

The Chase Park Plaza

ROYAL SONESTA HOTEL



Weddings

Great events are defined by the space, the ambiance and of course, the food.

At The Chase Park Plaza Royal Sonesta Hotel, we follow a Food Is Art philosophy, meaning food is created to be an all-sensory experience.

Our innovative cuisine begins with quality ingredients and a focus on sustainability, from our in-house micro-greenery to rooftop honeybees.

From there, our Executive Chef Gunter Weber embraces locally sourced food and infuses international flavor to create unique culinary selections. His creativity, fueled by his worldly travels, goes beyond “what’s trending” to offer inventive dishes that are pleasing to the eye as well as the taste buds.

Whether you are planning a grand reception or an intimate gathering, experience the difference for yourself.

Welcome to The Chase.

The Chase Park Plaza

ROYAL SONESTA HOTEL

Plated Dinner Package #1



PASSED HORS D'OEUVRES SELECT THREE

Teriyaki Beef Skewer
Antipasto Skewer
Stuff Cucumber, Roasted Red Pepper Hummus, Micro Cilantro
Sriracha Meatball Skewer
Pecan Crusted Chicken Tenders
Petite Ruben
Spring Roll with Sweet Chili Sauce
Mini Beef Wellington

WEDDING CAKE

Traditional buttercream icing
Simple design
Displayed on a round or square cake stand
Tablesides coffee service

DINNER SELECTIONS SELECT ONE

Spring Mix Salad, pickled red onions, shaved fennel, sunflower seeds, red wine vinaigrette

Kale Salad, roasted pine nuts, garlic croutons

Romaine Salad, crispy croutons, shaved parmesan, traditional dressing

Creamy Mushroom, balsamic drizzle

Butternut Squash, pumpkin seed oil

Creamy Tomato Bisque

SELECT ONE

Pan Seared Duck Breast, pomegranate demi-glaze, red wine black berry risotto, roasted asparagus, herb oil

Crispy Skinned Bone-In Chicken Breast, parsnip potato puree, blistered honey baby carrots, sweet cherry tomatoes, apricot gastrique

Grilled Salmon, citrus beurre blanc, wild rice pilaf, seasonal vegetable, marinated tomato glaze

Roasted Pork Loin, smashed sweet potatoes, roasted asparagus tips and mini bella mushrooms, port wine demi-glaze

\$74++ per person

The Chase Park Plaza

ROYAL SONESTA HOTEL

Dinner Package #2



PASSED HORS D'OEUVRES

SELECT THREE

Teriyaki Beef Skewer
Antipasto Skewer
Stuff Cucumber, Roasted Red Pepper Hummus, Micro Cilantro
Syracha Meat Ball Skewer
Pecan Crusted Chicken Tenders
Petite Ruben
Spring Roll with Sweet Chili Dipping Sauce
Mini Beef Wellington
Mini Steam Bun with Korean style Marinated Pork Belly
Mini Chicken and Waffle
Baked Mini Brie in Puff Pastry with Raspberry Jam
Deviled Eggs with Salmon Roe, Fresh Dill
Pork Dumpling with Soy Dipping Sauce
Shrimp and Pork Shumai Dim Sum with Cilantro Sesame Dipping Sauce
Beef Short Rib Tartlet Pickled Onions and Whipped Boursin Crème

WEDDING CAKE

Traditional buttercream icing
Simple design
Displayed on a round or square cake stand
Tablesides coffee service

DINNER SELECTIONS

SELECT ONE

Spring Mix, pickled red onions, shaved fennel, sunflower seeds, red wine vinaigrette
Kale, roasted pine nuts, garlic croutons
Romaine, crispy croutons, shaved parmesan, traditional dressing
Spinach and Frisee, pickled beets, orange segments, toasted pistachio, honey vinaigrette
Burrata, marinated tomatoes, fried basil, arugula pesto
Baby Romaine, boursin crumbles, crispy bacon lardons, sundried tomatoes, bacon vinaigrette
Creamy Mushroom, balsamic drizzle
Butternut Squash, pumpkin seed oil
Creamy Tomato Bisque

SELECT ONE

Boursin Cheese and Spinach Stuffed Chicken Roulade, savory croissant bread pudding with onions and herbs, roasted baby vegetable,
Prosciutto Wrapped Monk Fish, mixed wild rice, asparagus tips, sautéed oyster mushrooms, tarragon
Pistachio Crusted Bone In Chicken Breast, garlic mash potato, grilled zucchini and squash, port wine demi
"Sauerbraten Style" **Beef Short Rib**, aged cheddar polenta, roasted brussel sprouts with pancetta, mushroom ragout, braising jus
Traditional Braised Beef Osso Buco, mascarpone polenta, creamed corn, crispy onions and braising jus

