



# The Plated Rehearsal Dinner Package

# THE PLATED REHEARSAL DINNER PACKAGE INCLUDES:

Plated Dinner with Appetizer, Salad, Entrée, Choice of One Starch, One Vegetable

Appetizers (Select One)

Chicken Roulade

Fontina and Basil, Roasted Tomato Risotto

Coriander-Crusted Scallops (gf)

Chipotle and Leek Creamed Corn, Brussels Sprouts, Nueske Bacon, Lobster Emulsion

Short Ribs (gf)

Carrot and Ginger Puree, Baby Bok Choy, General Tso's Glaze

Cheese Sachet (v)

Vodka Sauce, Shaved Parmesan, Roasted Tomatoes

Polenta Fries (v)

Balsamic Roasted Brussels Sprouts, Sundried Tomato, Pine Nuts

Salads (Select One)

Petite Wedge of Gem Lettuce

Roasted Pearl Onions, Prosciutto, Heirloom Tomato, Danish Blue Cheese, Buttermilk Ranch Dressing

Heirloom Tomato and Burrata Cheese (v)

Garlic Oil, Balsamic Reduction, Basil, Maldon Sea Salt

Cucumber-Wrapped Spinach (v)

Strawberry, Marcona Almonds, Aged Gouda, Dark Balsamic Vinaigrette

Cucumber-Wrapped Baby Greens

Bacon, Goat Cheese, Tomato, White Balsamic Vinaigrette

Fork + Knife Caesar (v)

Pulled Croutons, Roasted Tomato, Reggiano Tuile, Parmesan Dressing

Entrées (Select One)

Gulf Grouper, Scampi Butter

Herb Crusted Chilean Sea Bass, Citrus Beurre Blanc

Filet Mignon, Red Wine Jus

New York Strip, Red Wine Jus

Crispy Skin Organic Chicken Breast, Natural Pan Jus

Quinoa Stir-Fry, Shiitake Mushroom, Broccolini, Bell Peppers, Heirloom Carrots

Starch Vegetable

Potato Soufflé Broccolini

Potato Gratin Seasonal Succotash Fingerling Potatoes Vegetable Bundle

Parmesan Risotto

All pricing subject to 23% service charge and 7% sales tax

Desserts (Select One)

Chocolate Mousse Cheesecake

70% Chocolate Mousse, Raspberry Compote

Limoncello Tiramisu

House-made Ladyfingers, Mascarpone Cream

Strawberry Shortcake Tart

Vanilla Bean Mousse, Fresh Strawberries

\$79 per person

The Welcome Reception Package

THE WELCOME RECEPTION PACKAGE INCLUDES:

### **Butler-Passed Hors d'Oeuvres**

Honey-Almond Chicken Satay

Sweet Bourbon Jam

Jumbo Lump Crab Cake

Old Bay Aioli

Vegetable Empanada

Roasted Corn, Black Beans, Queso Fresco, Salsa Verde

# **Displays**

Sushi

Spicy Tuna, California, Vegetable, Surf & Turf with Wasabi, Pickled Ginger, Soy

Baked Brie

Honeycomb, Cherry Preserves, Mixed Nuts, Artisan Crackers

Peppercorn-Crusted Beef Tenderloin

Fresh Horseradish Cream with Fines Herbs, Parker House Rolls

Dessert

Strawberry Tarts, Chocolate Profiteroles, Turtle Cheesecake

\$69 per person

# **Additional Pricing**

Two Hour Beer & Wine Bar \$24 per person

Two-Hour High Society Open Bar \$35 per person

All pricing subject to 23% service charge and 7% sales tax

# The Victorian Plated Package

Tempura Shrimp

Wrapped in Applewood Bacon

Honey-Almond Chicken Satay

Petite Lump Crab Cake

Filet Mignon, Boursin Cheese

Yuzu Aioli

Diver Scallop

Old Bay Aioli

Sweet Bourbon Jam

Filet en Croute

### THE VICTORIAN PACKAGE INCLUDES:

Plated Dinner with Passed Hors d'Oeuvres, Salad, Entrée, and Desserts

Hors d'Oeuvres (Select Three)

