



## WEDDING RECEPTION PACKAGES

Catering Department

702.262.4732

## COCKTAIL RECEPTION

(2 Hours)

Grilled Vegetable Display  
Fresh Seasonal Fruit Display

Hors d'oeuvres  
(Choice of 4)

Tomato Bruschetta with Basil & Baby Mozzarella  
Gorgonzola wrapped in Prosciutto with Aged Balsamic  
Chipotle Seared Pork Tenderloin with Banana Chips & Mango Chutney  
Wasabi Spiced Cornet of Ahi Tuna

Mini Beef Wellington  
Wild Mushroom Turnover  
Chicken Panko with Sesame Seeds and Peanut Sauce  
New England Crab Cake

Tiered Wedding Cake

Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

Champagne Toast  
(One glass per Guest)

Add a Carving Station  
Roasted Turkey or Honey Baked Ham  
Served with Silver Dollar Rolls & Condiments

\$175.00 Chef Carving Fee



the  
**Chapel**

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## PLATED DINNER # 1

Wild Mushroom Bisque

or

Brandied Lobster Bisque

Mesclun Greens Frisee with Shaved Fresh Garden Vegetables,  
Cherry Tomatoes with Confit Red Onions, Baguette Crouton  
and Balsamic Vinaigrette

Chicken Breast Cordon Bleu

or

Marinated Prime Filet of Beef Tenderloin  
With Roasted Shallots and a Port Reduction

Oven Roasted Potatoes with Herbs

Fresh Seasonal Vegetable

Assortment of Freshly Baked Breads and Butter

Tiered Wedding Cake

Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

Champagne Toast

(One glass per Guest)



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## RECEPTION BUFFET

Seasonal Fresh Fruit Display

Display of Imported & Domestic Cheeses  
Served with an Assortment of Fresh Breads & Crackers

Marinated Artichoke Heart Salad with Thyme Oil,  
Tomatoes and Green Beans

Classic Caesar Salad with Garlic Croutons

Sliced Tenderloin of Beef Crusted with Pepper and Served with Mustard  
Seared Salmon Steak, Olive Oil and Roasted Garlic Tomato  
Grilled Chicken Breast, Sautéed Spinach with Au Jus  
Roasted Fingerling Potatoes with Thyme  
Fresh Seasonal Vegetable

Assortment of Freshly Baked Breads and Butter

Tiered Wedding Cake

Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

Champagne Toast  
(One glass per Guest)



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## PLATED DINNER # 2

Jumbo Lump Crab Cakes with Preserved Lemon Basil Aioli  
and Fennel Slaw

Classic Caesar Salad with Romaine Hearts and Herbed Ciabatta Croutons

Petit Filet Salt Rubbed Beef and Pan Seared Sea Bass  
Served with Fricassee of Artichoke with Tomatoes, White Beans  
Roasted Fingerling Potatoes with Thyme and Demi-glace

Assortment of Freshly Baked Breads and Butter

Tiered Wedding Cake

Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

Champagne Toast  
(One glass per Guest)

## LUXOR WEDDING RECEPTION PACKAGES INCLUDE THE FOLLOWING:

Complimentary Reception Room  
Linens, Napkins and Chair Covers,  
with your choice of color: White, Ivory or Black  
Votive Candle Centerpieces  
Complimentary Dance Floor  
Background Music (House Sound)  
Staff to cut and serve Wedding Cake to Guests



the  
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