\$84++per person

The Chase Park Plaza

ROYAL SONESTA HOTEL

Dinner Package #3

PASSED HORS D'OEUVRES
SELECT FOUR

Teriyaki Beef Skewer

Antipasto Skewer

Stuffed Cucumber, Roasted Red Pepper Hummus,
Micro Cilantro

Syracha Meat Ball Skewer

Pecan Crusted Chicken Tenders

Petite Rubben

Spring Roll with Sweet Chili Dipping Sauce

Mini Beef Wellington

Mini Steam Bun with Korean Style Marinated Pork
Belly

Mini Chicken and Waffle

Baked Mini Brie in Puff Pastry with Raspberry Jam

Deviled Eggs with Salmon Roe, Fresh Dill

Pork Dumpling with Soy Dipping Sauce

Shrimp and Pork Shumai Dim Sum with Cilantro
Sesame Dipping Sauce

Beef Short Rib Tartlet Pickled Onions and Whipped
Boursin Crème

Blue Cheese Stuffed Bacon Wrapped Dates

Shrimp Tempura with Sweet Chili Dipping Sauce

Mini Stuffed Mushroom Profiterole

Tuna Tartar in a Waffle Cone

Crab Cake with Old Bay Remoulade

Smoked Salmon Tartar, Lemon Crème Fraiche, Fried
Capers

Tuna Tartar in a Cone

Potato Samosas with Cucumber Raita

Lamb Lollipop with Mint Chimichurri

Shrimp Ceviche, Diced Green Pepper, Cilantro, Lime
in Waffle Cone

DINNER SELECTIONS SELECT ONE

Spring Mix, pickled red onions, shaved fennel, sunflower seeds, red wine vinaigrette

Kale, roasted pine nuts, garlic croutons

Romaine, crispy croutons, shaved parmesan, traditional dressing

Spinach and Frisee, pickled beets, orange segments, toasted pistachio honey
vinaigrette

Burrata, marinated tomatoes, fried basil, arugula pesto

Baby Romaine, boursin cheese crumbles, crispy bacon lardons, sundried tomatoes,
bacon vinaigrette

Avocado and Mango Tower, marinated shrimp, crispy onions

Roasted Beets, goat cheese, crushed pistachios, arugula salad, pumpkin seed oil
vinaigrette

Mushroom Cream Soup, balsamic drizzle

Lobster Bisque, port wine

Butternut Squash, pumpkin seed oil

Creamy Tomato Bisque

The Chase Park Plaza

ROYAL SONESTA HOTEL

Dinner Package #3 continued



SELECT ONE

New York Strip, *smashed red skin potatoes, asparagus tips, roasted baby squash, port wine demi-glace*

Roasted Rack Lamb, *green pea risotto, grilled zucchini and squash, whole roasted baby peppers, mint chimichurri sauce*

Golden Brown Seared Halibut, *mushroom ravioli, creamy leeks, marinated tomatoes, gremolata*

Seared Sea Bass, *saffron orzo, broccolini with lemon zest, dill cream sauce*

Grilled Beef Tenderloin, *polenta cake, honey glazed root vegetable, blistered cherry tomatoes, demi glace*

WEDDING CAKE

Traditional buttercream, fondant or royal icing

Simple design

Displayed on a round or square cake stand

Tableside coffee service

\$92++per person

The Chase Park Plaza

ROYAL SONESTA HOTEL



Plated Dinner Package #4

PASSED HORS D'OEUVRES SELECT FOUR

Teriyaki Beef Skewer

Antipasto Skewer

Stuffed Cucumber, Roasted Red Pepper Hummus,
Micro Cilantro

Syracha Meat Ball Skewer

Pecan Crusted Chicken Tenders

Petite Rubben

Spring Roll with Sweet Chili Dipping Sauce

Mini Beef Wellington

Mini Steam Bun with Korean Style Marinated Pork
Belly

Mini Chicken and Waffle

Baked Mini Brie in Puff Pastry with Raspberry Jam

Deviled Eggs with Salmon Roe, Fresh Dill

Pork Dumpling with Soy Dipping Sauce

Shrimp and Pork Shumai Dim Sum with Cilantro

Sesame Dipping Sauce

Beef Short Rib Tartlet Pickled Onions and Whipped
Boursin Crème

Blue Cheese Stuffed Bacon Wrapped Dates

Shrimp Tempura with Sweet Chili Dipping Sauce

Mini Stuffed Mushroom Profiterole

Tuna Tartar in a Waffle Cone

Crab Cake with Old Bay Remoulade

Smoked Salmon Tartar, Lemon Crème Fraiche, Fried
Capers

Tuna Tartar in a Cone

Potato Samosas with Cucumber Raita

Lamb Lollipop with Mint Chimichurri

Shrimp Ceviche, Diced Green Pepper, Cilantro, Lime
in Waffle Cone

DINNER SELECTIONS SELECT ONE

Spring Mix, *pickled red onions, shaved fennel, sunflower seeds, red wine vinaigrette*

Kale, *roasted pine nuts, garlic croutons*

Romaine, *crispy croutons, shaved parmesan, traditional dressing*

Spinach and Frisee, *pickled beets, orange segments, toasted pistachio honey
vinaigrette*

Burrata, *marinated tomatoes, fried basil, arugula pesto*

Baby Romaine, *boursin cheese crumbles, crispy bacon lardons, sundried tomatoes,
bacon vinaigrette*

