

Choura

V E N U E S E R V I C E S

WEDDING PACKAGES

ALL PACKAGES INCLUDE

Champagne & Sparkling Cider Toast

Cake Cutting & Serving

Choice of White or Ivory Linens

Selection of Napkin Color[s]

All China, Glassware, & Flatware

CHOOSE A LEVEL OF SERVICE

Once you have decided on a menu, please choose the level that matches your plans

Buffet Service | \$5.00 per person

Events with less than 20 guests will incur an additional flat fee of \$30.00 | \$5.00 per Guest. The Catering Staff will deliver your food and beverage, set up the buffet and an attendant will stay & monitor the event. Table Linens and Cloth Napkins are provided for the Buffet and Guest Tables. (Specialty linens are available for an additional charge.) Buffet with China, Glassware, Silverware and Beverages on the table.

Waited Table Service | \$6.00 per person

Events with less than 20 guests will incur an additional flat fee of \$35.00 | \$6.00 per Guest. Waited table Service with China, Glassware and Silverware. The Catering Staff will set the tables with the appropriate flatware and glassware, serve your food and beverage and service your table. Table Linens and Cloth Napkins are provided for Guest tables.

STAFFING FEES

Staffing charges are based on a 5-hour event time, set-up & clean up. These charges are for select menus.

Captain	\$200
Event Staff	\$150
Bartender	\$250
Beer & Wine Server	\$150
Executive Chef	\$100
Overtime	\$350 (Per hour)

THE SILVER - Lunch \$41.95 | Dinner \$46.95

"The Standard" Menu

Complimentary Entrées for the Bride & Groom
Choice of Two "To Start" Appetizers
Wine Service with Dinner (two bottles per table)
Served Champagne & Sparkling Cider Toast
Cake Cutting & Serving

THE GOLD - Lunch \$51.95 | Dinner \$56.95

"The Grand Standard" Menu

Complimentary Entrées for the Bride & Groom
90 Minute Limited Hosted Bar
Choice of Three "To Start" Appetizers
Choice of Two Tray Passed Hors D'oeuvres
Wine Service with Dinner (two bottles per table)
Served Champagne & Sparkling Cider Toast
10" Mirrored Round for each Guest Table
Cake Cutting & Serving

THE PLATINUM - Lunch \$64.95 | Dinner \$71.95

"The Choura Standard" Menu

Complimentary Entrées for the Bride & Groom
90 Minute Hosted Bar w/ Signature Drink
Choice of Three "To Start" Appetizers
Choice of Three Tray Passed Hors D'oeuvres
Wine Service with Dinner (two bottles per table)
Served Champagne & Sparkling Cider Toast
10" Mirrored Round for each Guest Table
Chair Covers w/ Sash or Chiavari Chairs
Cake Cutting & Serving

TO START - Displayed - A la Carte | \$3.50/PERSON

Domestic Cheese Platter – Domestic Cheese, Dried Fruit, Roasted Rosemary Nuts & Assorted Crackers

Gourmet Cheese Platter - Gourmet Cheese, Dried Fruit, Roasted Rosemary Nuts, & Assorted Crostinis & Crackers [ADD \$1.50/PERSON]

Fruit Platter - Assorted Seasonal Melon & Berries

Vegetable Crudités - Herb Ranch Dip

Antipasto Platter - Assorted Cured Meats, Marinated Artichoke Hearts, Assorted Olives, & Roasted Peppers

Roasted Garlic Hummus - Served with Pita Chips. Add Grilled Vegetables for additional \$2.00/PERSON

HORS D'OEUVRES - Tray Passed or Displayed | \$3.50/PERSON

Served Cold

Antipasto Skewers - Cherry Tomatoes, Olives, Marinated Artichoke Hearts, & Bocconcini Mozzarella

Ahi Poke – Tuna, Soy Sauce, Black Sesame Seeds, and Scallions on a Wonton Crisp [ADD \$1.50/PERSON]

Ceviche - on Tostada Round [ADD \$1.50/PERSON]

NY Steak Crostini - with Caramelized Onions & Gorgonzola Cream

Open Faced NY Steak Sandwich Bite - Arugula & Spicy Aioli

Jumbo Shrimp - with Cocktail Sauce & Lemon Wedges [ADD \$1.50/PERSON]

Grilled Shrimp - Thai Chili Sauce [ADD \$1.50/PERSON]

Pan Seared Ahi - Cucumber Slice with Japanese Spice, Pickled Onions, & Sriracha [ADD \$1.50/PERSON]

Roasted Artichoke Crostini - with Fennel Herb Goat Cheese

Deviled Egg Halves

Hummus – with Roasted Garlic, Cumin, Smoked Paprika, Lemon Zest & Pita

Roasted Artichokes - with Fresh Lemon, Fennel, Herbed Goat Cheese & Crispy Baguette