Sesame Tuna Tataki

Wonton Crisp

Chilled Vegetable Spring Roll

Kabayaki Sauce

Tomato Bruschetta

Fresh Mozzarella, Balsamic Drizzle

Brie en Croute

Triple Cream, Sour Cherry Preserve

Vegetable Empanada

Roasted Corn, Black Beans, Queso Fresco, Salsa Verde

Salad Course (Select One)

Heirloom Tomato and Burrata Cheese

Garlic Oil, Balsamic Reduction, Basil, Maldon Sea Salt

Fork + Knife Caesar

Pulled Croutons, Roasted Tomato, Reggiano Tuile, Parmesan Dressing

Cucumber-Wrapped Organic Greens

Toy Box Tomatoes, Artichoke, Aged Gouda, Balsamic Vinaigrette

Entrée Course (Select Three)\* Choice of One Starch and One Vegetable

Petite New York Steaks

Red Wine Jus

Braised Short Rib "Pot Roast"

Celery Root Puree, Rainbow Carrot, Roasted Pearl Onions, Natural Jus

Chicken Piccata

Lemon Caper Sauce

Sea Bass

Scampi Butter, Fines Herbs

Roasted Shrimp Ratatouille

Eggplant, Tomatoes, Onions, Bell Peppers, Zucchini, Garlic & Herbs

Quinoa Stir-Fry

Shiitake Mushroom, Broccolini, Bell Peppers, Heirloom Carrots

Cavatappi Arrabiatta

Italian Sausage, Roasted Poblanos, Andouille Sausage

Three-Cheese Gnocchi Carbonara

Smoked Bacon, Green Peas

Starches: Potato Gratin, Fingerling Potatoes, Parmesan Risotto, Whipped Yukon Gold Potatoes

Vegetables: Broccolini, Seasonal Succotash, Vegetable Bundle

\*Entrée selections must be made in advance

All pricing subject to 23% service charge and 7% sales tax

### Miniature Dessert Course (Select Two)

Chocolate Mousse Cheesecake
70% Chocolate Mousse, Raspberry Compote
Limoncello Tiramisu
House-made Ladyfingers, Mascarpone Cream
Strawberry Shortcake Tart
Vanilla Bean Mousse, Fresh Strawberries

### High Society Bar Package (Four Hours)

Grey Goose Vodka, Hendrick's Gin, Bacardi Maestro Gran Reserva, Captain Morgan Rum, Johnny Walker Black Scotch, Patron Silver Tequila, Maker's Mark Bourbon, Crown Royal Whisky, Grand Marnier, Romana Sambuca, Disaronno Amaretto, Glenlivet 12 Single Malt Scotch, Bailey's Irish Crème

Kendall Jackson "Vinter's Reserve" Cabernet, Pinot Noir, Chardonnay, Pinot Grigio Wine Pairing Options Available for Tableside Service

Corona, Corona Light, Heineken, Amstel Light, Bud Light, Michelob Ultra, Samuel Adams, Yuengling, Coors Light, O'Doul's

\$179 per person (up to 60 guests)

All pricing subject to 23% service charge and 7% sales tax

Due to current pricing fluctuations of food and beverage items, pricing cannot be confirmed until six months prior to your event.

