



CROWNE PLAZA
MELBOURNE OCEANFRONT

Gold Wedding Package Menus

*A Selection of Four Passed Hors D'oeuvres
A Selection of Two Display Stations
Dinner to Include; Soup or Salad, Entrée, & Dessert
Wedding Cake Served on a Decorated Plate
Champagne Toast
Four Hour Open Bar Featuring Deluxe Brands*

Selection of Hors D'Oeuvres

(Select Four for Gold Package; See List of Hors D'Oeuvres)

2 Specialty Display Stations

(See List of Specialty Display Stations)

Choose One Soup

*Florida Seafood Chowder
Cream of Wild Mushroom
Chilled Mellon Duo*

or

Choose One Salad

*Crowne Salad
Bouquet of Field Greens, Tomato, Carrot, Cucumber, Sherry Vinaigrette Dressing
Classic Caesar Salad
Hearts of Romaine, Croutons, Parmesan Cheese, Caesar Dressing*

Choose One Entrée

Pecan Crusted Breast of Chicken
*Caramelized Root Vegetables, Garlic and Sour Cream Whipped Potatoes,
Natural Jus*

Roasted Top-Round of Beef
Horseradish Cream Sauce, Garlic Yukon Potatoes, Market Vegetables

Penne Pasta
Sun Dried Tomato, Parmesan Cream Sauce

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Macadamia Crusted Grouper Filet

Spicy Lemongrass-Coconut Rum Sauce, Cucumber & Bok Choy, Garlic Mashed Yukon Potatoes

Lemon-Peppered Salmon Filet

Buttered Orzo, Grilled Asparagus, Fingerling Potatoes

Selection of Hors D'Oeuvres

HOT

*Fried Lobster Spring Rolls, Zesty Lemon Tartar
Coconut Shrimp, Citrus-Ginger Sauce
Andros Crab Cake, Shitake Mushroom-Lobster sauce
Scallop Wrapped in Peppered-Smoked Bacon
Beef Satay, Teriyaki Glaze, Toasted Sesame Seeds
Sesame Chicken Tenders, Honey Mustard Sauce
Chicken Saté, Peanut Sauce
Spinach and Feta Cheese in Phyllo
Caramelized Onion and Goat Cheese Crostini
Fried Pot Stickers, Ginger Soy Sauce*

CHILLED

*Curried Chicken and Raisin Canapé
Smoked Salmon Pinwheels, Horseradish Cream Sauce, Pita Points
Shrimp Wrapped in Prosciutto
Crab Salad in a Crispy Canapé Shell
Port Ripened Blue Cheese with Walnuts
Asparagus Spear Wrapped with Roast Beef and Blue Cheese
Roasted Vegetable Ratatouille, Tartlet Shell*

Specialty Display Stations

Tropical Sliced Fruit with Yogurt Dip

Fresh Sliced Seasonal Fruits; Cantaloupe, Honeydew, Pineapple, Grapes, Mango, Kiwi

Fresh Vegetable Crudités with Sour Cream Chive and Sun-Dried Tomato Dips

*Array of Crisp Vegetables; Baton Carrots, Celery, Bell Peppers, Broccoli, Cucumber Spears, Cherry Tomatoes,
and Cauliflower*

Mediterranean

Tabbouleh, Traditional Hummus, Olives Tapenade, Feta Cheese, Grilled Pita Points, Herb Crostini

International Cheeses with Baguettes and Biscuits

Fine Display of Cheeses; Brie, Havarti, Cheddar, Swiss, Stilton, Gouda, and Goat Cheese

Specialty Enhancements

Personalize your special day by selecting from the below enhancements.

Pyramid of Jumbo Shrimp

Thai Vinaigrette & Cocktail Sauce

Sushi & California Roll Boats

A Selection of California Rolls, Maki Rolls, Nigiri

Wasabi, Soy Sauce, Pickled Ginger

Antipasto Italiano

Prosciutto Ham, Genoa Salami, Pepperoni, Provolone Cheese, Marinated Artichoke Hearts, Sun Dried Tomatoes Buffalo Mozzarella, Marinated Peppers, Kalamata Olives, Black Olives, Spanish Olives, Goat Cheese, Artisan Breads, Herbed Olive Oil

Gourmet Pasta Bar

Tri-Colored Tortellini, Penne Rigate, Bow Tie Pasta, Basil Olive Oil, Marinara and caper sauce, Asiago Garlic Cream Sauce, Assorted Toppings; Grilled Chicken, Fresh Roma Tomatoes, Chopped Onion, Kalamata Olives, Grilled Zucchini, Roasted Garlic, Sun Dried Tomatoes, Parmesan Cheese, Garlic Bread

Risotto Bar

Creamy Arborio Rice

Grilled Chicken, Shrimp, Prosciutto, Chorizo, Mushrooms, Asparagus, Tomatoes, Scallions, Peas, Primavera Vegetables, Blue Cheese, Pine Nuts

Crowne Viennese Table

Assorted Layer Cakes, Pies, Tortes, Fruit Tarts, Chocolate Dipped Strawberries

Chocolate Fountain

*Fresh Seasonal Fruit; Pineapple, Honeydew, Strawberries, Short Bread, Marshmallows
Flowing Warm Dark Chocolate*