Avocado and Mango Tower, *marinated shrimp, crispy onions*

Roasted Beets, *goat cheese, crushed pistachios, arugula salad, pumpkin seed oil
vinaigrette*

Mushroom Cream Soup, *balsamic drizzle*

Lobster Bisque, *port wine*

Butternut Squash, *pumpkin seed oil*

Creamy Tomato Bisque

The Chase Park Plaza

ROYAL SONESTA HOTEL

Plated Dinner Package #4 continued



SELECT ONE

New York Strip, *smashed red skin potatoes, asparagus tips, roasted baby squash, port wine demi-glace*

Roasted Rack Lamb, *green pea risotto, grilled zucchini and squash, whole roasted baby peppers, mint chimichurri sauce*

Golden Brown Seared Halibut, *mushroom ravioli, creamy leeks, marinated tomatoes, gremolata*

Seared Sea Bass, *saffron orzo, broccolini with lemon zest, dill cream sauce*

Grilled Beef Tenderloin & Salmon Filet, *polenta cake, honey glazed root vegetable, blistered cherry tomatoes, demi-glace*

WEDDING CAKE

Traditional buttercream, fondant or royal icing

Simple design

Displayed on a round or square cake stand

Tableside coffee service

LATE NIGHT PASS

SELECT TWO

Individual wrapped full hotdogs, relish, ketchup, pickled onions

Individual wrapped burgers, cheese, lettuce tomatoes, special sauce

Individual wrapped corn dogs

Bavarian pretzel bits with mustard sauce

Beef slider, caramelized onions, swiss cheese

Pulled pork slider, pulled pork, bbq sauce, friend onions, potato bun

Biscuit sandwiches, sausage patty, fontina cheese, onion jam

English muffin sandwich, bacon, swiss cheese, tomato relish

Croissant sandwich, turkey sausage, gruyere cheese, arugula

Breakfast burrito, chorizo, scrambled eggs, roasted potato, shredded cheese

\$108++per person

The Chase Park Plaza

ROYAL SONESTA HOTEL



FOURTH COURSE OPTIONS

Vitello Tomato, *tuna sauce, capers* - 8

Seared Scallop, *green pea puree, shaved fennel salad, crispy bacon* -12

Pappardelle with Braised Beef Short, *mushroom ragout, fired sage* -10

Beef Carpaccio, *shaved parmesan, arugula* -12

Traditional Beef Tartar, *capers, toasted brioche* -12

Shrimp Ceviche, *cilantro, mango relish* -10

DUET OPTIONS- ADD TO ANY ENTREE - addition to per person price

4 oz Salmon - 14

3 ea Grilled Shrimp- 14

4 oz Boursin Stuffed Chicken Breast - 14

3 oz Crab Cake -16

4 oz Seared Seabass- 16

2 Seared Scallop - 16

5 oz Short Rib- 16

5 oz Beef Tenderloin- 18

5 oz New York Strip – 18

LATE NIGHT PASS

individual wrapped full hotdogs, relish, ketchup, pickled onions -8

individual wrapped burgers, cheese, lettuce tomatoes, special sauce -10

individual wrapped corn dogs -8

bavarian pretzel bits with mustard sauce -8

beef slider, caramelized onions, swiss cheese -10

pulled pork slider, pulled pork, bbq sauce, french onions, potato bun -10

biscuit sandwiches, sausage patty, fontina cheese, onion jam -8

english muffin sandwich, bacon, swiss cheese, tomato relish -8

croissant sandwich, turkey sausage, gruyere cheese, arugula -8

breakfast burrito, chorizo, scrambled eggs, roasted potato, shredded cheese -8

The Chase Park Plaza

ROYAL SONESTA HOTEL

Wedding Reception Package #1



COLD RECEPTION DISPLAYS

SELECT TWO

Vegetable Crudité

seasonal selection of fresh vegetables, assorted dip

Antipasti Bar

chef inspired selection of cured meats, vegetables and olives

Fresh Seasonal Fruit Display

chef inspired display of fresh seasonal fruits and berries

Hummus Bar

tunisian, garlic herb, greek, red pepper, lavash crackers, pita chips, grilled crostini

HOT RECEPTION DISPLAYS

SELECT ONE

Ramen Noodle Bar, boiled egg, shredded cabbage, sautéed enoki onions, crispy seaweed, roasted sesame seeds, shredded duck, sliced chicken, braised pork belly chicken miso broth, pork tonkosu broth and shoyu broth

Korean BBQ Lettuce Wrap, romaine lettuce leaves, steamed rice, pickled daikon, scallions, sesame paste, sliced radishes, grilled onions bulgoi beef, chili marinated pork belly and honey glazed chicken

Greek Bar

diced tomatoes, shaved red onion, shredded lettuce, tzatziki sauce, spicy tomato relish, pita, shaved gyro meat, mediterranean chicken

Chicken & Chorizo Paella

tomato, pepper, onion, pea, scallion, saffron and rice,

WEDDING CAKE

Traditional buttercream icing with a simple design, displayed on a round or square cake stand with displayed coffee service

