

# European Crystal Banquets & Conference Center

## Dinner Reception Package 2008

1 000's hours of Dedication

1 00's of Referrals

1 000's hours of Innovation

1 00's of employees special touches

1 Priceless Experience

4 Hours of Open Premium Bar  
Selection of 4 Unlimited Hors D'oeuvres  
Champagne Toast fro all  
Wine Service with Dinner  
Elegant 5 Course Dinner  
Intermezzo  
Customize Wedding Cake  
Coffee, DeCaffee, Flavored Tea

Complementary:  
Gold Logo Charger Plates  
Floor Length Table Linen  
Bridal Suite  
Valet and Self Park  
Votive Candles  
Artesian Bread with Butter Rosettes  
Brazilian Mahogany Dance Floor

## Butler Passed Hors D'oeuvres

### Cold-

Brochette of vine-ripened tomato and fresh mozzarella cheese

Seared Ahi Tuna on Wonton Crisp with Wasabi Mayo

Chive Spiked Salmon served on a cucumber Rondell

### Warm -

Quick Fried Popcorn Calamari

Mini Lamb Chops

Japanese Beef tenderloin

Chicken Tempura served with honey Sesame dipping sauce

Mini mushrooms stuffed with spinach, cheese & bread crumbs

Mini Crab Cakes with Tarragon Dipping Sauce

Sea Scallops Wrapped in Canadian Smoked Bacon

Roasted Tenderloin and Horseradish on Crostini

Sun dried Tomato and Feta cheese wrapped in Filo

Coconut Shrimp with sweet & sour sauce or Shrimp Diablo

Fried Chilean Sea Bass bites served with tartar dipping sauce

Savory Veal Infused Meat Balls

Mini Sliders topped with Cheese and Tomato

Spring Rolls

## Interactive Stations

The "Rock"  
Thinly Sliced Marinated Beef  
Seared by Guests on  
Japanese River Rock Presentation  
12.00 per person

The Sushi River  
A beautiful display of which everything is edible  
Sushi made to guest preference  
Pricing upon sushi selection

Mashed Potato Station  
Sun Dried Tomato, Cheddar whipped, and Garlic Whipped  
To be topped with a wide Variety of Accoutrements  
In a Mini Martini Glass  
8.00pp

## Soup

Cream of Asparagus

Cream Of Broccoli with cheddar cheese

Fire Roasted Tomato and Spinach Soup with Rosemarina pasta

Consommé Julienne  
Julienne Chicken Breast, Carrots, and Snow Peas, and three cheese ravioli

Mushroom Bisque

Cream of Chicken

Chilled Minted Melon

Prices Subject to change without notice, minimum revues apply  
All prices do not reflect appropriate 18% service charge and prevailing sales tax

## Salad

Hearts of Romaine, served with Creamy Caesar Dressing topped with Shaved Parmesan and Herb Infused Croutons

## Mesclun Salad

Assorted Tender Young Greens and Lettuces with Garlic Croutons and Tomatoes Tossed with a Light Dijon Vinaigrette

Field Greens Salad with Grape Tomato, Cucumber, shaved Red cabbage & Carrots served with selection of two dressings

Mixed Greens topped with Hass Avocados, Ruby Grapefruit and sliced almonds Served with a Citrus Vinaigrette

## Oriental Salad

Mixed green with Cashews, orange segments, crisp noodles served with oriental dressing

## Hydro Boston Bibb

With Walnuts, Dried Cranberries, tomatoes and Raspberry Balsamic Vinaigrette

## Intermezzo

Lemon, Raspberry or Mango

## Vegetables

Asparagus, Carrots, Rutabaga  
Sautéed Vegetable Infused with Basil and Garlic  
Medley of Broccoli, Cauliflowers and Baby Carrots

## Starch

Tower twice backed Potato  
Baby Roasted Rosemary Potatoes  
Dill New Potato  
Horseradish whipped potato  
Asiago & Cabernet whipped potato

