



# *Wedding Reception Package*

*Your Wedding Day is one of the most important days of your life! The Palm Beach County Convention Center is an ideal selection for your Ceremony and Reception. From the start, your day will be filled with Excitement, Tradition and Elegance. Our Professional Catering Staff will assist with all the fine details in making this, a day you and your guests will remember forever!*

## The First Hour

*Your guests will enjoy a one hour reception with your choice of butler passed Hors d'oeuvres*

*Please select four from the following.....*

*Coconut Breaded Shrimp, Pineapple Dipping Sauce*

*Mini Crab Cake with Lime Ancho Chili Sauce*

*Bacon wrapped Chicken with Jalapeno*

*Thai Chicken on Sugar Cane Skewers*

*Watermelon Gazpacho Shooter garnished with Micro Greens*

*Shrimp Cocktail*

*Mini Quesadillas with Cilantro Lime Sour Cream*

*Zucchini wrapped Goat Cheese with Roasted Red Peppers*

*Ahi Tuna Spoons with Chayote and Mango*

*Deviled Eggs with Sweet Pickle Relish and Shaved Red Radish*

## A Toast to the Bride and Groom

*Set at each guest's seat is a glass of champagne to toast the new couple*

*Please let us know if you prefer Sparkling Cider*

# Dinner is served

*All meals are accompanied by baskets of Baked Rolls and Sweet Cream Butter,  
Freshly Brewed Coffee, Decaffeinated Coffee and a Herbal Tea selection*

## **Please select your first course.....**

*Heirloom Tomato Salad*

*Hydro Baby Arugula, Toasted Crouton, Sweet Vidalia Onions, White Balsamic Dressing and Blue Cheese*

*Lola Rosa and Green Oak Salad*

*Yellow Tear Drop Tomatoes, Red Tomato Wedges, Candied Walnuts and Champagne Vinaigrette*

*Frisee and Watercress Salad*

*Crumbled Goat Cheese, Shaved Cucumber and Carrots, Orange Segments, Florida Citrus Vinaigrette*

## **Please select your main course.....**

*Pan Roasted Chicken Breast*

*Natural Jus, Warm Roasted Vegetable Orzo Salad*

*Baby Carrots and Green Beans*

*Citrus Crusted Chicken Breast*

*Charred Tomato Cream, Smoked Paprika Barley*

*Roasted Sweet Corn Relish and Asparagus*

*Pan Seared Salmon*

*Lemon Emulsion and toasted Chili Oil*

*Saffron Scented Rice, Sautéed Haricots Verts*

*Pan Seared Snapper*

*Lemon Thyme Butter Sauce and Wild Mushroom Cannelloni*

*Sautéed Baby Vegetables and Potato Silk*

*Prosciutto Wrapped Mahi Mahi*

*Dijon Lemon Cream Sauce, Roasted Sweet Peppers*

*Grilled White and Green Asparagus, White Bean Ragout*

*Braised Short Ribs*

*Orange Scented natural Jus, Boursin Mashed Potato*

*Citrus Buttered Haricot Verts, Shaved Fennel, Onion, Pepper Salad*

*4oz Filet with a Lobster Cannelloni*

*with a Tarragon Cream and Natural Jus, Boursin Cheese Silk Potatoes*

*White and Green Jumbo Asparagus, Patty Pan Squash, Roasted Cherry Tomatoes*

# To Compliment Your Wedding Cake

*Please select one dessert for each guests' table.....*

*Assortment of French Macarons*

*Assorted Cookies*

*Chocolate Dipped Strawberries*

*Coffee/Tea Service*

## Children's Menu

*A special Menu is available for children under the age of 12*

*Fresh Fruit Cup, Chicken Fingers with French Fries and Dessert*

**It is our pleasure to include for you, these additional services.....**

*Complimentary Parking for all of your Guests*

*Dance Floor*

*Elegant White, Ivory or Black full length Tablecloths for your tables*

*Event Liability Insurance*

*Power for DJ*

*A choice of 19 different napkin colors*

*Traditional Chair Covers with Sashes **or** Chiavari Chairs*

*Wedding Ceremony Coordination*

*A Private Reception for the Bridal Party*

*Cutting and Serving of your Wedding Cake*

*Butler Service for your Reception*

*Professional Wait Staff to service your Guests*

# Special Enhancements for Your Reception

## *Ceremony Fee*

A room may be set-up for your ceremony

## *Open Bar*

1 hour of full bar service  
2 hours of full bar service  
3 hours of full bar service  
4 hours of full bar service  
5 hours of full bar service  
(1 open bar per 100 guests)