LAGNIAPPE DISPLAYS

SELECT THREE

Forest Mushroom Soup, balsamic drizzle

Butternut Squash Soup, pumpkin seed oil

Pulled Pork Slider, BBQ sauce, fried onions

Eggplant Parmesan, marinara sauce

Ratatouille, eggplant, zucchini, pepper, onion, tomato

Fried Brussel Sprouts - bacon, scallions, spicy crème fraiche

Stuffed Portobello, cream cheese, spinach

ACTION STATIONS- based upon 120 minutes of service

SELECT TWO

Lobster Ravioli, blistered yellow tomatoes, asparagus tips, caramelized mango, fresh basil, brown butter cream sauce

Orzo with Seared Portobello, shaved brussel sprouts, pistachios, saffron cream sauce

Oven Roasted Turkey, roasted carrots, parsnip, celery root with rosemary

Polenta Station, cornmeal, cream cheese, roasted red peppers and eggplant stew, fried basil

Risotto Station, red wine risotto, black berries, caramelized fennel, fresh dill

Shrimp & Grits Station, garlic butter seared baby shrimp, stewed tomato jam, bacon lardoons, fresh scallions

Street Tacos, ancho pepper and lime rubbed tilapia, shredded barbacoa meat, cilantro rice, pico de gallo, queso fresco, sweet pickled red onions, cilantro, guacamole, shredded lettuce, flour and corn tortilla

\$68++per person

The Chase Park Plaza

ROYAL SONESTA HOTEL

Wedding Reception Package #2

PASSED HORS D'OEUVRES

SELECT THREE

Teriyaki Beef Skewer
Antipasto Skewer
Stuffed Cucumber, Roasted Red Pepper Hummus, Micro Cilantro
Syracha Meat Ball Skewer
Pecan Crusted Chicken Tenders
Petite Ruben
Spring Roll with Sweet Chili Dipping Sauce
Mini Beef Wellington

Mini Steam Bun with Korean Style Marinated Pork Belly
Mini Chicken and Waffle
Baked Mini Brie in Puff Pastry with Raspberry Jam
Deviled Eggs with Salmon Roe, Fresh Dill
Pork Dumpling with Soy Dipping Sauce
Shrimp and Pork Shumai Dim Sum with Cilantro Sesame Dipping Sauce
Beef Short Rib Tartlet, Pickled Onions and Whipped Boursin Crème

COLD RECEPTION DISPLAYS

SELECT THREE

Crudité

baby carrots, broccoli, cauliflower, snap peas, asparagus, baby peppers, radishes

Cheese Display

chef's selection of cheese, dried fruit and nuts, breads and crackers

Charcuterie

chef's selection of cured meats and sausages

Anti Pasta

chef's selection of cured meats, vegetables, olives

Hummus Bar

tunisian, garlic herb, greek, red pepper, lavash crackers, pita chips, grilled crostini

Fresh Fruit Display

chef's selection of fresh fruits and berries

Salad Bar

field greens, romaine, spinach, cucumber, radish, broccoli, carrot, chopped egg, bacon lardon, onion, sunflower seed, shaved cheese, crumbled blue cheese, crouton, assorted dressings and oils.

Cone Display (3 cones per person) - select three

Tuna Poke - sesame cone, soy sauce, toasted sesame,
Chicken and Waffle -waffle cone, bacon bits, maple syrup
Breaded Buffalo Chicken – buffalo sauce, fried chicken, ranch sauce
Salmon Tartar – cone, dill cream, micro greens
Smoked Salmon Mouse - pickled red onions, boursin cheese
Beef Tartar- diced fresh beef, capers, olives, fresh parsley

The Chase Park Plaza

ROYAL SONESTA HOTEL

Wedding Reception Package #2 continued

HOT RECEPTION DISPLAYS- based upon 120 minutes of service
SELECT ONE

Ramen Station

chicken miso broth, pork tonkotsu broth, shoyu broth, braised pork belly, shredded duck, sliced chicken, ramen noodles, scallions, boiled egg, shredded cabbage, sautéed enoki onions, crispy seaweed, roasted sesame seeds

Korean BBQ Lettuce Wrap

bulgoi beef, chili marinated pork belly, honey glazed chicken, romaine lettuce leaves, steamed rice, pickled daikon, scallions, sesame paste, sliced radishes, grilled onions

Greek

shaved gyro meat, mediterranean chicken, pita, tzatziki sauce, diced tomatoes, spicy tomato relish, shaved red onion, shredded lettuce

Curry

indian chicken masala, burmese beef curry, south indian vegetable panier curry with peas and potatoes, jasmine rice, naan, cucumber raita

Chicken & Chorizo Paella

tomato, pepper, onion, saffron, rice, pea, scallion

Seafood Paella

clams, mussels, shrimp, chorizo, tomato, pepper, onion, saffron, rice, pea, scallion

