



All Rose Center Wedding Packages Include:

5- Hr. Reception Time

Customized Room Set up

Dance Floor

Bar Set up

Professional Service Team

China, Flatware and Glassware

Complimentary Cake Cut, Plate and Serve

Choice of White or Ivory Tablecloth for guest tables

Choice of Colored Napkin

Complimentary Champagne/Sparkling Cider Toast



Silver Wedding Package Served Entree

***Two bottles of House wine per guest table – Chardonnay or Cabernet
Coffee & Iced Tea station with Meal**

Choice of 2 Hors D'oeuvres:

Domestic & Imported Cheeses served with
Sliced French baguettes and assorted crackers

Fresh Vegetable Crudités with Dip

Fresh Fruit Display served with Chocolate Fondue

FIRST COURSE

Crystal Rose Salad

Romaine and Iceberg lettuce topped with sliced mushrooms, juliennes of carrots and red cabbage, tomatoes,
cucumbers and fresh baked croutons. Served w/ House or Italian Dressing

Fresh Rolls & Butter

Choice of 1 Entrée:

Chicken Piccata

Boneless sautéed Breast of Chicken served with a light lemon, butter, caper sauce

Chicken Dijon

Boneless Breast of Panko Crusted Chicken served with a light Dijon Mustard Sauce

London Broil Chasseur

Sliced London Broil with mushrooms and Bordelaise Sauce

Touch of Asian Salmon

Salmon filet with a light ginger-garlic sauce or Teriyaki Sauce

Chef's Dujour Vegetables

Choice of 1:

Red Rose Mashed Potatoes (garlic or regular)

Garlic and Herb Penne Pasta

Traditional Rice Pilaf with onions and mushrooms

Five Cheese Gourmet Baked Macaroni (add \$1.50)

*You may substitute wine with sparkling cider

Wedding cake available at \$2.95 plus tax per person

\$3.00 per person Split Menu Fee

A 19% gratuity plus sales tax will be added to all food and beverage items.



Silver Wedding Package Buffet

***Two bottles of House wine per guest table – Chardonnay or Cabernet
Coffee & Iced Tea station with Meal**

Choice of 2 Hors D'oeuvres:

Domestic & Imported Cheeses served with
Sliced French baguettes and assorted crackers
Fresh Vegetable Crudités with Dip
Fresh Fruit Display served with Chocolate Fondue

Buffet Menu

Fresh Tossed Garden Green Salad
Fresh Fruit Salad
Angel Hair Pasta
Rolls & Butter

Choice of 2 Entrees:

Chicken Piccata
Boneless sautéed Breast of Chicken served with a light lemon, butter, caper sauce

Chicken Chili Verde
Chunks of chicken with South of the Border green chili sauce

Beef Bourguignon
Braised beef in red wine with carrots, garlic, onions, and herbs

London Broil Chasseur
Sliced London Broil with mushrooms and Bordelaise Sauce

Touch of Asian Salmon
Salmon filet with a light ginger-garlic sauce

Chef's Dujour Vegetables

Choice of 1:

Red Rose Mashed Potatoes (garlic or regular)
Garlic and Herb Penne Pasta
Traditional Rice Pilaf with onions and mushrooms
Five Cheese Gourmet Baked Macaroni (add \$1.50)

*You may substitute wine with sparkling cider

Wedding cake available at \$2.95 plus tax per person

Theme Buffets are also available

A 19% gratuity plus sales tax will be added to all food and beverage items



Gold Wedding Package Served Entree

***One Hour Limited Hosted Bar**

Domestic Beer, House Wine, Soft Drinks & Juice
Coffee & Iced Tea station with meal.

Choice of 3 Hors D'oeuvres:

Domestic & Imported Cheeses served with Sliced French baguettes and assorted crackers
Fresh Vegetable Crudités with Dip
Fresh Fruit Display served with Chocolate Fondue
Chicken or Beef Teriyaki Skewers
Artichoke & Spinach Dip with toasted baguettes
Roasted Marinated Vegetable Skewers

First Course

Crystal Rose Salad
Romaine, Iceberg, and Spring Greens lettuce topped with sliced mushrooms, juliennes of carrots and red cabbage, tomatoes, Cucumbers, jicama and fresh baked croutons. Served w/ House or Italian Dressing
Fresh Rolls & Butter

Choice of 1 Entrée:

Lemon Rosemary Chicken
Boneless sautéed Breast of Chicken served with a light lemon-butter-caper sauce

Chicken Wellington
Breast of Chicken wrapped in puffed pastry, sautéed Mushroom Duxelle

Beef Wellington
Filet Mignon in puffed pastry, sautéed Mushroom Duxelle

Asian Mahi Mahi
Mahi Mahi Filet served with a light ginger-garlic sauce

Chef's Dujour Vegetables

Choice of 1:

Red Rose Mashed Potatoes (garlic or regular)
Garlic and Herb Penne Pasta
Pasta Alfredo
Wild & Jasmine Rice with onions and mushrooms
Five Cheese Gourmet Baked Macaroni

*You may substitute a soda bar for non-alcohol event.