## Main Course

### Vegetarian.....

Grilled Vegetables Wrapped in Filo served with Vegetables Puree	\$65.00
Vegetarian Lasagna , topped with Vine Ripened Tomato Puree	\$65.00

### Poultry.....

Pan Seared Chicken served with a wild mushroom champagne cream sauce	\$65.00
Boneless Brest topped with Asparagus & Provolone cheese Served with Shitake Mushroom Madeira sauce	\$66.00

### Seafood...

Seared Salmon Served with a Cream Dill Sauce or Seafood Sauce	\$70.00
Chilean Sea Bass served with Duglaree Glaze	\$74.00
Fresh French Turbot***	\$78.00
Grilled Hawaiian Opa "Moon" Fish	\$76.00

### Steaks...

Center Cut Filet Mignon Au Poivre	\$76.00
Tournedos of Filet with Shitake Mushroom Madeira Sauce	\$76.00

### Combo...

Filet Mignon with Selection of Sauce and half chicken breast	\$78.00
Filet Mignon served with two mini Coconut Prawns	\$88.00
Filet Mignon served with Chilean Sea Bass	\$80.00
Filet Mignon served with Shrimp Diablo	\$75.00

### Children Meals....

Chicken Fingers and Fries (3-11 years of age)	\$25.00
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## Desert

A Home Made Custom Wedding Cake served on a painted plated with  
White or Dark Chocolate Covered Strawberry

### Deluxe Sweet Table

Chilled Fresh Fruit and Berries  
Crystal International Coffee Service  
Fresh Baked Mini Pastries  
Variety of Fresh baked Cheesecakes  
\$8.00 per person

### Premier Sweet Table

Cakes and Torts  
Chilled Fresh Fruit and Berries  
Crystal International Coffee Service  
Fresh Baked Mini Pastries  
Variety of Fresh baked Cheesecakes  
Chocolate Covered strawberries  
\$10.00

### The European Crystal Sweet Table

Cakes and Torts  
Chilled Fresh Fruit and Berries  
Crystal International Coffee Service  
Fresh Baked Mini Pastries  
Variety of Fresh baked Cheesecakes  
Chocolate Covered strawberries  
Ice Sculpture of your choice  
Mini Crème Brule  
Thin Pears and Almond Tart  
\$14.00

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## *Sweet Extravaganza*

Mirrors of Fresh Fruit with Cascading Berries  
Fruit Sculptures  
Bowls of Berries  
White, Milk, and Dark Chocolate dipped Fruits  
Turtle Cheesecakes  
Cannolies and Éclairs  
International Cheese with Fruits, Nuts  
Mini Crème Brule  
Thin Pears and Almond Tart  
Chocolate Truffles and Petit Cookies  
Cakes and Torts  
International Coffee  
Champagne Marinated Strawberries with Whipped Cream  
Forest Berry Cheesecakes  
Tart Lemon Bar  
Ice Sculpture  
\$20.00 per person

### *2 Mini Chocolate Fountain or 1 large chocolate Fountain*

White, Dark, Milk Chocolate  
Served with Numerous accoutrements  
\$12.00 per person

## Bar Package...

Includes

Kettle One Vodka	Beefeaters Gin
Grey Goose Vodka	J&B Scotch
Jack Daniels Bourbon	Johnnie Walker Red Scotch
Bacardi Rum	Imported and Domestic Beer
Malibu Coconut	Captain Morgan
European Crystal Select Wines	Assorted Soft Drinks, Fruit Juices
Top Shelf Cordials	Frozen Drinks and Specialty Martinis

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## Additional Accoutrements....

Please Ask you sales Rep for Additional Information on Upgrade Linens, Specialty Chairs, Lighting, Backdrops, Floral, Fireworks, Audio Visual and Dedicated Event Planning Services.

## Pricing....

Special Discounts are applicable to Friday, Sunday Functions  
As well as Saturday Afternoon

## Guest Rooms....

Hotel accommodations will be provided at a discounted rates  
Please contact a Sales Rep for hotel details.