LAGNIAPPE DISPLAYS- based upon 120 minutes of service
SELECT THREE

Forest Mushroom Soup, balsamic drizzle

Butternut Squash Soup, pumpkin seed oil

Beef Slider, caramelized onions, swiss cheese

Pulled Pork Slider, pulled pork, BBQ sauce, fried onions

Eggplant Parmesan, marinara sauce

Ratatouille, eggplant, zucchini, pepper, onion, tomato

Fried Brussel Sprouts, bacon, scallions, spicy crème fraiche

Stuffed Portobello, cream cheese, spinach

Mushroom Ravioli, parmesan cream sauce, sun dried tomatoes, bacon, green peas, caramelized onions

Cheese Tortellini Trio, tomato ragout, sundried tomatoes, balsamic glaze, fried basil

The Chase Park Plaza

ROYAL SONESTA HOTEL

Wedding Reception Package #2 continued



ACTION STATIONS - based upon 120 minutes of service
SELECT TWO

Artisan Pastas – select one

Lobster Ravioli, blistered yellow tomatoes, asparagus tips, caramelized mango, fresh basil, brown butter cream sauce
Tagliatelle Pasta, red wine braised beef short rib, sun dried tomato, ricotta cheese (*Gluten free Penne pasta available)
Orzo with Seared Portobello, shaved Brussel sprouts, pistachios, saffron cream sauce

Oven Roasted Turkey, roasted carrots, parsnip, celery root with rosemary

Roasted Side of Salmon, thyme and garlic roasted baby red potatoes, dill and lime zest, white wine cream sauce

Grain Station – select one

Polenta - cornmeal, cream cheese, roasted red peppers and eggplant stew, fried basil
Risotto - red wine risotto, black berries, caramelized fennel, fresh dill
Shrimp Grits - garlic butter seared baby shrimp, stewed tomato jam , bacon lardoons , fresh scallions

Mac and Cheese- red wine braised beef short rib, quick pickled cabbage slaw

Ceviche- shrimp, baby scallops, grouper, lime/sweet marinate, lemon, jalapeno marinate, orange, vinegar marinate, mango, cilantro, avocado , watermelon, red onions

Sliders

Buffalo Chicken Slider, ranch dressing, shredded lettuce on potato bun
Beef Slider, caramelized onions, swiss cheese
Pulled Pork Slider, pulled pork, bbq sauce, friend onions, potato bun

Street Tacos- ancho pepper and lime rubbed tilapia, shredded barbacoa meat, cilantro rice, pico de gallo, queso fresco, sweet pickled red onions, cilantro, guacamole, shredded lettuce, flour and corn tortilla

WEDDING CAKE

Traditional buttercream icing with a simple design, displayed on a round or square cake stand with displayed coffee service

\$79++per person

The Chase Park Plaza

ROYAL SONESTA HOTEL

Wedding Reception Package #3

PASSED HORS D'OEUVRES SELECT THREE

Teriyaki Beef Skewer
Antipasto Skewer
Stuffed Cucumber, Roasted Red Pepper Hummus,
Micro Cilantro
Syracha Meat Ball Skewer
Pecan Crusted Chicken Tenders
Petite Ruben
Spring Roll with Sweet Chili Dipping Sauce
Mini Beef Wellington
Mini Chicken and Waffle

Mini Steam Bun with Korean Style Marinated Pork
Belly
Baked Mini Brie in Puff Pastry with Raspberry Jam
Deviled Eggs with Salmon Roe, Fresh Dill
Pork Dumpling with Soy Dipping Sauce
Shrimp and Pork Shumai Dim Sum with Cilantro
Sesame Dipping Sauce
Beef Short Rib Tartlet, Pickled Onions and Whipped
Boursin Crème
Blue Cheese Stuffed Bacon Wrapped Dates
Shrimp Tempura with Sweet Chili Dipping Sauce

Mini Stuffed Mushroom Profiterole
Tuna Tartar in a Waffle Cone
Crab cake with Old Bay Remoulade
Smoked Salmon Tartar, Lemon Crème Fraiche, Fried
Cappers
Tuna Tartar in a Cone
Potato Samosas with Cucumber Raita
Lamb Lollipop with Mint Chimichurri
Shrimp Ceviche, Diced green Pepper, Cilantro, Lime
in Waffle Cone

COLD RECEPTION DISPLAYS SELECT FOUR

Crudité

baby carrots, broccoli, cauliflower, snap peas, asparagus, baby peppers, radishes

Cheese Display

chef's selection of cheese, dried fruit and nuts, breads and crackers

Charcuterie

chef's selection of cured meats and sausages

Anti Pasta

chef's selection of cured meats, vegetables, olives

Hummus Bar

tunisian, garlic herb, greek, red pepper, lavash crackers, pita chips, grilled crostini

Fresh Fruit Display

chef's selection of fresh fruits and berries

Seafood Display

chilled shrimp, marinated crab claws, oysters

Salad Bar

field greens, romaine, spinach, cucumber, radish, broccoli, carrot, chopped egg,
bacon lardon, onion, sunflower seed, shaved cheese, crumbled blue cheese, crouton,
assorted dressings and oils.

