

Medding Brunch Packages 2013 The Wedding Brunch Package \$95 per person

Thank you for choosing Garden of the Gods Club for your special day. Our expert staff has created a selection of wedding packages that are designed to provide for all of your needs and assist you in planning your wedding.

The wedding brunch package includes the following:

Your choice of two butler-passed hors d'oeuvres (1 hour during reception) Fruit infused water, lemonade and freshly brewed iced tea (1 hour of reception)

Brunch Buffet:

Choice of 2 chilled buffet selections Choice of one starch and one vegetable Choice of one hot breakfast side Choice of 2 entrees

Sparkling wine for toasting Cake Cutting Service

The Wedding Brunch Package \$95 per person

Minimum of 30 guests
The wedding brunch buffet includes
Orange and grapefruit juice
Bakery fresh muffins, danish and croissants,
Sweet cream butter, fruit preserves,
Sliced seasonal fruits and berries
House made granola

Umpire Estates freshly roasted artisan coffee and decaffeinated blend, and a selection of gourmet teas

Chilled Buffet Selection

Select Two

Caesar Salad Crisp romaine lettuce, croutons, Asiago and creamy garlic dressing

Caprese Salad (GF) Sliced mozzarella, tomatoes, fresh basil, Balsamic syrup

Mixed Green Salad (GF)
Crumbled bacon, cucumbers, shaved red onion,
Shredded Swiss cheese, grape tomatoes,
Toasted pecans, balsamic vinaigrette and
Dill Dijon vinaigrette
on the Side

Cavatappi Pasta Salad Roasted peppers, olives, sun-dried tomatoes, Shaved onions, cucumbers and Italian vinaigrette

Watermelon Gazpacho or Cherry-Buttermilk Soup (GF)

Devilled Eggs (GF)

Presentation of House Smoked Atlantic Salmon Assorted crackers and Dill-Dijon sauce

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Aors D'oemres

Choose Two

Cold Hors D' oeuvres

Hot Hors D' oeuvres

Tomato, Olive, Scallion and Garlic Bruschetta on Olive Oil Crostini

Dried Apricot, Pecan and Bleu Cheese Tartlets

> Prosciutto e Melone (GF) Cinnamon Stick

Cucumber, Fresh Dill, Garlic and Yogurt Bouchée

Chilled Vietnamese Beef in Lettuce Parcels

Cashew Stuffed Dates in Bacon (GF)

Chilled Cherry-Buttermilk Soup Shooters (GF)

Curry Chicken Cannolis

Chicken and Camembert Turnovers

Crab and Cream Cheese Wontons with Sweet Chili Sauce

> Tempura Fried Smoked Ham Wrapped Asparagus

Artichoke Pear and Brie on Toasted Brioche

Petit Beef Wellingtons with Tarragon Aioli

Pot Stickers with Ginger Dipping Sauce

Petit Chicken Cordon Bleu

Welsh Rarebit (Fried Crouton with Cheddar, Whole Grain Mustard and Beer)

The Wedding Brunch Package

Act Breakfast Selections

Select One

Scrambled Eggs with Diced Tomatoes and Cheddar Cheese (GF)

Quiche Lorraine Applewood Smoked Bacon, Sautéed Onions and Swiss Cheese

Select One

Buttermilk Pancakes Sweet Cream Butter, Maple Syrup

Butterscotch French Toast Sweet Cream Butter, Maple Syrup

Cream Cheese and Pecan Crepes
Caramel Sauce

Select One Meat and One Potato

Applewood Smoked Bacon (GF)

Maple Sausage Links (GF)

Country Fried Potatoes (GF)

Hashed Brown Potatoes

The Wedding Brunch Package

Entrées

Select two

Herb and Pecan Crusted Atlantic Salmon

Saffron scented rice pilaf, sautéed mixed vegetables and orange thyme cream

Lobster and Bay Shrimp Macaroni and Cheese with Crispy Garlic Crumbs
Sautéed mixed vegetables

Brown Sugar Glazed Ham (GF)

Sweet potato purée, garlic green beans and clove and apple cider sauce

Slow Roasted Smoked Beef Brisket (GF)

Bacon and cheddar smashed potatoes, roasted root vegetables and natural pan jus

Three Cheese Stuffed Manicotti alla Bolognese

Ricotta, mozzarella, and Asiago inside fresh pasta with meat sauce

Sliced Bacon Wrapped Pork Loin (GF)

Roasted potatoes, fried apples and onions and Madeira demi glace

Pan Roasted Stuffed Breast of Chicken (GF)

Stuffed with mushrooms, Asiago cheese and ham with scalloped potatoes, honey carrots and Masala Wine Sauce