

*Château Elan*





# Butler-Passed Hors d'oeuvres

## CHILLED

Traditional Shrimp Cocktail

Mediterranean Antipasto Skewer with Roasted Tomato, Kalamata, Mozzarella, and Artichoke

Antipasto Kabob with Cheese Tortellini, Roasted Tomato, Olive, Prosciutto

Lemon-Basil and Strawberry Caprese with Mozzarella and Balsamic Reduction

Canoe of Belgian Endive, Blue Cheese, and Fresh Strawberry

Lemon and Thyme Hummus, Pita Chips, Red Onion Marmalade

Prosciutto-Wrapped Melon

Smoked Salmon Roll with Cream Cheese and Cucumber

## HEATED

Pimento Mac and Cheese Fritter with Sharp and White Cheddar, Pimento Cheese, and Garlic

Brie and Pear Wrapped in Buttery Phyllo Pastry

Buffalo Chicken Spring Roll with Blue Cheese Dipping Sauce

Spicy Vegetable Pakora with Cauliflower, Onion, Potato, Spinach, Curry, and Riata Dipping Sauce

Paella Arancini with Calamari, Shrimp, Chorizo, Pimento Cheese, and Saffron Rice

Beef Tenderloin and Mushroom Duxelle Wrapped In Puff Pastry

Slow-Roasted Maple Peppercorn Pork Belly Brochettes

Bacon-Wrapped Scallops with Jalapeno Orange Marmalade

Lemongrass and Chicken Potsticker with Sweet Peach Chile Sauce



# Standard Reception Stations

## SOUTHERN ROOT DISPLAY

Bouquet of Locally-Sourced Garden Vegetables with a Variety of Assorted Dips, including Chipotle-Parmesan, Buttermilk Ranch, and Classic Blue Cheese

## CLASSIC FONDUE BAR

Melted Gruyere and Chateau Elan Chardonnay Dipping Sauce with Sliced Baguette and Sea Salt Pretzel Bites

## EUROPEAN ANTIPASTI

Cappicola, Genoa Salami, Mortadella, Prosciutto, Fresh Mozzarella, Aged Provolone, and Gorgonzola  
Collection of Marinated and Grilled Vegetables, Mushrooms, Olives, Roasted Tomatoes, Artichoke Hearts, Crusty Country Bread, Crackers, Crostini

## ARTISANAL CHEESE DISPLAY

Smoked Holland Gouda, Tillamook Cheddar, Vermont Blue Cheese, Emmentahaler Swiss, Brie And Boursin, Dried Fruits, Nuts, Fresh Berries, Sliced Baguette, Whole Grain and Water Crackers

# Premium Reception Stations

Enhancement Opportunity (not included in wedding package price)

## CHERRYWOOD SMOKED FISH CANAPE STATION

Cured Salmon, Smoked Trout, Peppered Mackerel, White Anchovy Wrapped Olives, Shaved Red Onion, Garlic Cream Cheese, Capers, Fresh Dill, Lemon, Lavosh Crackers, Sliced Baguette

## BUILD-YOUR-OWN AVOCADO TOAST\*

Fresh Avocado Pulp, Sourdough, Rye, Wheat Breads, Smoked Salmon, Bacon, Mozzarella, Parmesan Cheese, Micro Basil, Roasted Garlic, Pesto, Jalapenos, Red Onion, Assorted Salts, Spices, Vinegars, and Oils

## CHATEAU ELAN HUMMUS GARDEN

Garlic Hummus topped with "Coco Soil," Ranch, Blue Cheese, Balsamic Vinaigrette, Baby Carrots, Heirloom Cherry Tomatoes, Cauliflower, Asparagus, Radishes, and Broccoli

# Chef Carving Reception Stations

Enhancement Opportunity (not included in wedding package price)

Dijon-Dill Whole Roasted Salmon with Lemon Aioli\*

Herbed Angus Beef Tenderloin with Chateau Elan Merlot Demi\*

Cider-Brined Whole Turkey with Herbed Gravy\*

Black Pepper and Dijon New York Strip Loin with Chateau Elan Cabernet Demi\*

Sea Salt and Garden Herb Roasted Prime Rib with Roasted Garlic Demi and Horseradish Cream\*

Roasted Pork Steamship with Horseradish Demi\*

Grass-Fed Beef Steamship with Roasted Pearl Onion and Mushrooms, Merlot Demi, Horseradish Cream\*

*\*Chef Attendant is required for this station. Chef Attendant fee is +\$150.*

# Plated Two-Course Dinner

## **SOUP**

Classic French Onion Soup

Italian Wedding Soup

Cream of Potato Leek Soup

Tomato Basil Bisque with Basil Oil

Tortilla Soup with Pico De Gallo

## **SALAD**

Baby Gem Caesar with Asiago Artichoke Croquette, White Anchovies, Shaved Parmesan, and Black Pepper

Asparagus and Arugula with Cherry Tomato, Red Onion, Shaved Parmesan, Balsamic Vinegar, and E.V.O.O.