Cone Display (3 cones per person) - select three

Tuna Poke - sesame cone, soy sauce, toasted sesame,
Chicken and Waffle -waffle cone, bacon bits, maple syrup
Breaded Buffalo Chicken – buffalo sauce, fried chicken, ranch sauce
Salmon Tartar – cone, dill cream, micro greens
Smoked Salmon Mouse - pickled red onions, boursin cheese
Beef Tartar- diced fresh beef, capers, olives, fresh parsley

Salmon Two Ways

sliced cold smoked salmon, herb cream cheese, shallots, cappers,
whole warm smoked side of salmon, lemon gremolata, dill crème fraiche
assorted breads and crackers

The Chase Park Plaza

ROYAL SONESTA HOTEL

Wedding Reception Package #3 continued

HOT RECEPTION DISPLAYS - based upon 120 minutes of service
SELECT ONE

Ramen Station

chicken miso broth, pork tonkotsu broth, shoyu broth, braised pork belly, shredded duck, sliced chicken, ramen noodles, scallions, boiled egg, shredded cabbage, sautéed enoki onions, crispy seaweed, roasted sesame seeds

Korean BBQ Lettuce Wrap

bulgogi beef, chili marinated pork belly, honey glazed chicken, romaine lettuce leaves, steamed rice, pickled daikon, scallions, sesame paste, sliced radishes, grilled onions

Greek

shaved gyro meat, mediterranean chicken, pita, tzatziki sauce, diced tomatoes, spicy tomato relish, shaved red onion, shredded lettuce

Seafood Paella

clams, mussels, shrimp, chorizo, tomato, pepper, onion, saffron, rice, pea, scallion

Curry

indian chicken masala, burmese beef curry, south indian vegetable panier curry with peas and potatoes, jasmine rice, naan, cucumber raita

Chicken & Chorizo Paella

tomato, pepper, onion, saffron, rice, pea, scallion

BBQ Station

smoked brisket, pulled pork, pineapple bbq sauce, chipotle bbq sauce, bourbon bbq sauce, assorted buns and breads, cole slaw with cream dressing, red cabbage slaw, green chili dressing

LAGNIAPPE DISPLAYS - based upon 120 minutes of service
SELECT FOUR

Forest Mushroom Soup, balsamic drizzle

Lobster Bisque, Port Wine

Butternut Squash Soup, pumpkin seed oil

Beef Slider, caramelized onions, swiss cheese

Pulled Pork Slider, pulled pork, BBQ sauce, fried onions

Eggplant Parmesan, marinara sauce

Ratatouille, eggplant, zucchini, pepper, onion, tomato

Fried Brussel Sprouts, bacon, scallions, spicy crème fraîche

Stuffed Portobello, cream cheese, spinach

Mushroom Ravioli, parmesan cream sauce, sun dried tomatoes, bacon, green peas, caramelized onions

Cheese Tortellini Trio, tomato ragout, sundried tomatoes, balsamic glaze, fried basil

The Chase Park Plaza

ROYAL SONESTA HOTEL

Wedding Reception Package #3 continued

AMUSE BOUCHE DISPLAY - based upon 120 minutes of service
SELECT FOUR

Beef Tartar, arugula, truffle oil, shaved fennel

Smoked Salmon, brioche crostini, dill crème cheese, fried capers, red onions

Assorted Bruschetta, olive tapenade, diced tomato with basil, thinly sliced prosciutto fig jam

Tuna Poke, ginger sesame marinade, wonton crisps

Braised Pork Belly, celery root puree, shaved brussel sprouts

Lamb Lollipop, green pea puree,

Port Wine Compressed Watermelon, feta cheese, micro cilantro

Vitello Tonnato, cold served roasted sliced veal roast, tuna aioli, balsamic glaze, capers

ACTION STATIONS - based upon 120 minutes of service
SELECT TWO

Artisan Pastas – select one

Lobster Ravioli, blistered yellow tomatoes, asparagus tips, caramelized mango, fresh basil, brown butter cream sauce

Tagliatelle Pasta, red wine braised beef short rib, sun dried tomato, ricotta cheese (*Gluten free Penne pasta available)

Orzo with Seared Portobello, shaved Brussel sprouts, pistachios, saffron cream sauce

Oven Roasted Turkey, roasted carrots, parsnip, celery root with rosemary

Roasted Side of Salmon, thyme and garlic roasted baby red potatoes, dill and lime zest, white wine cream sauce

Prime Rib, roasted asparagus, creamy potato puree, au jus, horseradish cream

Suckling Pig, herb rubbed purple redskin potatoes with caramelized apples

Whole Roasted Snapper, wild rice, spicy papaya and carrot slaw, garlic soy dipping sauce

Mac and Cheese- red wine braised beef short rib, quick pickled cabbage slaw

Grain Station – select one

Polenta - cornmeal, cream cheese, roasted red peppers and eggplant stew, fried basil

Risotto - red wine risotto, black berries, caramelized fennel, fresh dill

Shrimp Grits - garlic butter seared baby shrimp, stewed tomato jam , bacon lardoons , fresh scallions