# The Belleview Buffet Package

### THE BUFFET STATION PACKAGE INCLUDES:

Buffet Stations with Passed Hors d'Oeuvres, Salad, Entrées, and Desserts

# Hors d'Oeuvres (Select Three)

Sesame Tuna Tataki Tempura Shrimp

Wonton Crisp Yuzu Aioli
Chilled Vegetable Spring Roll Diver Scallop

Kabayaki Sauce Wrapped in Applewood Bacon
Tomato Bruschetta Petite Lump Crab Cake

Fresh Mozzarella, Balsamic Drizzle Old Bay Aioli

Brie en Croute Honey-Almond Chicken
Triple Cream, Sour Cherry Preserve Satay Sweet Bourbon Jam

Variable Formand

Vegetable Empanada Filet en Croute

Roasted Corn, Black Beans, Queso Fresco, Salsa Verde Filet Mignon, Boursin Cheese

## Salad Station (Select One)

Petite Wedge of Gem Lettuce

Roasted Pearl Onions, Prosciutto, Heirloom Tomato, Danish Blue Cheese, Buttermilk Ranch Dressing

Heirloom Tomato and Burrata Cheese (v)

Garlic Oil, Balsamic Reduction, Basil, Maldon Sea Salt

Cucumber-Wrapped Spinach (v)

Strawberry, Marcona Almonds, Aged Gouda, Dark Balsamic Vinaigrette

Cucumber-Wrapped Baby Greens

Bacon, Goat Cheese, Tomato, White Balsamic Vinaigrette

Fork + Knife Caesar (v)

Pulled Croutons, Roasted Tomato, Reggiano Tuile, Parmesan Dressing

#### Entrée Station (Select Three)

Petite New York Steaks

Braised Short Rib "Pot Roast"

Celery Root Puree, Rainbow Carrot, Roasted Pearl Onions, Natural Jus

Chicken Piccata

Lemon Caper Sauce

Sea Bass

Scampi Butter, Fines Herbs

Roasted Shrimp Ratatouille

Eggplant, Tomatoes, Onions, Bell Peppers, Zucchini, Garlic & Herbs

Quinoa Stir-Fry (v)

Shiitake Mushroom, Broccolini, Bell Peppers, Heirloom Carrots

Cavatappi Arrabiatta

Italian Sausage, Roasted Poblanos, Andouille Sausage

Three-Cheese Gnocchi Carbonara

Smoked Bacon, Green Peas

All pricing subject to 23% service charge and 7% sales tax

### **Miniature Dessert Station**

Chocolate Mousse Cheesecake
70% Chocolate Mousse, Raspberry Compote
Limoncello Tiramisu
House-made Ladyfingers, Mascarpone Cream
Strawberry Shortcake Tart
Vanilla Bean Mousse, Fresh Strawberries

### High Society Bar Package (Four Hours)

Grey Goose Vodka, Hendrick's, Gin, Bacardi Maestro Gran Reserva, Captain Morgan Rum, Johnny Walker Black Scotch, Patron Silver Tequila, Maker's Mark Bourbon, Crown Royal Whisky, Grand Marnier, Romana Sambuca, Disaronno Amaretto, Glenlivet 12 Single Malt Scotch, Bailey's Irish Crème

Kendall Jackson "Vinter's Reserve" Cabernet, Pinot Noir, Chardonnay, Pinot Grigio Wine pairing options available for tableside service

Corona, Corona Light, Heineken, Amstel Light, Bud Light, Michelob Ultra, Samuel Adams, Yuengling, Coors Light, O'Doul's

\$179 per person (60 or more guests)

### **Additional Pricing**

Hot Vendor Meal \$50 per vendor
Children's Meals \$30 per child
Tableside Wine Service \$10 per person
Select one red and one white wine

### Food & Beverage Minimums

The Belleview Inn can accommodate up to 60 guests in each catered event space. Larger events are made possible with a client-provided tent on the Grand Lawn and a buyout of all 35 guest rooms.

All catering is provided by the Sandpearl Resort. Food and beverage minimums begin at \$5,500, prior to service charge and tax.

A facility fee of \$1,000 will be applied for each of the Grand Lawn & Tiffany Ballroom event spaces.

The Belleview Inn requires an approved wedding planner to be hired to assist with wedding details & logistics.

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