

Chardonnay's Wedding Menus

Let us help you create a unique menu for your unique day - our standard wedding menus can help you get started however changes and adaptations are welcome.

Wedding Brunch Buffet

- ◆ Selection of Tropical Fruit and Berries
- ◆ Fresh Selection of Breakfast Bakeries, Biscuits
- ◆ **Choice of Two Breakfast Items:**
 - Eggs Benedict
 - Quiche Lorraine
 - Traditional French Toast
 - Scrambled Eggs with Chives
 - Cheese Blintz with Strawberry Sauce
 - Crispy Bacon or Country Sausage
 - Mixed Greens tossed with Balsamic Vinaigrette
 - Mediterranean Pasta Salad
 - Herb Roasted Breast of Chicken with Red Wine Sauce
 - Roasted Red Bliss Potatoes
 - Grilled Marinated Mahi Mahi with Bajan Sauce
 - Coconut Scented Rice
 - String Beans
- ◆ **Choice of One Chef Attended Station:**
 - Carving Station: Top Round of Beef Au Jus
 - Carving Station: Honey Glazed Ham
 - Omelet Station

Buffet is served with juices, freshly brewed regular and decaf coffee and specialty teas.
Menu available for receptions beginning prior to 2:00pm only

Classic Luncheon Buffet

- ◆ Fresh Garden Salad with Homemade Dressings & Condiments
- ◆ Oven Roasted Herb Chicken
- ◆ Top Sirloin of Beef in a Burgundy Wine Mushroom Sauce
- ◆ Fresh Sugar Snaps with Roasted Red Bell Peppers
- ◆ Fresh Seasonal Fruit Salad
- ◆ Bakery Rolls and Butter
- ◆ Chilled Wedding Punch

Buffet is served with Freshly Brewed Coffee and Specialty Teas
Menu Available for Receptions Beginning Prior to 2:00pm only

Deluxe Luncheon Buffet

- ◆ Mirror Display of Fresh Vegetable Crudités and Homemade Dips

Buffet Includes:

- ◆ Waldorf Salad
- ◆ Tortellini Pasta Salad
- ◆ Almond Chicken Salad
- ◆ String Bean Medley Vinaigrette
- ◆ Tossed Green Salad with a Selection of Dressings and Toppings
- ◆ Atlantic Salmon with Sweet Chili Key Lime Glaze
- ◆ Island Orange Sirloin Tips with Red Bliss Potatoes
- ◆ Apricot Roasted Chicken with Pine Nut Couscous
- ◆ Fresh Seasonal Vegetables
- ◆ Bakery Rolls and Butter
- ◆ Chilled Wedding Punch

Buffet is served with freshly brewed regular and decaf coffee and specialty teas
Menu available for receptions beginning prior to 2:00pm only

Plated Luncheon Reception

Hors d'oeuvres Station with:

- ◆ Mirror Display of Fresh Vegetable Crudités
- ◆ Chardonnay's House Salad with: Fresh Mixed Greens, Tomatoes, Cucumbers, Olives, Purple Onions & homemade Dressings
- ◆ **Choice of 2 Entrees, each served with bakery rolls & butter and coffee & tea service:**

Roasted Herb Marinated Chicken with Rosemary, Lemon and Olives served with a Vegetable Medley and Roasted Red Bliss Potatoes

Grilled Lemon-Rosemary Breast of Chicken served with French Beans and Basil Mashed Potatoes

Pistachio Crusted Grouper with Watercress, Red Pepper Curls & Fennel served with Roasted Red Bliss Potatoes and Orange Mint Vinaigrette

Oven Roasted Salmon in a Honey Mustard Balsamic Glaze served with Couscous and a Tropical Fruit Salsa

Grilled Marinated Rib Eye Steak served with Baby Carrots, Rosemary Potatoes, and Pancetta Butter

Penne Pasta with Grilled Shrimp or Chicken, Tomatoes, Spinach and Roasted Garlic Cream

Afternoon Hors D'oeuvre & Pasta Station

- ◆ Fresh Fruit & Domestic Cheese Montage with: Fresh Berries, Melons, Honey Dew Swans, Pineapple Boats, Kiwi, Strawberries, Grapes, Chocolate Fondue, Array Domestic Cheeses, Homemade Dip, Dijon, and Assortment of Gourmet Crackers.
- ◆ Butler Passed Banana River Crab Cakes
- ◆ Pasta Station with:
Two Pastas and Sauces - Seafood Pesto & Tomato - Basil Mushroom
- ◆ Caesar Salad and Garlic Breadsticks
- ◆ Choice of 3 a la carte hors d'oeuvres (see hors d'oeuvre selections menu)
- ◆ Chilled Wedding Punch