Ceviche- shrimp, baby scallops, grouper, lime/sweet marinade, lemon, jalapeno marinate, orange, vinegar marinate, mango, cilantro, avocado , watermelon, red onions

Sliders

Buffalo Chicken Slider, ranch dressing, shredded lettuce on potato bun

Beef Slider, caramelized onions, swiss cheese

Pulled Pork Slider, pulled pork, bbq sauce, friend onions, potato bun

Street Tacos- ancho pepper and lime rubbed tilapia, shredded barbacoa meat, cilantro rice, pico de gallo, queso fresco, sweet pickled red onions, cilantro, guacamole, shredded lettuce, flour and corn tortilla

WEDDING CAKE

Traditional buttercream icing, fondant or royal icing. Simple design displayed on a round or square cake stand with displayed coffee service

\$89++per person

The Chase Park Plaza

ROYAL SONESTA HOTEL

Wedding Reception Package #4

PASSED HORS D'OEUVRES

SELECT THREE

Teriyaki Beef Skewer
Antipasto Skewer
Stuffed Cucumber, Roasted Red Pepper Hummus,
Micro Cilantro
Syracha Meat Ball Skewer
Pecan Crusted Chicken Tenders
Petite Ruben
Spring Roll with Sweet Chili Dipping Sauce
Mini Beef Wellington
Mini Chicken and Waffle

Mini Steam Bun with Korean Style Marinated Pork
Belly
Baked Mini Brie in Puff Pastry with Raspberry Jam
Deviled Eggs with Salmon Roe, Fresh Dill
Pork Dumpling with Soy Dipping Sauce
Shrimp and Pork Shumai Dim Sum with Cilantro
Sesame Dipping Sauce
Beef Short Rib Tartlet, Pickled Onions and Whipped
Boursin Crème
Blue Cheese Stuffed Bacon Wrapped Dates
Shrimp Tempura with Sweet Chili Dipping Sauce

Mini Stuffed Mushroom Profiterole
Tuna Tartar in a Waffle Cone
Crab cake with Old Bay Remoulade
Smoked Salmon Tartar, Lemon Crème Fraiche, Fried
Cappers
Tuna Tartar in a Cone
Potato Samosas with Cucumber Raita
Lamb Lollipop with Mint Chimichurri
Shrimp Ceviche, Diced green Pepper, Cilantro, Lime
in Waffle Cone

COLD RECEPTION DISPLAYS

SELECT FOUR

Crudité

baby carrots, broccoli, cauliflower, snap peas, asparagus, baby peppers, radishes

Cheese Display

chef's selection of cheese, dried fruit and nuts, breads and crackers

Charcuterie

chef's selection of cured meats and sausages

Anti Pasta

chef's selection of cured meats, vegetables, olives

Hummus Bar

tunisian, garlic herb, greek, red pepper, lavash crackers, pita chips, grilled crostini

Fresh Fruit Display

chef's selection of fresh fruits and berries

Ultimate Seafood Display

chilled shrimp, king crab legs, oysters, lobster tails, marinated carb claws

Salad Bar

field greens, romaine, spinach, cucumber, radish, broccoli, carrot, chopped egg,
bacon lardon, onion, sunflower seed, shaved cheese, crumbled blue cheese, crouton,
assorted dressings and oils.

Cone Display (3 cones per person) - select three

Tuna Poke - sesame cone, soy sauce, toasted sesame,
Chicken and Waffle -waffle cone, bacon bits, maple syrup
Breaded Buffalo Chicken – buffalo sauce, fried chicken, ranch sauce
Salmon Tartar – cone, dill cream, micro greens
Smoked Salmon Mouse - pickled red onions, boursin cheese
Beef Tartar- diced fresh beef, capers, olives, fresh parsley

Salmon Two Ways

sliced cold smoked salmon, herb cream cheese, shallots, cappers,
whole warm smoked side of salmon, lemon gremolata, dill crème fraiche
assorted breads and crackers

The Chase Park Plaza

ROYAL SONESTA HOTEL

Wedding Reception Package #4 continued



HOT RECEPTION DISPLAYS- based upon 120 minutes of service SELECT ONE

Ramen Station

chicken miso broth, pork tonkotsu broth, shoyu broth, braised pork belly, shredded duck, sliced chicken, ramen noodles, scallions, boiled egg, shredded cabbage, sautéed enoki onions, crispy seaweed, roasted sesame seeds

Korean BBQ Lettuce Wrap

bulgogi beef, chili marinated pork belly, honey glazed chicken, romaine lettuce leaves, steamed rice, pickled daikon, scallions, sesame paste, sliced radishes, grilled onions

Greek

shaved gyro meat, mediterranean chicken, pita, tzatziki sauce, diced tomatoes, spicy tomato relish, shaved red onion, shredded lettuce

Seafood Paella

clams, mussels, shrimp, chorizo, tomato, pepper, onion, saffron, rice, pea, scallion

Curry

indian chicken masala, burmese beef curry, south indian vegetable panier curry with peas and potatoes, jasmine rice, naan, cucumber raita

