



***Marriott Boca Center
Seated Dinner Reception
Features***

Five Hour Call Brand Open Bar

*A Fully Stocked Bar featuring Call Brand Liquors, Select Wines
Premium and Imported Beers and Non Alcoholic Beverages*



One Hour Cocktail Reception

*Array of Butler Passed Hors d'oeuvres
and
Reception Display*



Elegant Three Course Dinner

*Champagne Toast
Salad
Entrée*

Beautiful Custom Designed Wedding Cake



Reception Package

*Floor Length Tablecloths with Choice of Colored Napkins
Decorative Chair Covers and Sashes
Complimentary Event Valet Parking
Complimentary Suite for the Bride and Groom*



One Hour Reception

*Classic European and Artesian American Cheeses garnished with Seasonal Berries
Grilled Vegetables served with Roasted Garlic and Balsamic Emulsion
Hearth Baked Breads and English Wafers*

***Wait Staff to Butler Pass the Following Hors d'oeuvres:
(Please select five)***



Cold Canapés

Lobster and Crab Salad
Crispy Phyllo Shell



Chilled Poached Shrimp Canapé
Spicy Tomato Relish Whole Wheat Toast Point



Roast Vegetable Ratatouille Tartlettes



Smoked Salmon Pinwheels
Horseradish Crème Melba Toast



Beef Carpaccio
Asparagus and Blue Cheese



Fresh Buffalo Mozzarella and Tomato
Pesto Crostini





Hot Hors d'oeuvres

Shrimp Tempura

Green Onion Soy



Pan Fried Lobster Cake

Zesty Lemon Remoulade



Herb Crusted Salmon Brochette

Saffron Aioli



Sesame Encrusted Chicken

Spicy Honey Mustard



Grilled Sea Scallops

Apple-Wood Smoked Bacon



Proscuitto Wrapped Shrimp

Honey Soy Glaze



Chicken and Cashew Spring Rolls

Thai Peanut Sauce



Profiteroles

Goat Cheese and Olives



Spanikopita

Spinach and Feta Cheese filled Phyllo Pastry

Hors d'oeuvres based on 8 total pieces per person



Seated Dinner Reception

First Course

(Please select one)

Hearts of Romaine and Radicchio

*Calamata Olives Peppered Croutons and Parmigiano-Reggiano Cheese
Caesar Dressing*



Mixed Baby Greens

Tomato and Cucumber, Champagne Vinaigrette



Vine Ripe Tomato and Fresh Mozzarella

Mache Basil Pesto Vinaigrette



Baby Spinach and Frisse

Dried Cranberries Crumbled Vermont Goat Cheese Sherry Thyme Vinaigrette



Boston Bibb and Lambs Lettuce

Orange segments Toasted Walnuts Chopped Egg Mimosa Dressing

Second Course

(Please select one)

*All Entrees served with Potato, Fresh Seasonal Vegetables
And Assorted European Rolls*

Pan Seared Breast of Chicken

Exotic Mushroom Ragout

\$90.00



Chicken Roulade

Tomato Tarragon Reduction

\$90.00





*Second Course
(Continued)*

Sautéed Filet of Salmon

Fennel and Leek Confit Citrus Beurre Blanc

\$95.00



Pan Roasted Fresh Florida Grouper

Red Pepper and Raisin Relish

\$100.00



Sautéed Veal Medallions

Madeira Morel Sauce

\$105.00



Center Cut Filet Mignon

Béarnaise Sauce

\$110.00



Beef Wellington

Black Truffle Sauce

\$110.00



Roast Prime Rib of Beef

Horseradish Jus

\$110.00



Freshly Brewed Gourmet Blend Coffee and English Tea Assortment

Prices do not include 21% Service Charge and 6.5% sales Tax