Menu available for receptions beginning prior to 2:00pm only

Black Tie Evening Hors D'oeuvre

- ◆ **Choice of Two:**
Hors d'oeuvre Pineapple Fruit Tree with Chocolate Fondue
Domestic Cheese Mirror Display
Antipasto mirror Display
Fresh vegetable Crudités
- ◆ Choice of One Butler Passed Hors d'oeuvre (see hors d'oeuvre selections menu)
- ◆ Choice of two a la carte Hors d'oeuvres (see hors d'oeuvre selections menu)
- ◆ Pasta Station with two Pastas and Sauces - Seafood Pesto and Tomato-Basil Mushroom
- ◆ Caesar Salad and Garlic Breadsticks
- ◆ **Choice of one carving station served with bakery rolls and appropriate condiments:**
Top Round of Beef
Roasted Turkey
Mango Glazed Ham served with Silver Dollar Rolls
- ◆ Chilled Wedding Punch

Chardonnay's Traditional Wedding Buffet

Buffet Includes:

- ◆ Assorted Homemade Dinner Rolls & Butter
- ◆ Fresh Garden Salad with Homemade Dressings & Condiments
- ◆ Tomato, Cucumber, & Onion Salad
- ◆ Stuffed Boneless Chicken Breast with Homemade Stuffing
- ◆ Top Sirloin of Beef with Burgundy Wine Mushroom Sauce
- ◆ Roasted Garlic Mashed Potatoes
- ◆ Fresh Green Beans Almandine
- ◆ Gourmet Coffee Station with Fresh Brewed Coffee, Decaf & Hot Tea

Chardonnay's Italian Wedding Buffet

- ◆ Cocktail Hour Antipasto of Italian meats, Cheeses, Marinated Mushrooms, Grilled Vegetables, and Breadsticks

Buffet Includes:

- ◆ Caesar's Salad with Fresh Romaine, Oven Roasted Croutons, Parmesan Cheese & Our Homemade Caesar Dressing
- ◆ Mediterranean Style Pasta Salad
- ◆ Tomato, Cucumber, and Onion Salad with Lemon Basil Vinaigrette
- ◆ Fresh Fruit Salad
- ◆ Bakery Fresh Breads, Rolls, Garlic Bread Sticks & Butter
- ◆ Chicken Piccata with Lemon Sauce & Capers
- ◆ Top Round of Beef with Mushrooms in Au Jus
- ◆ Penne with Marinara Sauce
- ◆ Eggplant Parmigiana
- ◆ Fresh Sugar Snaps with Roasted Red Bell Peppers
- ◆ Gourmet Coffee Station with Fresh Brewed Coffee, Decaf & Cappuccino

Chardonnay's Classic Buffet

- ◆ Hors d'oeuvres of Fresh Vegetable Crudités with Ranch, Bleu cheese, and Avocado Dressings

Buffet Includes:

- ◆ Baby Greens with Tomatoes and Cucumbers accompanied by assorted dressings
- ◆ Mediterranean Style Pasta Salad
- ◆ Tomato, Cucumber, and Onion Salad with lemon Basil Vinaigrette
- ◆ Fresh Fruit Salad
- ◆ Stuffed Boneless Chicken Breast
- ◆ Top Round of Beef with Mushrooms in Au Jus
- ◆ Penne with Marinara Sauce
- ◆ Red Skin Parsley Potatoes
- ◆ Steamed Fresh Green Beans Almandine
- ◆ Gourmet Coffee Station with Fresh Brewed Coffee, Decaf & Hot Tea

Chardonnay's Diamond Buffet

Cocktail Hour Hors d'oeuvres include:

- ◆ Pineapple Trees Fruit Montage with Chocolate Fondue
- ◆ Fresh Vegetable Crudités with Ranch, Bleu Cheese, and Avocado Dressing
- ◆ Antipasto of Italian Meats, Cheeses, Marinated Mushrooms, Grilled Vegetables, and Breadsticks

Buffet Includes:

- ◆ Baby Greens with Tomatoes & Cucumbers accompanied by assorted dressings
- ◆ Shrimp Mango Salad
- ◆ Tomato and Mozzarella Salad
- ◆ Fresh Fruit Salad
- ◆ Grilled Marinated Chicken
- ◆ Mushroom Sauce and Minnesota Wild Rice
- ◆ Salmon Strudel
- ◆ Baby Spinach and a Champagne Dill Sauce
- ◆ Roasted Prime Rib, Wild Mushroom Au Jus
- ◆ Garlic Mashed Potatoes
- ◆ Steamed Fresh Sugar Snaps, Red Bell Peppers
- ◆ Gourmet Coffee Station with a Selection of Flavored Syrups, Lemon Zest, Chocolate Shavings, Cinnamon Sticks, & Whipped Cream

Plated Dinner Reception

Cocktail Hour:

- ◆ Antipasto Display with Italian Meats, Cheeses, Marinated Mushrooms, and Grilled Vegetables
- ◆ Bakery Fresh Bread Sticks
- ◆ Choice of Two Butler Passed Hors d'oeuvres (see Hors D'oeuvre selections)
- ◆ Choice of House or Caesar Salad

Entrees Selections:

All Entrees are served with Freshly Baked Rolls and Butter, Coffee, Tea, and Decaf