Chicken & Chorizo Paella

tomato, pepper, onion, saffron, rice, pea, scallion

BBQ Station

smoked brisket, pulled pork, pineapple bbq sauce, chipotle bbq sauce, bourbon bbq sauce, assorted buns and breads, cole slaw with cream dressing, red cabbage slaw, green chili dressing

LAGNIAPPE DISPLAYS- based upon 120 minutes of service SELECT FOUR

Forest Mushroom Soup, balsamic drizzle

Lobster Bisque, Port Wine

Butternut Squash Soup, pumpkin seed oil

Beef Slider, caramelized onions, swiss cheese

Pulled Pork Slider, pulled pork, BBQ sauce, fried onions

Eggplant Parmesan, marinara sauce

Ratatouille, eggplant, zucchini, pepper, onion, tomato

Fried Brussel Sprouts, bacon, scallions, spicy crème fraiche

Stuffed Portobello, cream cheese, spinach

Mushroom Ravioli, parmesan cream sauce, sun dried tomatoes, bacon, green peas, caramelized onions

Cheese Tortellini Trio, tomato ragout, sundried tomatoes, balsamic glaze, fried basil

The Chase Park Plaza

ROYAL SONESTA HOTEL

Wedding Reception Package #4 continued



AMUSE BOUCHE DISPLAY - based upon 120 minutes of service SELECT FOUR

Beef Tartar, arugula, truffle oil, shaved fennel

Smoked Salmon, brioche crostini, dill crème cheese, fried capers, red onions

Assorted Bruschetta, olive tapenade, diced tomato with basil, thinly sliced prosciutto fig jam

Tuna Poke, ginger sesame marinade, wonton crisps

Braised Pork Belly, celery root puree, shaved brussel sprouts

Lamb Lollipop, green pea puree,

Port Wine Compressed Watermelon, feta cheese, micro cilantro

Vitello Tonnato, cold served roasted sliced veal roast, tuna aioli, balsamic glaze, capers

ACTION STATIONS - based upon 120 minutes of service SELECT TWO

Artisan Pastas – select one

Lobster Ravioli, blistered yellow tomatoes, asparagus tips, caramelized mango, fresh basil, brown butter cream sauce

Tagliatelle Pasta, red wine braised beef short rib, sun dried tomato, ricotta cheese (*Gluten free Penne pasta available)

Orzo with Seared Portobello, shaved Brussel sprouts, pistachios, saffron cream sauce

Oven Roasted Turkey, roasted carrots, parsnip, celery root with rosemary

Roasted Side of Salmon, thyme and garlic roasted baby red potatoes, dill and lime zest, white wine cream sauce

Prime Rib, roasted asparagus, creamy potato puree, au jus, horseradish cream

Suckling Pig, herb rubbed purple redskin potatoes with caramelized apples

Beef Tenderloin, popovers, mushroom ragout, red wine demi-glace

Whole Roasted Snapper, wild rice, spicy papaya and carrot slaw, garlic soy dipping sauce

Mac and Cheese- red wine braised beef short rib, quick pickled cabbage slaw

Grain Station – select one

Polenta - cornmeal, cream cheese, roasted red peppers and eggplant stew, fried basil

Risotto - red wine risotto, black berries, caramelized fennel, fresh dill

Shrimp Grits - garlic butter seared baby shrimp, stewed tomato jam , bacon lardoons , fresh scallions

Ceviche- shrimp, baby scallops, grouper, lime/sweet marinade, lemon, jalapeno marinate, orange, vinegar marinate, mango, cilantro, avocado , watermelon, red onions

Sliders

Buffalo Chicken Slider, ranch dressing, shredded lettuce on potato bun

Beef Slider, caramelized onions, swiss cheese

Pulled Pork Slider, pulled pork, bbq sauce, friend onions, potato bun

Street Tacos- ancho pepper and lime rubbed tilapia, shredded barbacoa meat, cilantro rice, pico de gallo, queso fresco, sweet pickled red onions, cilantro, guacamole, shredded lettuce, flour and corn tortilla

The Chase Park Plaza

ROYAL SONESTA HOTEL

Wedding Reception Package #4 continued



WEDDING CAKE

Traditional buttercream icing, fondant or royal icing
Simple design displayed on a round or square cake stand with displayed coffee service
Displayed coffee

LATE NIGHT PASS

SELECT TWO

individual wrapped hotdogs, relish, ketchup, pickled onions
individual wrapped burgers, cheese, lettuce tomatoes, special sauce
individual wrapped corn dogs
bavarian pretzel bits with mustard sauce
beef slider, caramelized onions, swiss cheese
pulled pork slider, pulled pork, bbq sauce, french onions, potato bun
biscuit sandwiches, sausage patty, fontina cheese, onion jam
english muffin sandwich, bacon, swiss cheese, tomato relish
croissant sandwich, turkey sausage, gruyere cheese, arugula
breakfast burrito, chorizo, scrambled eggs, roasted potato, shredded cheese

\$107++per person