Glazed Peaches and Spinach with Marcona Almonds, Vidalia Onion, Blue Cheese, and Honey-Wine Vinaigrette

Mixed Greens, Summer Squash, Marinated Radishes, Baby Heirloom Tomatoes, and Buttermilk-Dill Dressing

Watermelon, Cantaloupe, and Fig Salad with Feta Cheese, Toasted Walnuts, Arugula, and Balsamic Reduction  
(Seasonal Availability May - September)

## **ENTRÉE**

### **POULTRY**

Herb Roasted Farm-Raised Chicken with Chateau Elan Merlot Demi

Confit Duck Leg with Reduced Bing Cherry Demi

Prestige Farms Breast of Chicken with Fig and Honey Pan Jus

### **BEEF**

Grilled Filet Mignon with Fig and Chateau Elan Malbec Demi

Beef Tenderloin with Roasted Garlic and Thyme Jus

Short Rib Beef Bourguignon with Rosemary and Chateau Elan Cabernet Demi

### **FISH**

Seared Salmon Nichole with Chateau Elan Champagne Beurre Blanc

Fines Herb Roasted Grouper with Heirloom Tomato Coulis, Fennel, and Saffron

Wild Striped Bass with Balsamic Cipollini Onion Chutney

## **VEGETABLE**

Sea Salt Young Broccolini

Lemon Zested Asparagus

Thyme-Roasted Carrots

E.V.O.O. Haricot Verts

## **STARCH**

Au Gratin Potatoes with Gruyere and Vidalia Garlic

Garlic Roasted Whipped Pomme Purée with Bourson

Baked Cauliflower Gratin with Monterey Jack Cheese

Herbs de Provence Roasted Red Bliss Potatoes

Rosemary Rice Pilaf with Pearl Onions

# Wedding Buffet Menus

## VIVO ITALIANO

Zuppa Di Giorno

Crisp Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, and Classic Caesar Dressing

Baby Field Greens Salad with Grape Tomato, English Cucumber, Julienne Vegetable, and Balsamic Vinaigrette

Fresh Mozzarella, Beefsteak Tomatoes, Basil Leaves, and E.V.O.O.

Parmesan-Crusted Prestige Farms Chicken Breast with Roasted Garlic Tomato Sauce

Grilled Salmon with Chopped Tomatoes, Fennel, and Saffron Jus

Baked Rigatoni with Roasted Garlic Tomato Sauce, Mozzarella, and Shaved Parmesan-Reggiano

Grilled Flank Steak with Balsamic Glaze and Fresh Herbs

Herbs de Provence Roasted Red Bliss Potatoes

Bouquet of Marinated and Grilled Vegetables with Focaccia and E.V.O.O.

## SOUTHERN SOUL

Brunswick Stew

Cornmeal-Dusted Fried Green Tomatoes with Classic Remoulade

Georgia Peach Salad with Young Greens, Dried Cherries, Almonds, Blue Cheese Crumbles, and Peach Vinaigrette

Southern Potato Salad with Duke's Mayonnaise®, Whole Grain Mustard, Kosher Pickles, and Apple Cider Vinegar

Prestige Farms' Hot Fried Chicken with Spiced Honey Drizzle

Pressure-Cooked Pork Roast with Stewed Carrots, Grated Horseradish, and Fresh Herb Pan Jus

Beef Brisket with Vidalia Onion and Coca-Cola® Sweet Barbeque Glaze

Deep Fried Catfish with Okra and Spicy Remoulade

Stewed Black Eyed Peas and Collards with Ham Hocks

Sautéed Green Beans

Bacon Jalapeño Cornbread

## MEDITERRANEAN EUROPE

Chicken and White Bean Soup

Mushroom Couscous Salad with Caramelized Onion, Sundried Tomatoes, Walnuts, and Lemon-Olive Oil Vinaigrette

Red Pepper Lentil Salad with Cucumber, Orange, Fresh Parsley, and Balsamic Vinaigrette

Spinach Beet Salad with Kalamata Olives, Dates, Roasted Almonds, Feta Cheese, Thyme and Rosemary

Cardamom-Greek Yogurt Marinated Leg of Lamb with Cipollini Onion and Whole Garlic Cloves

Shrimp and Mussels in Yellow Tomato Sambuca Broth with Peppers, Onions, Olives and Basil

Roasted Angus Beef Tenderloin with Orange Blossom Honey Glazed Baby Carrots and Pink Peppercorn Demi-Glace

Grilled Chicken with Marinated Artichokes, Asparagus, Red Pepper Sauce, and E.V.O.O

Chile-Flaked Broccoli

Saffron Rice

Warm Naan Bread



## Late Night Stations

Enhancement Opportunity (not included in wedding package price)

### SWEET

#### MINI SWEET MENAGERIE

Variety of Petits Fours including Strawberry Shortcake, Peanut Butter Mousse, Raspberry Cheesecake, and Pecan Pie Cake

#### THE PIE BAR

Decadent Slices of Pecan Pie, Shoo Fly Pie, Chocolate Cream Pie, and Banana Cream Pie  
Display of Deep Fried Hand Pies: Chocolate, Hazelnut Raspberry, Peach, and Cinnamon

#### COCO FONDUE

Dark and Milk Chocolate Sauces, Strawberries, Kiwi, Marshmallows, Pretzels, Angel Food Cake

#### BUILD YOUR OWN CREAM PUFF\*

Strawberry Cream Filling and Vanilla Bean Cream Filling

Toppings of Toasted Coconut, Chocolate Shavings, Hazelnut Crunch, Caramel Pearls, and Powdered Sugar  
Sauces Assortment of Chocolate, Salted Caramel, and Berry Compote

### SAVORY

#### MIDNIGHT CRAVINGS

Pimento Mac and White Cheddar Cheese Fritter

Slow-Roasted Maple Peppercorn Pork Belly Brochettes

Buffalo Chicken Spring Roll with Blue Cheese Dipping Sauce

#### THE FRY BAR

Haystacks of Golden French Fries with an Assortment of Toppings and Sauces

Sauces included Classic Ketchup, Lemon Aioli, and Cheese Sauce

Topped with Choice of Sea Salt, Bacon, and Chives

#### LATE NIGHT DRIVE-THRU

Display of Drive-Thru Classics including Chicken Fingers, French Fries, Macaroni & Cheese, and Pretzel Bites

*\*Chef Attendant is required for this station. Chef Attendant fee is +\$150.*