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HORS D'OEUVRES cont... - Tray Passed or Displayed | \$3.50/PERSON

Served Warm

Homemade Meatballs - Teriyaki, Turkey, or Italian

Chicken Drumettes - Choose Two Sauces: Lemon Pepper | Spicy Buffalo | BBQ | Teriyaki

Crispy Chicken Egg Rolls - with Sweet + Sour Dipping Sauce

Pork & Shrimp Egg Rolls - with Sweet Chili Hoisin Sauce

Chicken Satay - with Spicy Peanut Sauce, Tikka Masala Sauce, or Teriyaki Pineapple

Spanakopita - Flaky Phyllo Stuffed with Spinach & Feta Cheese Sicilian Stuffed Mushrooms - Sicilian Sausage & Cheddar

Yucatan Beef Empanadas - with Avocado Crème

Mini Beef Wellington - Tender Beef Wrapped in Puff Pastry with Sautéed Mushrooms & Shallots Duxelle, & Madera Wine Demi Glaze

Lump Crab Cakes - with Cilantro Lime Aioli [ADD \$1.50/PERSON]

Mongolian Beef Skewers - with Grilled Scallions

Short Rib Quesadilla - with Chipotle Crème

Soup Shooter - Select One: Tomato Bisque, Butternut Squash, or Mushroom Cream

Angus Beef Slider - Bleu Cheese & Port Wine Pickled Onions [ADD \$1.00/PERSON]

Tikka Masala Taco - Chicken Tikka Masala, Cilantro & Cucumber Raita

Italian Surf & Turf - Shrimp Scampi and Italian Sausage Bite [ADD \$1.50/PERSON]

Lobster Corndogs - with Green Peppercorn Aioli [ADD \$1.50/PERSON]

Arancini Riso (Fried Risotto Balls) - with Lemon Zest, Pancetta & Mascarpone Cheese

Assorted Mini Quiche - with Bacon, Caramelized Onions, Fresh Herbs & Gruyere Cheese

Quesadillas - with Jack Cheese, Grilled Scallions & Chipotle-Honey Crème Fraiche

HORS D'OEUVRES cont. - Tray Passed or Displayed | \$3.50/PERSON

Served Warm

Crab Cakes - with "Ole Bay" Aioli [ADD \$1.50/PERSON]

Potstickers – With Meat OR Vegetarian

Sicilian-Style Sausage - Stuffed Mushrooms

Wild Mushroom Crostini - with Fresh Thyme & Shaved Parmesan

Bacon Wrapped Shrimp [ADD \$1.50/PERSON]

Bacon Wrapped Scallops [ADD \$1.50/PERSON]

PLATTERS

Serves 25 guests unless noted otherwise

Assorted Wrap Sandwiches (per 25 pieces) | \$56

Chicken Cesar, BLT, Grilled Vegetables

Mini Bun Sandwiches (per 25 pieces) | \$56

Turkey, Ham & Roast Beef

Condiments Tray (per 25 sandwiches) | \$20

Lettuce, Tomato, & Cheese

Super Deluxe Mini Bun Sandwiches (per 25 pieces) | \$62

Egg Salad, Chicken Salad & Tuna Salad

Open House Special (20 Person Minimum) | \$15 per person

Mini Bun Sandwiches - Roast Beef, Ham & Turkey, Vegetable Crudit , Gourmet Cheese & Crackers Display, Fresh Fruit, Meatballs [Choose One: Teriyaki | Turkey | Italian] & Chicken Wings [Choose Two: Lemon Pepper | Spicy Buffalo | BBQ | Teriyaki], Two Choices of Salad [Tossed Green Salad | Tri-Color Pasta Salad | Red Bliss Potato Salad | Macaroni Salad | Caesar Salad | Fresh Fruit Salad]

Crispy Tortilla Chips & Salsa | \$25

Crispy Tortilla Chips, Guacamole & Salsa | \$30

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MAIN COURSE – Served

All entrées include homemade rolls & butter, one gourmet salad, one starch, & one vegetable. Beverage service includes coffee, iced water, and iced tea or lemonade. For split menu **[ADD \$3.00/PERSON]**. For buffet choose additional salad & entrée **[ADD 4.00/PERSON]**. *Staffing fees are additional.*

THE STANDARD

For duet plate **[ADD \$3.00/PERSON]**

Choose one:

Lemon Rosemary Chicken - Bone-in Chicken Breast with Lemon Caper Beurre Blanc

Chicken Parmesan - Parmesan Panko Crusted Chicken Breast with Provolone & Basil Marinara
Sauce

Chicken Marsala - Bone-in Chicken Breast with Sautéed Mushrooms,
Caramelized Onions, & Marsala Wine Sauce

