

# *O'Kane Hospitality Wedding Packages*

## *Rose Wedding Package*

### *Reception*

*Unlimited Flow of Fruit Punch for One Hour  
Domestic & Imported Cheese Platter  
Served with Fresh Fruit Garnishes & Artisanal Crackers  
Fresh Crudités Platter  
Served with Blue Cheese Dipping Sauce & Guacamole*

### *First Course*

*Mixed Garden Salad with Romaine and Iceberg Lettuces  
Cherry Tomatoes, Shredded Carrots, Cucumbers  
With Choice of Dressing*

### *Second Course*

*(Select one of the following)  
Chicken Marsala  
Roasted Chicken Breast with Classic Marsala Mushroom Sauce  
Roasted Rib Eye of Beef  
Peppercorn Thyme Crust, Whipped Potatoes, Pinot Noir Shallot Sauce  
Honey Peppercorn Porkloin  
With Mustard Pan Gravy  
Chef's Choice of Accompaniments*

### *Third Course*

*Wedding Cake from Preferred Bakery*

*Champagne Toast*

*Two Bottles of our House Wine per Table*

*Chair Covers  
Floral Centerpiece*

*Complimentary Bridal Suite for the night of the Wedding*

*Prices do not include Service Charge and Sales Tax  
Prices are subject to change without notice*



# *O'Kane Hospitality Wedding Packages*

## *Lilac Wedding Package*

### *Reception*

*Unlimited Flow of Champagne & Fruit Punch for One Hour*

*Domestic & Imported Cheese Platter*

*Served with Fresh Fruit Garnishes & Artisanal Crackers*

*Fresh Crudités Platter*

*Served with Blue Cheese Dipping Sauce & Guacamole*

### *Buffet*

*Pasta Salad*

*Caesar Salad*

*Mixed Garden Salad with Choice of Dressings*

*Grilled London Broil with Shallots, Red Wine Mushroom Sauce*

*Herb Crusted Chicken, Pearl Onions & Asparagus Sauté*

*Honey Peppercorn Porkloin, Mustard Pan Gravy*

*Selection of Steamed Californian Vegetables*

*Five Grain Sauté, Lentil, Wild & Long Grain Rice, Split Peas, Rice Pilaf*

### *Live Action Station: Chef's Fee @ \$100.00*

*Penne Pasta with Marinara & Pesto Cream, Grated Parmesan Cheese*

*Garlic Bread, Marinated Vegetables & Cold Press Olive Oil*

*Wedding Cake from Preferred Bakery*

*Champagne Toast*

*Two Bottles of our House Wine per Table*

*Chair Covers*

*Floral Centerpiece*

*Complimentary Bridal Suite for the night of the Wedding*

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# *O'Kane Hospitality Wedding Packages*

## *Orchid Wedding Package*

### *Reception*

*Unlimited Flow of Champagne & Fruit Punch for One Hour*

*Domestic & Imported Cheese Platter*

*Served with Fresh Fruit Garnishes & Artisanal Crackers*

*Fresh Crudités Platter*

*Served with Blue Cheese Dipping Sauce & Guacamole*

*Choice of Two Hors 'D oeuvres*

*Thai Chicken & Vegetable Spring Rolls, Spiced Honey Buffalo Wings*

*Breaded Artichokes, Celery with Roquefort Cheese, Cucumber with Crabmeat*

### *First Course*

*Baby Mesclun Greens with Candied Walnuts,*

*Crumbled Blue Wisconsin Cheese*

*Served with Port Wine Dressing*

### *Second Course*

*(Select one or two of the following)*

*Chicken Provencale*

*Pan Seared Amish Chicken Breast*

*Coated in Roasted Garlic, Panko Breadcrumbs*

*Served with Mustard Pan Gravy*

*Grilled New York Strip*

*With Forest Mushroom Crust and Cabernet Reduction Sauce*

*Seared Farm Raised Salmon*

*With Asparagus, Black Olive Tomato Sauté*

*Chef's Choice of Accompaniments*

### *Third Course*

*Wedding Cake from Preferred Bakery*

*Champagne Toast*

*Two Bottles of our House Wine per Table*

*Chair Covers*

*Floral Centerpiece*

*Complimentary Bridal Suite for the night of the Wedding*

*Prices do not include Service Charge and Sales Tax*

# *O'Kane Hospitality Wedding Packages*

*Prices are subject to change without notice*

## *Birds of Paradise Wedding Package*

### Reception

*One Hour of Hosted Cocktail Bar (House Brands)*

*Unlimited Flow of Champagne & Fruit Punch for One Hour*

*Domestic & Imported Cheese Platter*

*Served with Fresh Fruit Garnishes & Artisanal Crackers*

*Fresh Crudités Platter*

*Served with Blue Cheese Dipping Sauce & Guacamole*

*Choice of Three Hors' D oeuvres*

*Thai Chicken & Vegetable Spring Rolls, Spiced Honey Buffalo Wings*

*Breaded Artichokes, Spinach Spanakopita, Beef Satay, Pork Char Su Buns,*

*Celery with Roquefort Cheese, Boursin & Avocado Brushetta, Cucumber with Crabmeat*

### First Course

*Organic Baby Lettuces with Oven Cured Tomatoes*

*Served with Apple Balsamic Dressing*

### Second Course

*(Select one or two of the following)*

*Chicken Marsala*

*Roasted Chicken Breast with Classic Marsala Mushroom Sauce*

*Roasted Prime Rib*

*Rubbed with Herbs & Spices, Slow Roasted*

*Served with Au Jus and Horseradish*

*Petite Filet Mignon with Red Wine Shallot Sauce*

*Salmon Fillet Dill Beurre Blanc*

*Petite Filet Mignon & Chicken Provencal*

*Served with Port Wine Reduction*

*Chef's Choice of Accompaniments*

### Third Course

*Wedding Cake from Preferred Bakery*

*Champagne Toast*

*Two Bottles of our House Wine per Table*

*Chair Covers*

*Floral Centerpiece*

*Complimentary Bridal Suite for the night of the Wedding*