Wedding cake available at \$2.95 plus tax per person
\$3.00 per person Split Menu Fee

A 19% gratuity plus sales tax will be added to all food and beverage items.



Gold Wedding Package Buffet

***One Hour Limited Hosted Bar**

Domestic Beer, House Wine, Soft Drinks & Juice
Coffee & Iced Tea station with meal.

Choice of 3 Hors D'oeuvres:

Domestic & Imported Cheeses served with Sliced French baguettes and assorted crackers
Fresh Vegetable Crudités with Dip
Fresh Fruit Display served with Chocolate Fondue
Chicken Teriyaki Skewers
Beef Teriyaki Skewers
Roasted Marinated Vegetable Skewers
Artichoke & Spinach Dip with toasted baguettes

Buffet Menu

California Green Salad
Seafood Salad
Fresh Fruit Salad
Marinated Fresh Vegetables
Fresh Rolls & Butter

Choice of 2 Entrees:

Chicken Piccata
Chicken Teriyaki
London Broil Chasseur
Beef Bourguignon
Asian Inspired Mahi Mahi
Caribbean Salmon

Chef's Dujour Vegetables

Choice of 1:

Red Rose Mashed Potatoes (garlic or regular)
Garlic and Herb Penne Pasta
Pasta Alfredo
Wild & Jasmine Rice with onions and mushrooms
Five Cheese Gourmet Baked Macaroni

*You may substitute a soda bar for non-alcohol event.

Wedding cake available at \$2.95 plus tax per person

Theme Buffets also available

A 19% gratuity plus sales tax will be added to all food and beverage items.



Platinum Wedding Package Served Entree

Includes Ivory or White Chair covers with your choice selected colored sash.

Two Bottles of wine per guest table. (Chardonnay or Cabernet)

One Hour Hosted Bar

Well brand liquor, Domestic & Imported Beer, House Wine, Soft Drinks & Juice
Coffee & Iced Tea station with meal.

Choice of 3 Hors D'oeuvres:

Domestic & Imported Cheeses served with Sliced French baguettes and assorted crackers
Fresh Vegetable Crudités with Dip
Fresh Fruit Display served with Chocolate Fondue
Chicken or Beef Teriyaki Skewers
Roasted Marinated Vegetable Skewers
Artichoke & Spinach Dip with toasted baguettes
Spanakopitas
Caprese skewers with tomato, fresh Mozzarella, Basil

Choice of 1 First Course:

Crystal Rose Salad
Romaine and Iceberg lettuce topped with sliced mushrooms, juliennes of carrots and red cabbage, tomatoes, cucumbers and fresh baked croutons. Served w/ House or Creamy Italian Dressing
Crystal Elegance Salad
Butter Lettuce, spring greens, dried cranberries, julienne of jicama and carrots, and red cabbage served with House Dressing or Creamy Italian
Fresh Rolls & Butter

Choice of 1 Entree:

Filet Mignon and Jumbo Prawns Surf N' Turf
Chicken Rollatini
Chicken Breast pinwheel rolled with homemade Pesto, Spinach, Ham and Swiss Cheese and served with a Bordelaise sauce on the bottom and topped with a Béchamel.

Chicken Wellington
Chicken Breast sautéed Mushroom Duxelle wrapped in puffed pastry

Beef Wellington
Filet Mignon sautéed Mushroom Duxelle wrapped in puffed pastry

Grilled Swordfish or Mahi Mahi
With a Fresh Fruit Salsa

Chef's Dujour Vegetables

Choice of 1:

Red Rose Mashed Potatoes (garlic or regular)
Garlic and Herb Penne Pasta
Pasta Alfredo
Wild & Jasmine Rice with onions and mushrooms
Mashed Sweet Potatoes
Five Cheese Gourmet Baked Macaroni

\$3.00 per person Split Menu Fee

A 19% gratuity plus sales tax will be added to all food and beverage items.