

Monument Square Wedding Brunch Package

\$44.95



These Packages include:

Dance Floor *(by request)*

A Five-Hour Celebration

Champagne Toast enhanced with Fruit

Brunch Buffet

Your Wedding Cake

Created by Concord Tea Cakes

Professional Wedding Consultant

Bartender Service *(one bartender per 50 guests)*

Discounted Overnight Accommodations with Breakfast for Two for the Newlyweds

Guest Room Blocks for your Guests *(based on availability)*

Complimentary Private Room for any Additional Events;

Showers, Rehearsal Dinners, & Welcome Reception



MONUMENT SQUARE WEDDING BRUNCH BUFFET

(Minimum of 25 guests)

STARTERS

Seasonal Fresh Fruit, Yogurt and Granola
Fresh Bakery Selections & House Made Corn Bread
Mini Muffins & Bagels
with Cream Cheese and Fruit Preserves
Scrambled Eggs
Bacon & Maple Sausage
Colonial Inn Crispy Potatoes

BREAKFAST ENTREE (Choice of One)

Quiche Florentine
with Spinach, Tomatoes & Cheese
Quiche Lorraine
with Ham & Swiss Cheese
Quiche Au Gratin
with Broccoli and Cheddar Cheese
Egg White Frittata
with Bell Peppers, Onions, Tomatoes and Cheese

SALADS (Choice of One)

(Choice of Two - Add an additional \$2 per person)

Caesar Salad
*Romaine, Shaved Parmesan, House-made Croutons
with Creamy Caesar Dressing*
Farmer's Salad
*Mixed Greens, Cherry Tomatoes, Cucumbers, Carrots
with Shallot Vinaigrette*
Tomato & Mozzarella Salad
with Microgreens, Drizzled with Balsamic Vinaigrette
Spinach Salad with Cranberries
Goat cheese, Walnuts & Balsamic Vinaigrette

LUNCHEON ENTRÉES (Choice of Two)

(Choice of Three – Add an additional \$3 per person)

Chicken Florentine
*Spinach and Mushrooms, Creamy White Sauce
with Garlic, and Parmesan Cheese*
Chicken Piccata
*Lemon Butter Sauce
with Capers and Diced Tomatoes*
Chicken Marsala
Prosciutto and Mushroom Demi Glaze

Fresh Seared Salmon
Fennel Orange Slaw, Pomegranate Reduction
Ritz Cracker Crusted Cod
with Citrus Beurre Blanc
Wild Mushroom Ravioli
with White Wine Sauce and Diced Tomato
Pasta Primavera
with Garden Vegetables in a Garlic Butter Sauce

BEVERAGES

Chilled Fruit Juices
Regular & Decaffeinated Coffee, and Assorted Hot Teas
Wedding Cake made by Concord Tea Cakes
Your Wedding cake artfully sliced and plated by our
Chef with your choice of Chocolate or Strawberry Drizzle

BRUNCH STATIONS UPGRADES

Belgian Waffle Station* \$5 Per Person

Whipped Cream, Maple Syrup, Butter & Fresh Strawberry Compote

Omelet Station* \$5 Per Person (50 person min)

Selection of Onions, Mushrooms, Peppers, Spinach, Cheese, Ham, Bacon & Tomatoes

Smoked Salmon Display \$7 per person

Cream Cheese, Onions, Eggs & Capers

Build your Own Antipasto \$10 per person

~plated separately so guests can build their own creation~

Salami & Prosciutto, Marinated Mushrooms & Artichokes, Roasted Peppers, Olives, Grilled Vegetables, Tomato Bruschetta with Marinated Fresh Buffalo Mozzarella & Crostinis

Carving Station Upgrade*

Prime Rib with Horseradish Sour Cream and Au Jus \$11 per person (50 person min)

Turkey Breast with Pan Gravy and Cranberry Relish \$8 per person (50 person min)

Honey Glazed Baked Ham \$8 per person (50 person min)

**\$100 Chef Attendant Station Fee (one attendant per 75 people)*

SPECIALTY BRUNCH BEVERAGES

~Served by the Gallon in glass carafes, 18-20 Glasses Each Order~

Mimosa \$75

Upgrade to Build your own Station \$50/per 50 guests

Includes Orange Juice, Cranberry Juice & Pomegranate Juice with assorted fruits included strawberries, blueberries, raspberries & oranges

Bloody Mary \$75

Upgrade to Build your own station \$75/per 50 guests

Includes lemons, limes, olives, horseradish, Worcestershire, bacon, celery, cucumbers, asparagus, cheese & salami skewers, peppers, assorted hot sauces

Red or White Sangria \$90

Ask about our seasonal special!

