



Wild Blue's Package is designed to assist in menu planning and selection, while allowing you the freedom to create an affair that suits your personal tastes.

OUR 2021 PACKAGE INCLUDES:

Cocktail Bar Service, host to supply alcohol
Tapas Display, Reception Station and Butlered Hors d'oeuvres
Four Course Dinner
Wine Service with Dinner
Champagne Toast
Wedding Cake

The package price is determined by the entrée selection listed on the following pages. IF offering a pre-determined entrée choice, the higher priced entrée prevails.

Cocktail Hour

TAPAS DISPLAY

*Sliced Soppressata, Capicola, Salami Toscano, Prosciutto, Cured Chorizo, Cana de Cabra, Cabrales and Manchego Cheeses Assorted Roasted Vegetables, Marinated Mixed Olives
Artichoke Dip, Shrimp Salad, Golden Beet Salad with Almonds and Apples
Spicy Eggplant & Tomato Salad, Smoked Paprika Vinaigrette
Oven Baked Tomato Crostini, Sliced Baguette*

BUTLERED HORS D'OEUVRES

Please select Seven of the following Butlered Hors d'oeuvres

Canapés

*Jumbo Lump Crab, Roasted Pepper Aioli, Crisp Grana Padano Tuile
Smoked Salmon, Orange Marmalade, Brioche
Smoked Trout Canapé with Lemon Zested Crème fraîche and Trout Caviar
Cranberry, Pomegranate, Ricotta Bruschetta
Shrimp Salad Bouchée
East Coast Oyster on Half Shell, Pineapple Mignonette*

Hot Hors d'Oeuvres

*Miniature Cocktail Frankfurter * Scallop Wrapped in Bacon * Cheesesteak Spring Roll
Beef Wellington * Dim Sum: Pot Stickers & Shrimp Dumplings, Ponzu
Lemon Shrimp Risotto Parfaits * Sweet Potato Puffs * Crispy Coconut Shrimp
Vegetarian Spring Rolls * Lobster Cobbler * Truffled Mashed Stuffed Mini Potato
Candied Pork Belly Bao Steam Bun * Petite Pizza Assortment * Miniature Crab Cake
Buffalo Chicken Empanada, Lime Sour Cream*

Cocktail Hour

RECEPTION STATION

Please select **ONE** of the following reception stations for your cocktail hour

*ADD a **second station** at inclusive per guest*

*ADD a **third station** at inclusive per guest*

Lobster Mac & Cheese

Burrata, Crostini, Aged Balsamic, Honey, Oven Roasted Cherry Tomatoes, Arugula, Spicy Eggplant, Cumin Carrots, Kalamata Olives, Prosciutto, Basil Pesto

Cheeseburger Slider Cheddar & Ketchup

Tacos Pork Carnita, Pineapple Salsa, Cilantro Cabbage Slaw, Corn Tortilla

Nashville Hot Chicken Slider

Orecchiette Aglio Olio

Artichoke Hearts, Sun Dried Tomato, Baby Spinach, Roasted Garlic Olive Oil

Italian Pork Sliders

Broccoli Rabe, Sharp Provolone

Dinner

WINE SERVICE

offered tableside throughout dinner service

FIRST COURSE

*Please select **ONE** of the Following*

Crab and Herb Panna Cotta
Micro Arugula

Smoked Salmon
Apple Horseradish Slaw

Potato Pancake
Lobster, Caviar, Sour Cream, Petite Salad

Grilled Marinated Shrimp
Andouille Polenta, Cilantro Basil Pesto

Chipotle Crab Bisque

Wild Mushroom Bisque
Toasted Hazelnuts, Truffles

Thai Coconut Curry Soup

Crab **& Spinach Tart**
Creole Remoulade, Micro Greens

Pasta Carbonara Pancetta, Peas and Reggiano

Papparadelle Pasta
Roasted Tomatoes, Spicy Eggplant, Shaved Grana Padano Cheese, Parsley

Veal Polpette
Mascarpone Polenta, Tomato Gravy

SALAD

*Please select **ONE** of the following*

Baby Romaine Caesar Salad
Shaved Grana Padano, Croutons, Caesar Dressing

Power Greens Salad

Spun Beets, Pumpkin Seeds, Butternut Squash, Cranberries, Goat Cheese, Yuzu Kosho Dressing

Baby Kale and Grilled Pineapple
Carrots, Daikon Radish Ribbons, Speck, Spiced Vinaigrette

Apple & Beet Salad

Apple, Golden Beets, Feta, Baby Greens, Sunflower Seeds, Ranch Dressing

Prosciutto and Melon
Baby Arugula, Balsamic Glaze

Baby Spinach
Cucumbers, Tomatoes, Olives, Sundried Tomato Vinaigrette

Classic Mixed Greens
Bacon, Orange, Candied Walnuts, Crumbled Bleu Cheese, Maple Vinaigrette

