



Complete Silver Wedding Package



Includes:

- *Full Wedding menu*
- *Beer and Wine Bar (Can be substituted for DJ or China and Floral upgrade)*
 - *High-end Audio System*
 - *Floral Centerpieces*
 - *Full Service Staff*
 - *Linen Rentals*
- *China/flatware/Glassware*
 - *Full Coffee Service*
- *Wedding Cake & Cake Cutting*
- *Day of Event Coordinator*

*\$88.95 Per Guest plus Tax & Service Charge
Based on a Minimum of 75 Guests*



Menu

Hors d' Oeuvres

(Please select Three)

Note: additional appetizers are \$4.95 per person per appetizer

Platters

Crudités Platter

A Variety of Fresh Vegetables Beautifully Arranged with our Homemade Buttermilk Dip - Other Dips Available

Hummus Platter

Pita Bread, Crackers, Chopped Cucumbers, Chopped Tomatoes, Alfalfa Sprouts, Yogurt Sauce, Tahini Sauce House made Hummus and Babbaganoush

Gourmet Cheese Platter

Brie, French Port Salute, Fontina Swiss, Danish Bleu Cheese, Gouda Served with Artisan Baguettes and Table Water Crackers

Lavosh Platter

*Pinwheel Sandwiches Wrapped in Sun-Dried Tomato, Spinach and Chipotle Tortillas. Meat Varieties: Oven Roasted Turkey, Roast Beef, Smoked Ham and Pastrami. Thin Sliced Tomatoes, Spring Greens and Herb Cream Cheese
Vegetarian: Roasted Peppers, Sprouts, Thin Sliced Tomatoes and Herb Cream Cheese*

Fresh Fruit Platter

Sliced Watermelon, Honeydew, Cantaloupe, Strawberries, Oranges and More Garnished with Blueberries, Strawberries and Fruit Art

Tropical Fruit Platter

Watermelon, Pineapple, Papaya, Mango, Star Fruit, Kiwi, topped with Blueberries, Strawberries and Fruit Art



Individual & Butler Passed Hors d' Oeuvres

Raw Oyster Shooter with Mignonette Sauce

Pesto and Ricotta Cheese Stuffed Mushrooms

Dried Apricot with Boursin Cheese Canapé

Brie Cheese Wedge Canapé

Shrimp Ceviche

Prosciutto Wrapped Asparagus

Salmon Mousse atop a Belgian Endive Spear

Poached Pear and Creamy Gorgonzola Canapé

Prosciutto Wrapped Scallop

Warm Goat Cheese and Tomato Crostini

Grilled Shrimp and Avocado with Red Pear Jam

Ahi Tuna Tartare served atop a Fried Won Ton

Cucumber, Crème Fraiche and Caviar Canapé

Salads - (Please Select One)

Field of Greens Salad with Spring Mix, Crumbled Bleu Cheese, Thin Red Onions, Sliced Apples, Pecans, Balsamic and Dijon Dressings

Crisp Romaine with Julienne Carrots, Cucumber and Parmesan Cheese

Spinach Salad with Cucumbers, Roasted Red Peppers and Pine Nuts

Romaine with Shredded Carrots, Peas, Shallots and Balsamic Vinaigrette

Garden Salad with Cucumbers, Cilantro, Shredded Carrots and Raita Sauce

Spinach with Sliced Pears, Gorgonzola Cheese, Walnuts and Raspberry Vinaigrette

Garden Salad with Jicama, Mushrooms, Black Olives and Cilantro Ranch Dressing



Main Entree Menu - (Please Select Two Entrees)

Lemon, Sage, and Garlic Grilled Chicken

Tagliatelle with Chicken and Prosciutto, Cherry Tomatoes, Basil and Squash Ribbons tossed in Cream Sauce

