



City Steam Seated Dinner Wedding Reception

\$90 per person plus 6% sales tax and 20% house fee

Open Bar

Includes 4 Hours of Open Call Bar

A selection of standard- call spirits, handcrafted beer, select wines, domestic champagne, mixers

Premium bar offer additional

Congratulatory Toast

Sparkling wine served to your guest for the traditional toast

Hors d' oeuvres

Stationary Displayed & Passed Hors d' oeuvres service for 1 hour to include:

Crudités and Cheese Display

Julienne carrots, celery, grape tomato

Imported brie, gorgonzola, goat and cheddar cheese

Assorted crackers

Strawberries, grapes

Assorted Bruschetta & Homeade Hummus Station

Freshly Diced Tomato & Mozzarella, Sautéed Eggplant & Shallot, Grilled Crostini

Hummus, Tortilla Crisps, Soft Pita wedges

Butlered Hors D' Oeuvres

Please select 6

Mini Chicken Quesadillas

Tortilla raft

Salsa

Sliced Marinated Steak

Horseradish cream

Curried Chicken Salad

Signature Homemade Potato Chip

Samosas

Peas, potato, phyllo

Curried sour cream

Breaded Cheese Ravioli

Marinara sauce

Vegetable Dumplings

Ginger bing cherry dipping sauce

City Steam Seated Wedding Reception

Continued....

Caprese Skewer
Fresh mozzarella, cherry tomato
Basil olive oil

Chipotle Pork Slider
House made malted barley mini roll
Fried jalapeno

Skewered Blackened Beef
Lemon grass marinade

Smoked Salmon Tartare
Tobiko caviar, savory mini cone

Mini Crab Cakes
Remoulade sauce

Sips of Seasonal Soups

Seated Dinner

Starter:

One Selection:

House Salad

Romaine, mesclun greens
Dried cranberries, sliced pimento olives
Toasted pinenuts, white balsamic vinaigrette

Caesar Salad

Shaved Asagio, Caesar dressing
Housemade malted barley croutons

Raspberry Spinach Salad

Red onions, gorgonzola, charred peppers
Raspberry vinaigrette

Entrees;

Entrees include Housemade Malted Barley Rolls, Whipped Butter

Selection of Two, Dietary Restricted Available:

Third entrée option: Add \$5 pp

***Preorder Required

Entrée Selections on next page.....

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Continued....

Chicken Piccata

Mashed potato, seasonal vegetable
Lemon garlic caper butter

Roasted Chicken Roulade

Spinach, sausage, ricotta cheese
Scallion basmati rice
Fire roasted pepper coulis

Grilled Salmon

Basmati rice, seasonal vegetable
Lemon grass sauce

Vegetarian Tortellini Rose

Tomato, mushroom, cream
Grilled artisan bread

Slow Roasted Pork Loin

Bacon wrapped
Caramelized apple buerre blanc

Additional \$8 per person Entree

Roasted Tenderloin of Beef

Horseradish crème

Mac "n" Cheese Cavatappi Pasta

Roasted chicken, suntanned tomato
Rosemary chevre, crusty breadcrumb topping

Penne Pasta

Tomato, mozzarella, basil, EVOO
Fire roasted pepper coulis
Grilled artisan bread

Brewery Made Meatloaf

House mashed, seasonal vegetables
Mustard Gravy

Grilled Sirloin

Mashed potato, seasonal vegetable
Teriyaki marinate

Vegetarian Timbale

Mushroom duxelles, baby spinach
Rouille crust, charred asparagus bed

Braised Short Ribs

Polenta, baby carrots, pearl onions

*Coffee & Tea Service Included

*Cake Service Included- client to provide wedding cake

*Wedding Cake will be cut and served to your guest

*In House Linens provided- special color request will be an additional charge.