

**\$195** per person



## INCLUSIVE OF

- Newlywed Luxury Suite complete with a bottle of Sparkling Wine
- Gold Chiavari Chairs, Floor-length Ivory Linens & Napkins for Dining Tables
- Drapery on Each Side of the Dance Floor
- Complimentary Valet Parking and Coat Check
- Day of Event Coordination
- Courtesy Hotel Room Block & Discounted Guest Rates
- Tournedos House Made Truffle Favor at each guest setting

## COCKTAILS & HORS D'OEUVRES

Four Hour Open Call Bar  
Sparkling Wine Toast  
Dinner Wine Service (Red & White Selection)  
Tablesides Charcuterie Boards  
Shrimp Cocktail, Oysters, Crab Claws  
Hand Passed Hors d'Oeuvres (Choose 4)

## DINNER SERVICE

House Made Bread & Butter

### Salad (select one)

Iceberg Wedge with Red Onion, Creamy Blue Cheese with Caramelized Bacon  
Frisée & Baby Spinach with Strawberry Vinaigrette  
Mixed Greens with Balsamic Vinaigrette

### Entree' (select three) with Chef Paired Seasonal Starch & Vegetable

*Plated Dinners require place cards coordinated with your seating chart*

8oz Filet Mignon  
12oz NY Strip  
Petite Surf & Turf (++market price)  
Prosciutto Wrapped Stuffed Chicken Breast with Fresh Tomato & Mozzarella  
Chicken Milanese w/Lemon & Arugula  
Applewood Smoked Pork Chop w/Brandy Apple Chutney  
Garlic & Rosemary Roasted Pork Tenderloin  
Roasted Salmon with Tarragon Cream  
Oven Seared Seabass with Lobster Cream  
Stuffed Jumbo Shrimp with Beurre Blanc  
Seasonal Vegetable Risotto (V)

## DESSERT STATION

Choice of 6:

Mini Cupcakes

Chocolate-Dipped Cannolis

Tournedos Creme Brulee (GF)

Vanilla Cheesecake Tarts

Flourless Chocolate Cakes (GF)

Fruit Tartlets

Lemon or Key Lime Tartlets

Seasonal Fruit Crisps

Mousse Cups (Select 1: Chocolate,

Peanut Butter, Hazelnut

Assorted Cookies

Enhanced Flavored Coffee & Tea Bar

## LATE NIGHT NOSH (++ Add on \$16pp)

Choice of 1: (Served in a Broadway Box)

Pizza & Boneless Wings

ROC Plate: Mini Cheeseburgers, Homefries, Mac Salad & Meat Hot Sauce





**\$155** per person

### INCLUSIVE OF

- Newlywed Deluxe Suite (Upgrade to a Luxury Suite)
- Gold Chiavari Chairs, Floor-length Ivory Linens & Napkins for Dining Tables
- Drapery on Each Side of the Dance Floor
- Complimentary Valet Parking and Coat Check
- Day of Event Coordination
- Courtesy Hotel Room Block & Discounted Guest Rates

### COCKTAILS & HORS D'OEUVRES

Four Hour Open Call Bar  
Sparkling Wine Toast  
Dinner Wine Service (Red & White Selection)  
Charcuterie Display  
Shrimp Cocktail Display  
Passed Hors d'Oeuvres (3)

### DINNER SERVICE

House Made Bread & Butter

#### **Salad (select one)**

Iceberg Wedge, Creamy Blue Cheese, Red Onion & Caramelized Bacon  
Frisée & Baby Spinach with Strawberry Vinaigrette  
Mixed Greens with Balsamic Vinaigrette

#### **Entree' (select three) with Chef Paired Seasonal Starch & Vegetable**

*Plated Dinners require place cards coordinated with your seating chart*

8oz Filet Mignon  
12oz NY Strip  
Prosciutto Wrapped Stuffed Chicken Breast with Fresh Tomato & Mozzarella  
Chicken Milanese with Lemon & Arugula  
Applewood Smoked Pork Chop with Brandy Apple Chutney  
Garlic & Rosemary Roasted Pork Tenderloin  
Roasted Salmon with Tarragon Cream  
Stuffed Jumbo Shrimp with Beurre Blanc  
Seasonal Vegetable Risotto (V)