Beef Brisket - Fork Tender Roasted Beef Brisket with Natural Jus

Spiced Pork Loin - Roasted Poblano Ancho Chile Demi

Asian Inspired Salmon - Shiitake Mushrooms, Bok Choy, & Sweet Soy Reduction **[ADD
\$1.50/PERSON]**

Grilled Chipotle Lime Chicken - Grilled Airline Chicken Breast topped with a Honey Chipotle Lime Vinaigrette,
Fresh Mango Salsa & Fresh Cilantro

THE GRAND STANDARD

For duet plate **[ADD \$4.50/PERSON]**

Choose one:

Chicken Wellington - Boneless Chicken Breast Wrapped in Puff Pastry with Sautéed
Mushrooms & Shallots Duxelle, & Madeira Wine Demi Glaze

California Chicken – Grilled Chicken Breast with Balsamic Marinated Artichoke Hearts, Roma
Tomatoes, Sun Dried Tomato, Kalamata Olives, Capers, Garlic & Fresh Basil

Beef Stroganoff - Braised Filet Mignon Beef Tips, Mushrooms, & Demi Sauce

Bistecca - Grilled Tri Tip with Fresh Lemon, Garlic, Shaved Parmesan, & Tomato Basil
Vinaigrette

Red Snapper - with Chipotle Cream & Roasted Poblano Chiles

Pistachio Crusted Mahi Mahi - with Mango Relish

Coconut Crusted Salmon - with Coconut Lychee Cream

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Turf and Turf- Chicken Grilled Breast w/ Choice of Sauce | Lemon Rosemary or BBQ &
Herb Crusted Tri-tip with Rosemary Demi *[Served Meal Only]*

THE CHOURA STANDARD

For duet plate *[ADD \$6.00/PERSON]*

Choose one:

Classic Beef Wellington - Filet Wrapped in Puff Pastry with Sautéed Mushrooms & Shallots
Duxelle, & Madera Wine Demi Glaze

Braised Short Ribs - with Aromatics & Chipotle Honey Jus

Chicken Cordon Bleu - Panko Crusted Chicken Breast with Virginia Ham, Swiss Cheese, & Classic Cheese
Mornay Sauce

Chicken Florentine - Roasted Chicken Breast Stuffed with Sautéed Spinach, Artichoke Hearts, and Topped with
a Parmesan Cream Sauce

Prime Rib - with Green Peppercorn Demi

Filet Mignon - with Béarnaise Sauce *[MP]*

Chilean Sea Bass - Garlic Fennel Rubbed with Blood Orange Beurre Blanc *[MP]*

Spice Rubbed Halibut - with Lemon Cilantro Crema *[MP]*

Land and Sea - Petite Filet & Pan Seared Shrimp with Demi Glaze *[MP]*

Ribeye - Pan Seared with Thyme, Onions, & Red Wine Demi

[MP, ONLY AVAILABLE DURING DINNER SERVICE]

VEGETARIAN OPTIONS

Pasta Primavera – Penne Pasta with Roasted Vegetables and tossed in a White Wine Cream Sauce

Eggplant Parmesan - Parmesan Panko Crusted Eggplant with Provolone & Basil Marinara Sauce

Grilled Portobello Mushroom Cap – Filled with Roasted Vegetables and topped with a Tomato Coulis *[Vegan
& Gluten Free]*

Roasted Butternut Squash – Stuffed with Roasted Vegetables and Topped with a Balsamic Glaze *[Vegan &
Gluten Free]*

KIDS MEALS – Chicken Strips or Macaroni & Cheese, French Fries, Fresh Fruit & Juice OR Smaller Portion of Adult
Meal | **\$19.95**

VENDOR MEALS – Chef's Choice | **\$25.00**

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CARVING STATION ENHANCEMENT - *Chef required; additional labor fees apply.*

<i>Spice Rub Pork Loin</i> - Ancho Chile Demi & Avocado Corn Relish	add\$11/PERSON
<i>Turkey Airline Breast</i> - Cranberry Relish & Sage Turkey Gravy	add\$11/PERSON
<i>Smoked Pitt Ham</i> - Honey Clove Orange Glaze & Ground Mustard	add\$11/PERSON
<i>Herb Roasted Prime Rib of Beef</i> - Horseradish cream & Au Jus	add\$11/PERSON
<i>Peppercorn Crusted Beef Filet</i> - Béarnaise & Bordelaise Sauce	add\$13/PERSON
<i>Pig Lechon</i> - Extra Large 70lb Pig	\$600/WHOLE

SALADS - *Select One*

Tossed Green – Romaine & Spring Mix, Cucumber, Tomato, Carrot, Ranch & Balsamic Dressing

Arugula – Cranberries, Walnuts, Gorgonzola Cheese & Balsamic Vinaigrette

Spinach - Smoked Bacon, Mushrooms, Goat Cheese, & Caramelized Onion Bacon Vinaigrette