- ◆ Surf & Turf Combinations – each Served with Roasted Garlic and Fresh Herb Mashed Potatoes & Sugar Snaps with Roasted Red Bell Peppers:
 - Petite Filet Mignon, Crab Meat Crusted Grouper
 - Petite Filet Mignon, Salmon Tournedos
 - Petite Filet Mignon, Herb Roast Chicken Breast
 - Salmon Tournedos, Roasted Herb Marinated Chicken
- ◆ Roast Garlic Stuffed Tenderloin of Beef with Garlic Mashed Potatoes, Baby Carrots, and Red Wine Sauce
- ◆ Crab Meat Crusted Grouper with New Potatoes, Asparagus, and Wild Mushroom Ragout
- ◆ Roasted Prime Rib of Beef with Red Bliss Mashed Potatoes and String Beans
- ◆ Oven Roasted Salmon with Honey Balsamic Glaze, Couscous, Tropical Fruit Salsa and Fried Leeks

Chardonnay's Platinum Wedding Buffet

Cocktail Hour Hors d'oeuvres Station with:

- ◆ Antipasto Mirror Display of Fresh Italian Meats, Imported Cheesed, Marinated Mushrooms, Artichokes, Pepperoncini, Fried Vegetables, & Garlic Bread Sticks
- ◆ Fresh Fruit Montage with Fresh melons, Berries, Honey Dew Swans, Apple Birds, Pineapple Boats, Strawberries, Kiwi, Star Fruit, Grapes, Homemade Fruit Dip & Chocolate Fondue
- ◆ Butler Passed Stuffed Mushrooms with Crab Meat
- ◆ Butler Passed Jumbo Shrimp Shots Served in Shot Glass with Cocktail Sauce

Buffet Includes:

- ◆ Chardonnay's Blue Bell Salad with Baby Greens, Tomatoes, Walnuts, Cranberries, & Raspberry Vinaigrette Dressing
- ◆ Mediterranean Style Pasta Salad
- ◆ Tomato, Cucumber, and Onion Salad with Lemon Basil Vinaigrette
- ◆ Penne Pasta with Jumbo Mayport Shrimp in Alfredo Sauce
- ◆ Roasted Spring Vegetables with Eggplant, Snow Peas, Carrots, Mushrooms, Zucchini & Yellow Squash
- ◆ Fresh Sugar Snaps with Roasted Red Bell Peppers
- ◆ Minnesota Rice
- ◆ Garlic Roasted Mashed Potatoes
- ◆ Gourmet coffee Station with a Selection of Flavored Syrups, Lemon Zest, Chocolate Shavings, Cinnamon Sticks, & Whipped Cream, Herb Tea, Cappuccino, & Raspberry Iced Tea

Chef Attended Stations Include:

- ◆ Chef Carved Prime Rib of Beef with Sautéed Mushrooms
- ◆ Chef Carved Oven Roasted Turkey with Jezebel Sauce

Hors d'oeuvre Selections

Cold Selections

- ◆ Almond Chicken Tartlets
- ◆ Asian Seared Tuna with Wasabi Cream
- ◆ Bourbon Eye of round on Bakery Fresh Rolls
- ◆ Crostinis with Tomato, Mozzarella & Basil Bruschetta
- ◆ Deviled Eggs
- ◆ Herb Marinated Shrimp with Truffle - White Bean Mash on a Parmesan Crisp
- ◆ Marinated Tortellini with Marinara & Pesto Dipping Sauce
- ◆ New Potato with Crème Fraiche Caviar
- ◆ Peel and Eat Mayport Shrimp with Cocktail Sauce
- ◆ Rosemary Mustard Chicken Skewers with Apricot Dipping Sauce
- ◆ Salmon Mousse with Asparagus in Flaky Pastry
- ◆ Smoked Salmon on Pumpernickel Crisp with Dill Cream
- ◆ Vine Ripe Tomato with Mozzarella Brochette

Hot Selections

- ◆ Banana River Crab Cakes
- ◆ Blackened Shrimp over Grit Cakes
- ◆ Blue Corn Fried Oyster with Tomato-Tequila Salsa and Chili Cream
- ◆ Boneless Breast of Chicken Wellington
- ◆ Chicken Tenders Lightly Breaded and Fried
- ◆ Cocktail Franks En Croute
- ◆ Coconut Marinated Chicken Satay with Peanut Sauce
- ◆ Conch Fritter with Mango key Lime Mayonnaise
- ◆ Crab Meat Filled Mushroom Caps
- ◆ Crispy Chicken Wings with Trinidad Sauce
- ◆ Crispy Rice Paper Wrapped Shrimp with Coconut Tamarind Sauce
- ◆ Curry Fried Shrimp with Banana Tamarind Salsa
- ◆ Double Stuffed Red Bliss Potatoes with Goat Cheese-Chive Mash
- ◆ Fried Shrimp Wonton with White Cocktail Sauce
- ◆ Hot Charleston Cheese Dip served with Pita Crisps
- ◆ Oriental Vegetable Spring Rolls
- ◆ Petite Quiche
- ◆ Spanakopitas
- ◆ Swedish Meatballs
- ◆ Warm Brie Tartlets with Walnuts and Brown Sugar