

# AROUND THE WORLD WEDDING



Hors D'oeuvres Reception featuring your choice of Stationary or Passed Hors D'oeuvres.

Stationary Cheese Board of Vermont Cheddars, Pepperjack and Boursin Cheeses and Crackers.

Select three hors d'oeuvres from the following: Chef's Canapés; Spring Rolls; Swedish Meatballs; Chicken Sate with Peanut Sauce; Asian Dumplings; Stuffed Mushroom Caps; Spanikopita; Shrimp Cocktail (Add \$2.00 per person for shrimp cocktail.)

Spumante Champagne Toast

Salad Station with an Assortment of Dinner Rolls  
Mixed Greens with Vegetable Garnishes and Dressings  
Or  
Caesar Salad with Lemon Wedges, Croutons and Anchovies

Chef's Carving Station  
Choose one of the following: Vermont Baked Ham, Roast Pork or Roast Sirloin.

Chef's Sautee Station  
Pasta Station featuring Penne, Linguini and Tri-Colored Tortellini  
Topped with Alfredo, Marinara and Pesto Cream Sauce  
Served with Chicken, Sausage, Meatballs, Onions, Peppers and Freshly Sautéed Mushrooms.

Custom Wedding Cake by Snaffle Sweets

Capitol Plaza Blend Coffee and Tazo Teas

Private Reception Room with Dance Floor

Linen Tablecloths with your choice of Colored Napkins

Floral Take-Home Centerpieces by Jerome the Florist

Experienced Full Service Wedding Coordinator

Colonial Guest Room for the Evening of Reception for the Bride and Groom

Preferred Hotel Room Rates for Out of Town Guests

**\$45.25 per person plus 9% Tax and 18% Service Charge (100 guests or less)**  
**\$43.25 per person plus 9% Tax and 18% Service Charge (More than 100 guests)**

\*Choose Two Carving Stations for an additional \$6 per person  
OR

\*Add a Starch Station featuring Garlic Mashed Potatoes, Rice Pilaf and Chef's Seasonal Vegetable for an additional \$6 per person