



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 chefs attendant fee.  
The number of chefs 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