



Bridal Party Suites Menu 2022

Beverages

You may only have beer, wine and champagne in the changing rooms if all members of the wedding party are over 21 (bring ID)

Hot Beverages 8 pp minimum

COFFEE & DECAF AIRPOTS | \$2.50 pp
Including cream, sugar, sweeteners cups/mugs.
Hot Tea upon request

Cold Beverages 8 pp minimum

Assorted Canned Sodas \$1.50 per 12 oz can
An assortment of coke, diet coke and sprite

Spring Water \$1.50 each
Bottles of spring water

Iced Tea \$ 1.95 per 16 oz bottle
Bottled iced tea assortments including herbal
decaffeinated iced tea

Assorted Bottle Juices @ \$2.25 pp
Including Orange, Cranberry and Apple juices

Cold Beverage Variety \$1.95 pp
Canned soda, bottled water, iced tea and juices

Snacks

Mango and Black Bean Salsa **G V** \$15.00 serves 8-10
Chopped mango, black beans, tomato, cilantro
served with baskets of tortilla chips

Triple Fruit Salsa **G V** \$16.50 serves 8-10
Pineapple, mango and kiwi with peppers and cilantro
served with baskets of tortilla chips

Chunky Guacamole **G V** \$30.00 serves 8-10
Fresh charred corn & roasted red pepper chunky
guacamole served with seasoned tortilla flatbreads

Suites Cheese Board **V** \$25.00 serves 8-10
Sliced domestic cheeses, fresh fruit garnishes, with
nuts, crackers and French bread.

Hummus Tray **V** \$17.50 Serves 8-10
A combination of smooth and creamy garbanzos with
garlic, olive oil, and tahini and a roasted red pepper
hummus paired with handmade pita points

Chips & Pretzels **V** \$14.00 Serves 8-10
Baskets of chips and pretzels

Trail Mix **V** \$19.50 Serves 8-10

Our sweet and salty homemade mix of cashews,
pecans, almonds, sunflower seeds, dried fruit, and
dark chocolate

Energy Break

Serves 5-8 \$49.75 **G V**

Mini yogurt parfaits with fresh fruit toppings and
granola, homemade chocolate chip and peanut
butter energy bars prepared with steel cut oats and
flax seeds and hummus with fresh vegetable crudité

An Afternoon Tea

Serves 5-8 \$85.95

Pots of hot black and green teas with
A delightful combination of open-faced tea
sandwiches consisting of cucumber, watercress with
cream cheese, egg and olive salad, and chicken
salad paired with homemade scones and strawberries
with lemon curd

Easy & Elegant Wraps

Mini Lettuce Wraps **G** 2 pp, 8 pp minimum

Chicken \$6.95 pp, Shrimp \$8.00 pp

Fresh pickled vegetables with your choice of either
grilled chicken or grilled shrimp and wrapped inside a
leaf of fresh lettuce. This option packs all the flavors
you are looking for without that heavy sandwich feel.

Grilled Mini Pinwheel Wraps

\$5.95 pp 3pp, 8 pp minimum

Bigger than bite-size slices of grilled flatbread wraps,
served cool with a honey mustard dipping sauce.
Selections include ham with grilled pineapple, classic
Rachel, and mushroom Swiss.

(Vegetarian options available upon request)

Sweets and Treats

Cookies and Brownies **May CN** 2 dozen \$18.00

A variety of freshly baked cookies and brownies
baked in smaller sizes

Assorted Mini Desserts **May CN** 2 dozen \$22.00

Cookies, Brownies, Cakes, etc. all baked in miniature

Fresh Fruit Display \$24.00 **G V** serves 8-10

An array of the season's best in-seasons fruits
paired with a lemony yogurt dip



Entree Sandwiches

8 pp minimum

Banh Mi Sandwiches \$ 8.25pp

An assortment of classic Vietnamese French baguette sandwich stuffed with roast beef and topped with pickled vegetables and cilantro mayonnaise, grilled sliced chicken and topped with pickled vegetables and cilantro mayonnaise or black bean burger V, red onion, pickled shaved carrots, cilantro mayonnaise

California Club Sandwiches \$8.25 pp

Assortment of

Toasted brioche with - Roast Turkey topped with bacon, baby spinach, Swiss, avocado, and chipotle mayo

Sliced chicken topped with bacon, baby spinach, Swiss, avocado, and chipotle mayo.

Grilled eggplant V topped with baby spinach, Swiss, avocado, and chipotle mayo

Rustic Sandwiches \$7.95 pp

Hearty whole grain rolls stuffed with

Freshly roasted turkey, homemade apple relish and sharp cheddar, Roast beef with spinach, roasted red peppers and blue cheese,

Grilled chicken with caramelized onions, spinach and provolone,

Grilled portabella mushrooms V, fresh mozzarella, tomato and a balsamic reduction.

Side Dishes

8 pp minimum

Luncheon size portions (3 oz) of your favorite side dishes

Pasta Primavera Salad V \$1.75 pp

Penne pasta tossed in herbed Italian vinaigrette, dusted with parmesan cheese and mixed with slivers of fresh veggies

Traditional (well almost) Potato Salad G V \$1.45 pp

White potatoes, celery, a hint of onion, chopped fresh dill tossed in a mayonnaise dressing

Pickled Vegetable Slaw G V \$1.25 pp

Cauliflower, carrots, celery and the season's freshest vegetables in a lightly pickled chopped slaw

White Fresh Fruit Salad G V \$3.25 pp *in-season pricing

Melons, cantaloupes, grapes, and the season's freshest fruits

Suites Boards

Serves 8-10 \$ 79.50

Classic Charcuterie

A display of sliced salami and prosciutto including marinated provolone, olive medley and nuts. Served with herbed French bread and Dijon.

Chef's Salads

A chilled slate of chicken salad Veronique and egg and olive salads served alongside boursin cheese, pickled vegetable accents and chopped spring mix. Served with crackers and petite rolls

Fresh Salad Veggies Board V

Chopped romaine and mixed greens alongside sliced chef selected roasted, grilled and fresh seasonal vegetables. Served with cucumber ranch and creamy chive onion dressings and grilled sliced baguettes

Please note these boards cannot be split between the suites.

