



~Crystal Wedding Reception~

\$60.00 per Person

BUFFET OR PLATED

Welcome Cocktail Reception

Champagne Toast

*Display of International & Domestic Cheeses Garnished with Fresh Fruit
Served with Flatbread & Crackers*

*A platter of International & Domestic Cheeses Garnished with Fresh Fruit
Served with Flatbread & Crackers in the Bridal Suite after Ceremony*

Freshly Baked Rolls & Whipped Butter Rosettes

Chef's Array of Salads

Buffet

Pointe West Deluxe Salad Bar

*Mixed Baby Greens with Grape Tomatoes, Black Olives, Garbanzo Beans,
Sliced Mushrooms, Crumbled Bacon, Shredded Cheddar & Gorgonzola Cheese,
Crunchy Croutons and Pickled Beets Served with Assorted Dressings*

Plated (Select One)

Traditional Caesar Salad with Crunchy Garlic Croutons and Shredded Parmesan

Pointe West House Salad with Balsamic Vinaigrette

Elegant Entrees

(Select Two)

Sautéed Breast of Chicken with Mushroom Marsala Sauce

Chicken Cordon Bleu, Black Forrest Ham, Swiss Cheese Breaded with Supreme Sauce

Cedar Plank Roasted Salmon with Citrus & Dill Beurre Blanc

Pan Seared Mahi-Mahi with Tamari Ginger Glaze and Stir Fried Mushroom Crown

Almond Crusted Mahi Mahi with Key Lime Buerre Blanc

Marinated Flank Steak in a Zinfandel Demi Glace

Herb and Garlic Rubbed Roasted Sirloin of Beef with Cabernet Demi-Glace

Traditional Accompaniments

Entrees are Served with Saffron Rice Pilaf or Your Choice of Potato and

Chef's Selection of Fresh Seasonal Vegetables

Roasted Garlic Mashed Potatoes, Herb Roasted Red Bliss Potatoes

Or Bleu Cheese & Chive Mashed Potatoes

Upgraded menu Options \$75.00 per person

(Select Two Options for Guests)

Three Cheese Ravioli Lightly Breaded and Fried to a Golden Brown with Red Sauce

Herb Roasted Sliced Beef Tenderloin with Wild Mushroom Demi Glace

Breaded Breast of Chicken with Asparagus,

Lump Crab Meat and Béarnaise Sauce

Horseradish Potato Crusted Filet of Mahi with Lemon Beurre Blanc

Grilled 12oz New York Strip Steak with Wild Mushroom Ragu

Norwegian Poached Salmon with Creamy Basil Cucumber Sauce

Enhancements

Reception Butler passed Hors D' Oeuvres

\$5.00 per person

Vegetable Spring Roll with Plum Ginger Sauce
Assorted Mini Quiche
Bruschetta
Coconut Shrimp & Pineapple Skewers
Stuffed Mushrooms
Cocktail Franks Wrapped in Puff Pastry
Four Cheese Ravioli with Marinara Dipping Sauce
Mini Barbeques Meat balls
Olive Tomato and Mozzarella Skewers

Reception Butler passed Hors D' Oeuvres

\$9.00 per person

Miniature Maryland Crab Cakes, Remoulade Sauce
Pan Seared Sea Scallops Wrapped in Bacon
Grilled Shrimp Sate with Sweet Chili Dipping Sauce
Seared Ahi Tuna on Crispy Wonton Wasabi Cream

Scottish Smoked Salmon on Cucumber Rounds with Lemon Dill Crème Fraiche
Baby Portabella Mushrooms Stuffed with Spinach, Crab Meat & Boursin Cheese

Chef Attended Action Stations

(Each Station has a Chef Fee of \$75.00)

Carving Station (prices are per person)

Served with Silver Dollar Rolls and Accompanying Sauce

Roasted Tom Turkey Breast with Cranberry Orange Sauce \$6.00
Roast Sirloin of Beef with Au Jus & Horseradish Cream Sauce \$7.00
Caribbean Roast Loin of Pork with an Island Fruit Chutney \$5.00
Old Fashioned Pit Style Carving Ham with Whole Grain Mustard Sauce \$5.00
Garlic & Herb Roasted Prime Rib with Au jus and Horseradish Sauce \$9.00

Pasta Station \$9.00 per Person

*Penne, Angel Hair and Bow Tie Pastas, Cheese Tortellini
Marinara, Alfredo, A La Vodka and Bolognese
Toppings: Grilled Chicken Strips, Italian Sausage, Bay Scallops, Spinach, Prosciutto,
Roasted Peppers, Grilled Mushrooms, Green Peas & Broccoli Florets*

Stir-Fry Station \$9.00 per Person

*Shrimp, Chicken, Beef, Bay Scallops, Asian Inspired Stir Fry Veggies, Bok Choy,
Napa Cabbage, Snow Peas, Broccoli, Green Peas, Peppers, Scallions, Baby Corn, Water Chestnuts, Lo-Mein
Noodles, Peanuts & Cashews
Served With Assorted Stir Fry Sauces and Fried Rice*

Antipasto Display \$10.00 per Person

*An Artful Array of Italian Meats, Cheeses, Grilled & Roasted Vegetables
Served with Roasted Garlic Cibatta Bread*

Viennese Table \$10.00 per Person

A Dazzling Array of Miniature Pastries, Crème Brulee, Mousses, Cheese Cake

Ice Cream Sundae Bar \$8.00 per Person

*Chocolate, Vanilla & Strawberry Ice Cream (Other Flavors Available By Request)
Hot Fudge, Caramel & Butterscotch Toppings with Cherries, Nuts, Whipped Cream, Oreo Cookie Pieces,
Rainbow Sprinkles, Butterfinger Pieces, M&M's, Peanut Butter Cups, Bananas & Sliced Strawberries*

Late Night Stations

*Assorted Slider Bar with French Fries \$6.00 per person
Hot Dog Sliders and French Fries \$5.00 per person
Chicken Tenders and French Fries \$5.00 per person
Chocolate Dipped Strawberries \$18.00 per dozen
House Baked Cookies & Brownies \$4.00 per person
Bottled Water upon exit \$1.00*

Bar Options

Four Hour Beer & Wine \$43.00

\$10.00 per Person for each Additional Hour

Includes an Assortment of Domestic and Imported Beers, and House Wines

Four Hour House Bar \$44.00

\$10.00 per Person for Each Additional Hour

Includes House Liquors and all items included in the Beer & Wine bar

Four Hour Call Bar \$48.00

\$11.00 per Person for Each Additional Hour

Includes Absolute Vodka, Stolichnaya, Jack Daniels, Dewar's Scotch, Canadian Club Whiskey, Bombay Gin, Bacardi Light Rum, Mount Gay Rum, Cuero Gold and all items included in a Beer & Wine Bar

Four Hour Premium Bar \$62.00

\$15.00 per Person Each Additional Hour

Includes all premium liquors and all items included in a House, Call and Beer and Wine Bar

*Freshly Brewed Regular & Decaffeinated Coffee, Hot Tea, Iced Tea,
Lemonade and Soft Drinks \$3.00 per Person*

Wedding Cake Provided by Bride & Groom, No charge for Cake Cutting

Linens

Colored Napkins \$50.00 per 100

Colored Overlays \$20.00 each

Chair Covers \$2.00 each

Bridal Shower, Rehearsal Dinner and Groomsmen Golf Outings

We can create a menu that will fit within your budget

Email Sandi for pricing

*Set-up Fee \$250.00 includes white floor length linens, mirrored squares,
Votive candles and a dance floor*

Subject to 21% Service Charge & 7% Sales