



BELLE'S WEDDING BUFFET PACKAGES

~Minimum of 90 Guests~

Package Includes: 4 Hour House Bar and Display, Butlered Champagne Toast and a Four Course Buffet Dinner Including: Appetizer, Salad, Two Dinner Entrees, Dessert and Coffee. Additional Inclusions: One Overnight Hotel Accommodation for the Bridal Couple, Floral Centerpieces and a Custom Wedding Cake

FOUR HOUR OPEN BAR

~Closed During Dinner Hour~

Assortment of Soft Beverages Including: Regular & Diet Soda, Iced Tea and Bottled Water
House Liquor & Mixers, House Wines: Cabernet, Merlot, Pinot Grigio & Chardonnay
A Selection of Domestic & Imported Beers and One Custom Cocktail

DISPLAY

Displayed for One Hour

~Choice of Two~

Antipasto with Olives, Roasted Vegetables, Peppers and Seasoned Olive Oil & Crusty Breads
Gourmet Cheese Display Served With Fine Crackers
Vegetable Crudités Served With Chef's Dipping Sauces
Mediterranean Display with Hummus, Eggplant Salsa and Roasted Vegetables and Toasted Pita

PASSED HORS D'OEUVRES

~ Choice of Five, Hot or Cold~

HOT

Coconut Shrimp with Raspberry Coulis,
Crab Triangle Melts,
Crispy Spring Rolls with Soy Ginger Dipping Sauce,
Andouille Sausage & Smoked Cheddar Stuffed Mushrooms or
Sesame Seared Asian Dumplings with Spicy Plum Sauce

COLD

Cranberry Chicken Salad Served on Crispy Wontons
Tuna Sashimi Served on Asian Spoons with Seaweed Salad and Spicy Tuna Sauce
House-made Parmesan Crisps with Fresh Bruschetta or
Smoked Salmon Canapés

CHAMPAGNE TOAST

House Champagne and Sparkling Cider

APPETIZERS

~Choice of One~

Fresh Fruit Cup,
Wedding Soup



SALAD

~Choice of One~

Green Jacket Salad with Blue Cheese Vinaigrette,
Caesar Salad with Homemade Croutons or
Mixed Baby Greens with Grape Tomatoes, Black Olives, Sun-dried Cherries and Pine Nuts
With a Balsamic Dressing

ENTREES

All Entrees Served with Your Choice of Vegetable & Starch and Fresh Breads & Butter
~Choice of Two Entrées~

Roasted Breast of Chicken with Your Choice of Stuffing:
Cornbread, Herb Sage, Peaches & Brie
Chicken Marsala with Wild Mushrooms
Roast Sirloin of Beef with a Port Wine Sauce
Baked Fresh Flounder with a Lemon Burre Blanc
Chicken Parmesan w/Asiago Cheese and a Tomato Basil Sauce
Roasted Filet of Wild Salmon with a Seafood Sauce
Vegetable Lasagna with a Fresh Tomato Basil Sauce

Carver Stations are Available at an Additional Fee

Hand-Carved Roast Sirloin of Beef \$4.00 Per Person
Hand-Carved Prime Rib of Beef \$5.00 Per Person
Hand-Carved Tenderloin of Beef \$7.00 Per Person
Hand-Carved Country Ham \$4.00 Per Person
Hand-Carved Smoked Breast of Turkey \$4.00 Per Person

DESSERTS & COFFEE

Dessert is served with Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea
~Choice of One~

Belle's Banana Rum Bread Pudding w/Drunken Raisins & Caramel Sauce
Pecan Pie w/Bourbon Cream Sauce,
Lemon Sherbet w/Melba Sauce
Vanilla Bean Ice Cream,
Chocolate Mousse w/Sugar Cookie Served in a Martini Glass,
White Chocolate Banana Cream Pie,
Key Lime Pie

Or

A Custom Wedding Cake

Choice of Two Entrées: \$77.00

Choice of Three Entrées: \$82.00

All Prices are on a Per Person Basis

*Subject to a \$75.00 chef fee per station

Add 21% Service Fee to the Above Prices. All Prices Subject to Change