Panzanella - Cucumbers, Tomato, Slivered Red Onions, Fresh Basil, Croutons, & Creamy Basil Dressing

Caesar - Chopped Romaine, Croutons, Shaved Parmesan, & Caesar Dressing

Spanish Caesar - Sweet Corn, Tomato, Cilantro, Pepitas, Cotija Cheese, & Creamy Parmesan Cilantro Dressing

BLT - Romaine, Smoked Bacon, Candied Walnuts, Tomatoes, & Avocado Vinaigrette

Boston Wedge - Diced Tomato, Scallion, Bacon, Blue Cheese Crumbles, & Ranch Dressing **[ADD \$1.25/PERSON]**

Caprese - Field greens, Bocconcini Mozzarella, Cherry Tomatoes, Fresh Basil, & Balsamic Vinaigrette **[ADD \$1.25/PERSON]**

Deconstructed Salad – Romaine Lettuce, Pickled Onion, Candied Pecans, Bleu Cheese Crumbles, Heirloom Tomatoes & Bleu Cheese Dressing **[ADD \$1.25/PERSON]**

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Classic Cobb - Romaine, Avocado, Smoked Ham, Bleu Cheese Crumbles, Tomatoes, Bacon, Egg, & Buttermilk Ranch **[ADD \$1.25/PERSON]**

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STARCHES - *Select One*

Brown Rice

White Jasmine Rice

Wild Rice Pilaf

Roasted Red Potato

Scalloped Potatoes

Sweet Potato

Butter Quinoa

Couscous

Roasted Garlic Mashed Potatoes

VEGETABLES - *Select One*

Vegetable Medley

Ratatouille

Baby Carrots

Grilled Zucchini

Spicy Green Beans

French Green Beans

Roasted Brussel Sprouts **[ADD \$1.00/PERSON]**

Roasted Asparagus **[ADD \$1.00/PERSON]**

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BEVERAGES

HOT - 15-8 oz. servings per gallon

Freshly Brewed Coffee	\$17 Gallon
Freshly Brewed Decaffeinated Coffee	\$17 Gallon
Hot Tea Service with Regular & Herbal Teas	\$17 Gallon
Hot Chocolate	\$17 Gallon
Hot Apple Cider	\$15 Gallon

COLD - 15-8 oz. servings per gallon

Sparkling Punch	\$18 Gallon
Lemonade	\$15 Gallon
Orange Juice	\$17 Gallon
Apple Juice	\$15 Gallon
Cranberry Juice	\$17 Gallon
Iced Tea with Sliced Lemon	\$15 Gallon
Sweet Iced Tea Minimum 2 Gallons	\$18 Gallon
Iced Water with Sliced Lemon	\$6 Gallon

COLD - Individual & "On the Go" Portions

Canned Soda	\$2 Each
Bottled Water	\$2 Each
Individual Fruit Juice	\$2 Each
Bottled Iced Tea	\$3 Each

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WET YOUR WHISTLE

CASH BAR - \$250 per bartender - One bartender per 75 guests recommended

BEER

Domestic Beer	\$6
Import/Specialty Beer	\$7
Domestic Keg [approx 150 servings]	\$300
Import/Specialty Keg [approx 150 servings]	\$350

WINE

Wine by the Glass	\$7 - \$8
Wine by the Bottle	\$24 - \$36
Champagne by the Glass	\$8 - \$10
Champagne by the Bottle	\$20 - \$105

MIXED COCKTAILS

Well Brand	\$8
Call Brand	\$9 - \$10
Premium Brand	\$10
Martinis	\$11

NON-ALCOHOLIC

Bottled Water	\$3 - \$5
Pellegrino Sparkling Water	\$4 - \$6
Soft Drinks	\$3
Juices	\$2
Sparkling Cider [per bottle]	\$13
Unlimited Sodas [per person]	\$4
Corkage Fee [per bottle]	\$15

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HOSTED BARS - *Bartender Fee Additional*

NOTE - \$500 minimum for flat-rate hosted bars

Drink Tickets | \$8 Each

Premium Drink Tickets | \$9 Each

LIMITED HOSTED [cost per person]

1 Hour	\$7
2 Hours	\$12
3 Hours	\$15
Each Additional Hour	\$4

Domestic & Imported Beer House Wine

Soft Drinks

Mineral Water

HOSTED [cost per person]

1 Hour	\$10
2 Hours	\$16
3 Hours	\$18
Each Additional Hour	\$6

Well Drinks

Domestic & Imported Beer House Wine

Soft Drinks

Mineral Water

PREMIUM HOSTED [cost per person]

1 Hour	\$13
2 Hours	\$19
3 Hours	\$27
Each Additional Hour	\$7

Call Drinks Well Drinks

Domestic & Imported Beer House Wine

Soft Drinks

Mineral Water