## *Gourmet Coffee Station*

Hot and Cold Gourmet Coffees including:  
Lattes, Cappuccinos, Espresso and Mochas  
Assorted Flavored Creamers, Sugars, Flavored Syrups,  
Assorted Toppings and Whipped Cream

## *Deluxe Viennese Dessert Table*

A lavish array of tempting desserts including:  
Gourmet Cupcakes  
Assorted Tarts and Petit Fours  
Seasonal Fruit Skewers and Assorted Dessert Shooters

## If you prefer a buffet.....

*Includes Assorted Dinner Rolls and Sweet Butter*

### ***Salads***

*Deconstructed Lyonnaise Salad with Rainbow Fingerling Potatoes, Hearts of Palm, Shaved Red Onion, Florida Greens and a Truffle Mustard Mayonnaise*

*Baby Heirloom and Cherry Tomato Salad with Shaved Sweet Onions and Basil Lemon Thyme Dressing*

#### ***Create your own salad.....topping to include:***

*Shaved Red Onion, Shredded Cheddar Cheese, Cucumber, Tomatoes, Carrots, Olives*

*Choice of Parmesan Ranch and Red Wine Vinaigrette Dressing*

### ***Entree***

#### ***choice of two***

*Pan Seared Snapper, Shaved Brussels Sprouts Relish, Lemon Thyme Butter*

*Citrus Scented Mahi Mahi with Basil Sauce*

*Bourbon Glazed Salmon, Grain Mustard Sauce*

*Herb Roasted Chicken Breast with a Roasted Shallot and Mushroom Relish, Red wine Demi*

*Florida Citrus Scented Chicken Breast, charred Yellow Pepper Coulis*

*Braised Short Ribs, Apple Fennel Slaw and Port Wine jus*

*Sliced Asian Brined Pork Loin, Napa Cabbage and Bok Choy Slaw, Soy ginger Chicken Jus*

### ***Side Dishes***

#### ***choice of one vegetable and one starch***

*Braised Baby Fennel, Pearl Onions, Baby Carrots*

*Garlic Baby Carrots and Cipolinni Onions*

*Sautéed Artichoke Hearts, Green Beans, Fennel and Lemon Zest*

*Roasted Sweet Corn, pearl Onions, Asparagus Tips and Sundried Tomatoes*

*Mushrooms, Asparagus and Roasted pepper Ragout*

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*Potatoes Au Gratin*

*Boiled Red Potatoes tossed in Butter, Toasted Garlic and Parsley*

*Garlic Mashed Potatoes*

*Rice Pilaf*

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#### ***choice of one dessert***

*Assortment of French Macaroons for each table*

*Assorted Cookies for each table*

*Chocolate Dipped Strawberries for each table*

*Coffee Service*

## Add the following to your buffet menu.....

### *Tuscan Bruschetta & Crostini Station*

House Baked Parmesan & Olive Oil Crostini & Bruschetta with Toppings of Olive Tapenade, White Bean Salad, Exotic Mushroom & Asparagus Ragout, Tomato & Basil, Roasted Bell Peppers, Caponata, Artichoke Spread, Gorgonzola, Fresh Mozzarella & Goat Cheese

### *Pasta Station*

Chef's Choice of Two Gourmet Pastas with Creamy Alfredo, Marinara and Pesto Sauces with Primavera Vegetables, Freshly Grated Parmesan Cheese and Garlic Rolls & Focaccia Bread

### *Gourmet Imported Cheese Board*

Manchego, Gyuere, Goat Cheese, Brie, Gorgonzola, Parmigiano Reggiano, Crackers, Flat Bread, Dried Fruits, Nuts and Grape Clusters

### *Japanese Sushi*

California Rolls, Spicy Crab and Rainbow Rolls  
Soy Sauce, Wasabi and Pickled Ginger

### ***CARVING STATIONS***

Chef Attendant required \$100.00 per Chef, 4-hours

#### ***Three Peppercorn Tenderloin of Beef***

Silver Dollar Rolls  
Horseradish Cream, Herb Aioli

#### ***Maple Glazed Turkey Breast***

Silver Dollar Rolls  
Herb Mayonnaise, Cranberry Sauce

All prices are subject to \*22% Management Charge and 7% State Sales Tax

***\*This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.***