HORS D'OEUVRES & ENHANCEMENT MENU

STATIONARY HORS D'OEUVRES

Minimum of 15 guests for all displays. Per person pricing, unless noted.

Baked Brie en Croûte

Served with Lemon Pepper Crostinis and Garnished with Seasonal Fruit

2 lb Wheel – Serves up to 30 guests \$75

½ lb Wheel – Serves up to 15 guests \$39.95

Vegetable Crudité Platter

\$5.95

Assortment of Fresh Chilled Seasonal Vegetables

Herb Ranch & Blue Cheese Dipping Sauces

Fresh Fruit, Melon & Berries

\$6.95

Honeydew, Cantaloupe, Pineapple, Grapes and Watermelon

Yogurt Dipping Sauce Garnished with Seasonal Berries,

International & Domestic Cheese Platter

\$6.95

Cheddar, Pepper Jack, Blue, Muenster and Cranberry Wensleydale

Served with Assorted Crackers & Garnished with Seasonal Fruit & Berries

Spanish Tapas

\$7.95

House-Made Guacamole & Hummus, Olive Medley and Fresh Salsa

Served with Pita Chips & Tortilla Chips

Roasted Nut Medley

\$1.95

Chili Roasted Walnuts, Pecans, Pistachios and Peanuts

Antipasto

\$7.95

Italian Cured Meats, Marinated Mushrooms & Artichokes, Roasted Red Peppers, Olive Medley, Grilled Vegetables, and Marinated Fresh Mozzarella served with Crostinis

Add Bruschetta, Tomato, Basil, Parmesan, EVOO, Balsamic Glaze ~ \$90 per 50 pieces

Shrimp Cocktail, Horseradish Cocktail Sauce, Lemon, *per 25 pieces*

\$100

Oysters, with Red Wine Mignonette, Cocktail Sauce & Lemons, *per 25 pieces*

\$59.95

Raw Bar Display

Market Price

Shrimp, Oysters and Tuna Tartar

Served with Cocktail Sauce, Red Wine Mignonette, Wakame

BUTLER-PASSED HORS D'OEUVRES

All Selections can be stationed upon request.

The following prices are based on 50 pieces each.

You can order each hors d'oeuvre in increments of 25 pieces.

COLD HORS D'OEUVRES

Bruschetta, Tomato, Basil, Parmesan, EVOO, Sweet Balsamic Glaze*	\$ 90
Black Olive Tapenade Crostini, Parmesan Cheese, Basil Oil*	\$100
Fresh Mozzarella, Tomato, Basil Skewer, EVOO, Sweet Balsamic Glaze *	\$100
Asparagus Wrapped with Prosciutto, Sweet Balsamic Glaze	\$115
Smoked Salmon Crostini with chive cream cheese, capers, & red onion	\$100
Herb Crusted Beef Tenderloin, Crouton, Horseradish Crème, Pickled Red Onion	\$150
Lobster Salad Crostini, Lemon Aioli	\$250

HOT HORS D'OEUVRES

Goat Cheese & Leek Stuffed Mushroom*	\$115
Artichoke Beignet, Tomato Aioli*	\$125
Vegetable Spring Roll, Soy Orange Dipping Sauce*	\$115
Mini Chicken Quesadillas, Tomato Salsa	\$125
Buffalo Chicken Bites, Blue Cheese Dressing	\$125
Scandinavian Meat Balls	\$150
Coconut Shrimp, Sweet Chili Dipping Sauce	\$150
Petit Crab Cakes, Old Bay Tartar Sauce	\$150
Mini Beef Wellington, Creamy Horseradish Sauce	\$150
Bacon Wrapped Scallops	\$150

* *Vegetarian Options*

Suggested Number of Hors d'oeuvres to serve:

For Cocktail Hour (Prior to a Meal), 6-8 pieces per person is suggested

As a Meal Only OR for a Cocktail & Hors d'oeuvres Reception Only,
12-14 pieces per person is suggested for the 1st hour, and 6-8 pieces per person for the 2nd hour

DESSERT ENHANCEMENTS

Ice Cream Sundae Bar \$8

Vanilla Ice Cream with Whipped Cream, Hot Fudge, Caramel Sauce,
Fresh Fruit, Assorted Candies & Sprinkles

Chocolate Fountain \$8

Milk Chocolate Fountain served with your choice of 5 dipping items:

Choices: Strawberries, Bananas, Pineapple, Marshmallows,
Pretzel Sticks, Pound Cake Bites, Brownie Bites & Mini Chocolate Chip Cookies