



KNOB HILL

## Simply Love Wedding Package

### Chef's Butler Passed Hors d'Oeuvres

*(Choice of Eight)*

#### Cold Selections

Fresh Tomato and Basil Bruschetta, Balsamic Syrup  
Sycamore Deviled Eggs

Red Grape Chicken Salad, Belgian Endive  
Fresh Mozzarella, Olive, Artichoke, Sun Dried Tomato Skewer

#### Hot Selections

Sesame Chicken Skewer with Teriyaki Peanut Sauce  
Brie, Almond & Raspberry In Phyllo  
Vegetable Egg Roll, with Ginger Soy Dipping Sauce  
Chef's Quiche  
Mini Brooklyn's- Cocktail Size Pastrami And Corn Beef Reubens  
Edamame Potsticker, Plum Sauce  
Buffalo Cauliflower, Bleu Cheese  
Black Bean And Spicy Chicken Spring Rolls, Lime Crema  
Mini Grilled Cheese and Tomato Sliders  
Lemon Grass Chicken Dumplings, Ginger Teriyaki  
Cocktail Franks, Served With Dijon

Crispy Goat Cheese Fritters, Fig Preserves  
Sliced Sirloin on Crostini, Shallot Jam, Crispy Onion  
Pork Potstickers, Thai Chili  
Bourbon BBQ Meatballs  
Pasilla Pepper Rubbed Chicken Quesadillas  
Asparagus & Asiago in Phyllo  
Spanakopita with Yogurt Sauce  
Wild Mushroom Arancini, White Truffle Oil  
Beef Empanada, Chimichurri  
Mini Cubans, Chipotle Mayo  
Sausage and Pecorino Stuffed Mushrooms

### Reception

#### Pasta Course

*(Choice of One)*

White Cheddar & Boursin Macaroni & Cheese, White Truffle Breadcrumbs, Fresh Herbs  
Rigatoni ala Vodka, English Peas, Pearl Onions and Crispy Prosciutto  
Orecchiette Pasta, Kale, Bread Crumbs, Wild Mushrooms, Chili Flakes, Parmesan & Sweet Onion Asiago Bechamel

#### Salad Course

*(Choice of One)*

Traditional Garden Salad, Bermuda Onion, Carrot, Cucumber, Grape Tomato, Balsamic Vinaigrette  
Caesar Salad, Shaved Locatelli Cheese, Garlic Crouton & Anchovy Vinaigrette

#### Main Course

*(Choice of Two, Taken Tableside)*

Baked Eggplant Rollantine, Ricotta and Fresh Mozzarella Cheeses, Basil Pomodoro  
Herb Roasted Chicken, Forest Mushrooms, Marsala Demiglace  
Chicken Piccata, Asparagus and Artichoke Fricassee, Caper Beurre Blanc  
Crabmeat Stuffed Filet of Sole, Lobster Saffron Cream Sauce  
Poached Local White Sea Bass, Artichokes, Capers, Oven Roasted Tomato Relish  
Hand Carved Sirloin, Bordelaise Sauce  
Sage & Fennel French Pork Chop, Apple Brandy Demiglace  
*Entrees Accompanied With Chef's Selection of Fresh Vegetables, Potato, Dinner Rolls & Butter*

#### Dessert

Plated NY Cheesecake, Fresh Berries & Cream

**\$109 per Person\***

*Inclusive of Service Charge and Sales Tax*

*Five Hour Reception Includes Premium Open Bar and Champagne Toast*

*Freshly Brewed Coffee, Assorted Teas and Soft Drinks*

***\*Package Not Available in the Following Months: May, June, September, October***