### DESSERT STATION

Choice of 4:

Mini Cupcakes (*choice of flavor*)  
Chocolate-Dipped Cannolis  
Tournedos Creme Brulee  
Vanilla Cheesecake Tarts  
Flourless Chocolate Cakes

Coffee & Tea Bar

Fruit Tartlets  
Lemon or Key Lime Tartlets  
Seasonal Fruit Crisps  
Tournedos Chocolate Truffles  
Mousse Cups (*Select 1: Chocolate, Peanut Butter, Hazelnut, Amaretto*)



THE  **Broadway**  
GOLD  
Wedding Offer

**\$125** per person

### INCLUSIVE OF

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- Complimentary Valet Parking and Coat Check
- Day of Event Coordination
- Courtesy Hotel Room Block & Discounted Guest Rates

### COCKTAILS & HORS D'OEUVRES

Three Hour Open Call Bar  
Sparkling Wine Toast  
Dinner Wine Service Red & White Selection  
Domestic & Imported Cheese Board  
Garden Vegetable Display  
Passed Hors d'Oeuvres (3)

### DINNER SERVICE

House Made Bread & Butter

#### **Salad (select one)**

Caesar with Romano & Parmigiano Reggiano Cheeses  
Mixed Greens with Balsamic Vinaigrette

#### **Entree' (select three) with Chef Paired Seasonal Starch & Vegetable**

*Plated Dinners require place cards coordinated with your seating chart*

8oz Filet Mignon  
12oz NY Strip  
Prosciutto Wrapped Stuffed Chicken Breast with Fresh Tomato & Mozzarella  
Chicken Milanese with Lemon & Arugula  
Applewood Smoked Pork Chop with Brandy Apple Chutney  
Garlic & Rosemary Roasted Pork Tenderloin  
Roasted Salmon with Tarragon Cream  
Seasonal Vegetable Risotto (V)

### DESSERT STATION

Assorted Gourmet Cookies  
1 1/2 dozen per table

Coffee & Tea Bar



THE  **Broadway**  
SILVER  
*Wedding Offer*

**\$110** *per person*

### INCLUSIVE OF

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- Drapery on Each Side of the Dance Floor
- Complimentary Valet Parking and Coat Check
- Day of Event Coordination
- Courtesy Hotel Room Block & Discounted Guest Rates

### COCKTAILS & HORS D'OEUVRES

Three Hour Open Call Bar  
Sparkling Wine Toast  
Dinner Wine Service Red & White Selection  
Domestic & Imported Cheese Board  
Garden Vegetable Display  
Passed Hors d'Oeuvres (2)

### DINNER SERVICE - STATIONED

House Made Bread & Butter

**Salad (select one)**

Caesar with Romano & Parmigiano Reggiano Cheeses  
Mixed Greens with Balsamic Vinaigrette  
Baby Spinach with Honey Mustard

**Vegetable (select one)**

Tournedos Signature Garlic Roasted Brussel Sprouts  
Green Bean Almondine

**Starch (select one)**

Yukon Gold Smashed Potatoes with Truffle Butter  
Seasonal Pasta Primavera  
Seasonal Risotto

**Entree' (select two)**

Chicken Breast Stuffed with Smoked Gouda, Roasted Peppers & Artichoke Hearts  
Chicken Milanese with Lemon & Arugula  
Roasted Salmon with Tarragon Cream  
Garlic & Rosemary Pork Tenderloin  
Prime Sirloin; Herb Roasted and Finished with Horseradish Au Jus