Chicken Breast Stuffed with Prosciutto, Sun Dried Tomato and Basil Sauce

Chicken Diablo Pan Seared with Spicy Tomato, Artichoke and Mushroom Sauce

Lemon Chicken Picatta with Capers

Rosemary Pork Loin

Slow Roasted Pork Carnitas

Beef Medallions with Cabernet Wine Sauce

Mango Teriyaki Flank Steak

Grilled Skirt Steak

Marinated Tri Tip, Chef Carved

Sides: - (please select 2)

Starch Choices:

Potato Gratin

Rice Pilaf

Basmati Rice

Roasted Red Potato with Herbs

Garden Vegetable Harvest Pilaf

Roasted Garlic Mashed Potatoes

Vegetable Choices:

Steamed Broccoli, Cauliflower and Carrots

Julienne Seasonal Vegetables

Blue Lake Green Beans Slow Roasted Cherry Tomatoes on Herb Butter

Marinated Grilled Vegetables



Coffee and Tea Service

Premium Coffee, Decaf Coffee and Assorted Teas

Service Includes: Regular Coffee, Decaf Coffee, Assorted Teas, Sugars, Splenda, Equal, Sweet N Low, Cream, and Non Dairy Creamers. 3 stainless steel coffee makers for coffee, decaf and hot water, ceramic coffee cups and spoons.

All Meals include: Artisan Breads & Butter, Staff, Flatware, Napkins, Dinner Plates, Buffet Tables, Buffet Table Linens, Serving Platters, Chafing Dishes, and Serving Utensils.

Full Service Beer/Wine Bar

House Red and White Wine

Champagne Toast

Beer

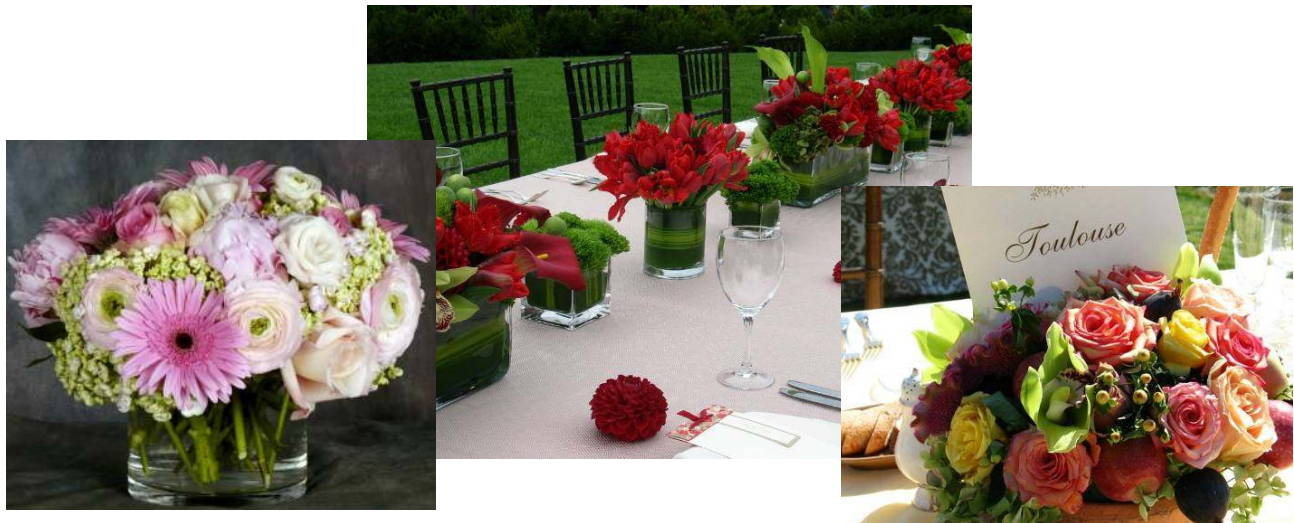
Sparkling Water

Bartenders

All Glassware & Bar Equipment

MP3 Audio System

State-of-the-art Audio System, playing music of your choice throughout the entire reception plus a Microphone (for the Toasts!)