Lolla Rosa and Frisee
Poached Pears, Microgreens, Pear Vinaigrette

ENTREES

Roasted Chicken Breast
Corn Pancake, Haricot Vert, "Pot Pie" Sauce

Bronzino

Fennel, Sundried Tomato and Kalamata Compote, Olive Oil Crouton

Miso Glazed Salmon

Wild Rice, Baby Carrot, Roasted Red Pepper Sauce

Grilled Swordfish

Ratatouille Cous Cous, Herb Shrimp Jus

Malaysian Braised Beef Short Rib

Smoked Potato Bacon Hash, Glazed Carrot, Malay Beef Glace

Veal Osso Bucco

Saffron Risotto, Broccolini, Gremolata Veal Jus

NY Strip Steak

White Cheddar Mac & Cheese, Spinach, Cabernet Reduction

Chicken **Saltimbocca**

Prosciutto, Provolone, Mushroom Sage Sauce

Grilled Filet Mignon

Buttermilk Yukon Gold Potato Mash, Frizzled Onions, Peppercorn Glace

LAND AND SEA

Frenched Chicken Breast and Marinated Shrimp

Corn Pancake, Braised Greens, Herb Chicken Jus

Malaysian Beef Short Rib of Beef and Salmon

Smoked Potato Bacon Hash, Glazed Carrot, Malay Beef Glace

Filet Mignon and Butter **Poached** Lobster

Buttermilk Yukon Gold Potato Mash, Frizzled Onions, Peppercorn Glace

Filet Mignon and Crab Cake

Moroccan Cous Cous, Haricot Vert, Roasted Red Pepper Sauce

DESSERT

Please select **FOUR** Butlered Treats OR **ONE** Plated Dessert

Miniature Butlered Treats

Mini Ice Cream Cones	Lemon Bars
Mini Sorbet Cones	Caramel Apple minis
Oreo Churros	Coconut Meltaways
French Macarons	Chocolate Pecan Bites
Cake Pops	Raspberry Swirl Brownie
Reese's filled Brownies	Mocha Mousse Cups

Plated Dessert Options

Family Style Miniatures

Select **FOUR** Items from the Miniature Butlered Treats (except frozen items)

Carrot Cake

Opera Cake

Strawberry and Pistachio Mousse Cake Chocolate Guinness Ganache Cake

Add to a Dessert Station, Family Style Miniatures, Butlered Treats or As a Colorful Finale to Each Table

fee Inclusive per guest

WEDDING CAKE Cakes

Vanilla Sponge, Pound, Rich Chocolate Cake, Red Velvet, Marble or Citrus Cake Filling Flavored Mousse, Buttercream, Assorted Jams, Lemon Curd or Ganache Filling

Icings

Swiss Buttercream, American Buttercream or Fondant Icing Our Pastry Chefs look forward to discussing your design.

Please keep in mind that specialty designs may carry an additional charge.

BEVERAGE SERVICE

Freshly Brewed Coffee and Decaffeinated Coffee, Herbal Teas

Cocktail Hour Enhancements

The following items are available to enhance your cocktail reception

RECEPTION STATIONS

Asian Nine Spiced Rack of Lamb

Sauterne Glazed Scallops

Bao Steam Buns

Candied Pork Belly Bao * Gochuchang Popcorn Shrimp Bao * Beef Bulgogi
Banh Mi Slaw

WILD BLUE RAW BAR

Poached Shrimp, Lobster, Clams, Oysters,
Hamachi Ceviche, Ahi Tuna on Himalayan Salt Slabs
Cocktail Sauce, Mignonette Sauce, Joe's Mustard Sauce, Lemon Wedges

ICE CARVING

Custom Ice Carvings are available at market price. Each ice carving carries an additional fee.
This fee will vary based upon the final ice carving creation.

PLEASE NOTE:

All additional items will be charged for the entire guest count.
Every station listed above must have at least one chef's attendant fee.
The number of chef's attendants needed will be based upon the final guest count.

Last Dance Enhancements

BUTLERED SNACKS

Please select THREE items for inclusive per guest

Cheeseburger Sliders

Nashville Hot Chicken and Waffles

Beef Lo Mein in Asian Takeout Boxes

Mini Potato Pierogi, Chive Sour Cream

Mac & Cheese Bites

Mini Grilled Cheese and Smoked Tomato Bisque

Chocolate Covered Crisp Bacon Strips

LATE-NIGHT STATIONS

Old Bay Tater Tots and Cheese Sauce

Cheesesteaks, Fried Onions, Steak Rolls

Taco Bar - Beef, Chicken & Pork Carnitas

Petite Pizza Shop

LAST DANCE DESSERT STATIONS

Cookies & Milk

Assorted Warm Cookies and Milk Shooters

Ice Cream Sundae Bar

Choice of Vanilla, Chocolate or Strawberry Ice Cream, Assorted Toppings and Sauce

Churros

Warm Cinnamon Sugared & Chocolate Oreo filled Churros