Coffee & Tea Bar





THE  
Hors d'Oeuvres  
*Hand Passed*

**\$3 SELECTIONS**

Caprese Bruschetta w/Fresh Basil  
Cheese Arancini w/Marinara Sauce  
Deep Fried Cauliflower Buffalo "Wings"  
Fried Pancetta Mac & Cheese Balls  
Raspberry Baked Brie  
Ricotta & Mozzarella Stuffed Meatballs w/Marinara  
Spinach & Artichoke Dip w/Pita  
Traditional Greek Spanikopita w/Taziki  
Vegetable Spring Rolls w/Dipping Sauce

**\$5 SELECTIONS**

Bacon & Cheddar Twice Baked Potato Skins  
Bacon-Wrapped Scallops  
Beef or Chicken Wellington  
Buffalo Chicken Meatball on Skewer  
Lamb Lollipops (add \$2)  
Prosciutto Wrapped Fresh Mozzarella w/ Fresh Basil  
Salmon Coquettes w/Citrus Aioli  
Shrimp Spring Rolls w/Sweet Chili Sauce  
Teriyaki Beef & Vegetable Kebabs  
Tuna and Salmon Poke w/Wonton Cups  
Tournedos Miniature Crab Cakes w/Remoulade  
Tournedos Seafood Salad Shooters



THE  
Hors d'Oeuvres  
*Stationed*

**DOMESTIC & IMPORTED CHEESE BOARD**

Premium Cheese Assortment Garnished with Assorted Fruits.  
Served with Assorted Crackers  
\$8.00 per guest

**GARDEN VEGETABLE CRUDITE**

A colorful Display of Assorted Fresh Vegetables Paired with  
Seasonal Dips  
\$7.00 per guest

**NEPTUNE SEAFOOD DISPLAY**

Premium Oysters, Shrimp and Crab Claws with Spicy Cocktail Sauce and  
Fresh Lemon  
\$25.00 per guest

**SHRIMP COCKTAIL**

\$12.00 per guest

**CHARCUTERIE DISPLAY**

Chef's Choice Premium Meats, Cheeses and a Variety of  
Accompaniments with Crostini and Crackers  
\$12.00 per guest



# THE Bar Beverage Menu

## BEER, WINE, & SODA

**\$22** *per person*

**FOR 2 HOURS (ADD \$7 PER ADDITIONAL HOUR)**

### INCLUSIVE OF

Riesling  
Pinot Grigio  
Chardonnay  
Merlot  
Cabernet Sauvignon

By Stone Cellars  
California

(1) Imported Draft Selection

BOTTLES

(2) Local Craft Brewery Selections

(1) Domestic Selection

ASSORTED PEPSI PRODUCTS

## SIGNATURE CALL BAR

**\$25** *per person*

**FOR 2 HOURS (ADD \$9 PER ADDITIONAL HOUR)**

### INCLUSIVE OF

Tito's Vodka  
Tanqueray Gin  
Bacardi Rum  
Jack Daniels Whiskey  
Jim Beam Bourbon  
Dewar's White Label Scotch  
Bribon Tequila

Brand Selections May Vary Based on Availability

Riesling  
Pinot Grigio  
Chardonnay  
Merlot  
Cabernet Sauvignon

By Stone Cellars  
California

(1) Imported Draft Selection

BOTTLES

(2) Local Craft Brewery Selections

(1) Domestic Selection

ASSORTED PEPSI PRODUCTS

### CASH & CONSUMPTION BAR

Cash & Consumption Bars are Subject to a Bartender Service Fee of \$150

Typical Pricing

Beer - \$6 to \$8

Wine - \$8

Cocktail - \$8 to \$12

Bring in your own wine with a Corkage Fee of \$25 per bottle

### PREMIUM BAR OFFERING

Grey Goose Vodka  
Hendricks Gin  
Myers Dark Rum  
Bulleit Rye Whiskey  
Bulleit Bourbon  
Johnnie Walker Black Scotch  
Patron Tequila

Add \$9 per guest for each hour

### A LA CARTE WINE SERVICE

BY STONE CELLARS

Riesling  
Pinot Grigio  
Chardonnay  
Merlot  
Cabernet Sauvignon

\$28 per bottle

Our Tournedos Wine List is comprised of over 550 bottles. Inquire for your favorites & premium offerings