Beautiful, Custom-designed Floral Centerpieces
created in your own Special Color Palette



Custom Designed Wedding Cake

Optional Add Ons:

Full Open Bar: \$5.95 additional per person

Additional Menu Items: TBD

DJ Upgrade: \$500 additional

Live Band: \$1,500

Outdoor audio system for ceremony: \$295 includes wireless lapel microphone for highly efficient, wireless amplifier

Lighting Package: \$1,400 for uplights, dance lights, and buffet/bar lighting

Set up Staff for tables and chairs if your venue does not provide this: \$149

Ceremonial Flowers: Bridal Bouquet, Boutonnieres, Bridesmaids Bouquets, Flower Girl: Price TBD

Altar Arrangements: TBD

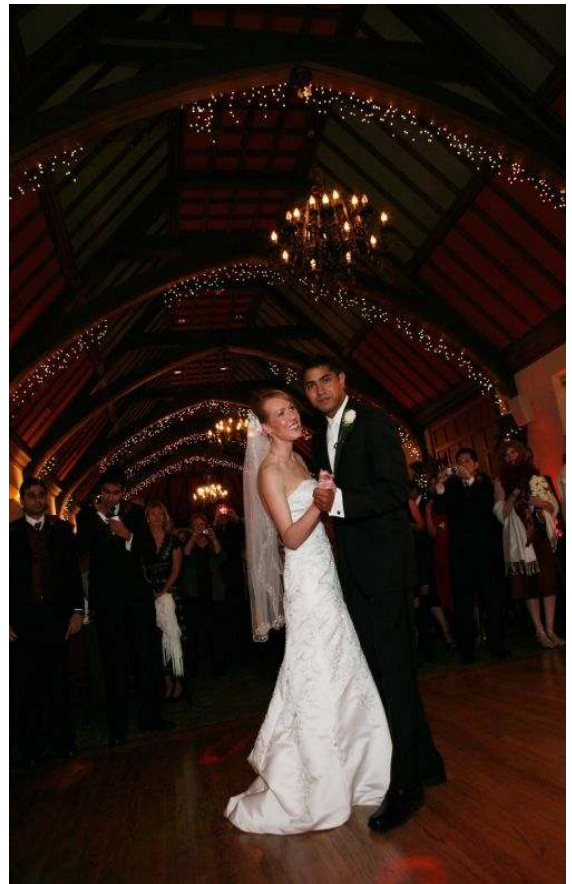
Floral Centerpiece Upgrades: TBD

Upgraded Linens: \$5.75 per person



Truly Inspired Weddings





Cuisine





Floral Design









Wedding Cakes





Lighting by Inspire



INSPIRE

PRODUCTIONS





Before Lighting by Inspire



After





Rentals





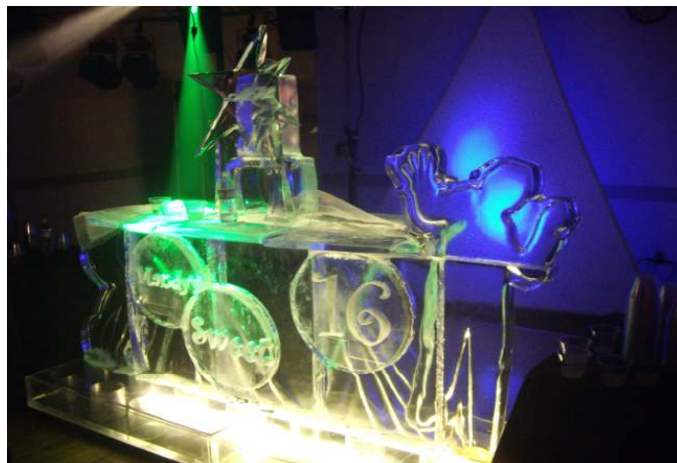
Additional Elements



Chocolate Fountains



Ice Sculptures



Ice Bars



Bands & DJ's



Horse Drawn Carriages



Floral Arches