

BUTLER PASSED CANAPES

Choice of Four Canapes are based on one piece per person per item

COLD CANAPÉS

Tomato Bruschetta, Basil Balsamic Reduction on a Toasted Crostini Brie Cheese, Apricot Jam on Toasted Rye Bread Beef Tenderloin, Bleu Cheese & Balsamic Crimini Mushrooms Tuna Poke on a Cucumber Mango-Chili Shrimp Shooters Mozzarella, Artichoke & Tomato Skewers HOT CANAPÉS

Chicken Dim Sum, Sweet Chili Sauce Buffalo Chicken Spring Roll, Bleu Cheese Dressing Chimichurri Marinated Beef Satay Mini Beef Wellington, Red Wine Demi-Glace Vegetable Pot Sticker, Sweet Soy Drizzle Vegetable Spring Roll, Mango Thai Chili Sauce Crab Rangoon, Sweet and Sour Sauce Mini Crab Cakes, Roasted Red Pepper Aioli Mini Cheeseburger Sliders

INSPIRING DISPLAYS Choice of Two

Sliced Fruit Platter - Garnished with Mixed Berries, Vanilla Honey Yogurt Mediterranean Display - Hummus, Baba Ganoush, Olives, Tomato Salad, Pita Chips Baby Garden Vegetables Crudité - Caramelized Onion Dip and Ranch Dressing Warm Brie Wheel - Triple Cream Brie, Blueberry Jam Wrapped in Puff Pastry Assorted Artisanal Cheeses - Garnished with Berries, Honeycomb and Gourmet Crackers Jumbo Shrimp- Cocktail Sauce, Lemon Wedges (Based On 3 Pieces of Shrimp Per Person)

PLATED SALAD

Choice of One

Served with Warm Dinner Rolls & Soft Butter

WYNDHAM GRAND SIGNATURE SALAD English Cucumbers, Heirloom Cherry Tomatoes, Dried Cranberries, Crumbled Feta Cheese, Candied Pecans, Orange Blossom

CLASSIC CAESAR Overnight Plum Tomatoes, Garlic Croutons, Chopped Romaine, Parmesan Cheese, Caesar Dressing HYDRO BIBB LETTUCE

Roasted Golden Beets, Crumbled Goat Cheese, Shaved Radish, Dill Vinaigrette

BUFFET Choice of Two

HERB ROASTED NEW POTATOES GRILLED ASPARAGUS & BABY CARROTS CHICKEN PICCATA GRILLED FLORIDA RED GROUPER, LEMON BUTTER GARLIC SAUCE

ACTION STATIONS

*DUELING ITALIAN PASTA Cheese Tortellini with Mushrooms & Baby Spinach, Black Truffle Cream Sauce Penne Pasta with Chicken Breast, Zucchini, Yellow Squash, Pomodoro Sauce Warm Garlic Bread Sticks

*CHIMICHURRI MARINATED NEW YORK STRIP

DESSERT

CUSTOM BUTTERCREAM WEDDING CAKE COFFEE & TEA SERVICE

FIVE HOUR PREMIUM BAR

Tito's Vodka • Bombay Gin • Bacardi Rum • Jack Daniel's Whiskey • Dewar's White Label Scotch • Cuervo Especial Tequila • Courvoisier VS Budweiser • Miller Lite • Michelob Ultra • Heineken • Corona • Amstel Light • Hard Seltzers Trinity Oaks: Pinot Grigio • Chardonnay • Merlot • Cabernet Sauvignon

PACKAGE INCLUDES

Champagne Toast • Table Side Wine Service with Dinner• Upgraded Linen & Chair Package

<u>UPGRADES</u>

Next Tier Bar (Top Shelf) at \$16 per person Additional Canapes \$6 each

**Attendant Required for Each Station At \$150 Each | Pricing Is Subject To 23% Service Charge And 7% Sales Tax | Food Service is based on the meal period (ranging from 60 minutes to 90 minutes) Surcharge Of \$15 Per Person Will Apply for Parties Under 15.



