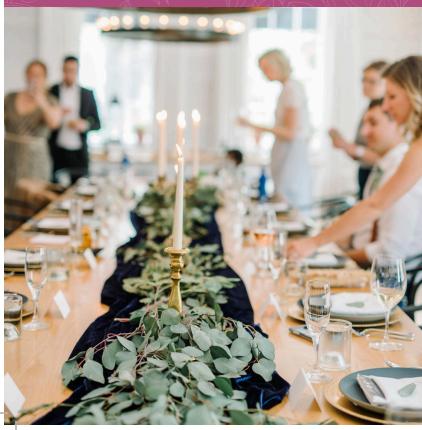




BRICE

INTIMATE WEDDINGS





INTIMATE WEDDING PACKAGE | \$4,500

Celebration Dinner Menu

BUFFET OR PLATED

Two Hors d'Oeuvres | One Salad | Entrée | Wedding Cake

HORS D'OEUVRES

Crispy Potato Pancake | crème fraîche, caviar Champagne-Poached Shrimp | saffron aioli Market Vegetable Crudité | artichoke parmesan dip Grilled Pimento Cheese Sandwiches Italian Sausage and Asiago Stuffed Mushrooms

SALAD

Local Lettuces | carrots, cucumber, tomato, green goddess dressing
Pear and Blackberries | arugula, spinach, white balsamic vinaigrette
Roasted Romatoes and Romaine | crouton, Parmesan, caesar dressing
Stone Fruit and Blue Cheese | spinach, romaine, pecans, dijon vinaigrette

ENTRÉE

Chicken Marsala | wild mushrooms, touch of cream

Seared Salmon | saffron rice, lemon caper beurre blanc

Rigatoni | olive oil, spinach, parmesan

Cabernet-Braised Beef | cipollini onions, carrots, garlic mashed-potato Lemon Thyme Mahi | saffron rice, sautéed spinach Rigatoni Alfredo | parmesan, black pepper

Fried Chicken | biscuits, butter, honey, hot sauce
Barbecue Pork | sweet and spicy, coleslaw, cornbread
Smoked-Gouda Mac and Cheese | braised greens, three-bean salad

PLATED

Dijon Pork Tenderloin | wild rice pilaf, green apple compote Honey-Glazed Salmon | mashed butternut squash, roasted brussels sprouts Pan-Seared Chicken and Shrimp Scampi | mashed potatoes, haricot vert

THREE-HOUR SIGNATURE EXPERIENCE BAR PACKAGE

Selection of Non-Alcoholic Beverages, Beer, Wine, and Well Liquor

Inclusive of tax and service charge for up to 30 guests; each additional guest is \$120. Package includes Secret Garden Ceremony, cocktail hour, dinner, wedding cake, three-hour signature bar. Dates and times based upon availability.