

ACCOMMODATION FEES

Facilities & Services

RECEPTION MINIMUM

Friday	2,000.
Saturday	5,000.
Sunday	2,000.

24% SERVICE FEE

Service Fee includes:

Event Coordinator, 4 hours of guest time, tables, chairs, china, glass and flatware, standard white linens, cake cutting fee, and ample parking

CEREMONY FEES

Patio Ceremony— 120 guests or under	250.
Green View Ceremony— 200 guest or under	400.

All ceremonies include:

1 additional hour, chairs, and a gourmet water station

The Reception House
BY SCHMIDT'S

BANQUET & RECEPTION MENU

Hors d'oeuvres

BAKED BRIE BITES

Mini Portions Served
with Raspberry Sauce and Almonds

175.00 PER 50 PIECES

CHICKEN OR VEGETABLE STRUDEL

Your Choice Wrapped in Puff Pastry
with Swiss Cheese

150.00 PER 50 PIECES

SMOKED CHICKEN QUESADILLAS

Diced Chicken with Melted Cheddar and
Pepper Jack Cheese Stuffed in
Bite-size Tortilla Triangles

140.00 PER 50 PIECES

STUFFED MUSHROOMS

With our own Spinach Stuffing or
Schmidt's Spicy Sausage Stuffing

140.00 PER 50 PIECES

SPANAKOPITA

Phyllo Dough Shaped into Triangles
Stuffed with Spinach and Feta Cheese

140.00 PER 50 PIECES

STUFFED SALAD PUFFS

Chicken, Tuna or Crab Salad Stuffed in
Schmidt's Famous Mini Cream Puff Shells

140.00 PER 50 PIECES

BRUSCHETTA

Our version of the Classic Italian Appetizer
Fresh Diced Tomatoes, Onions and Garlic
over Bite-sized Grilled Crostini

110.00 PER 50 PIECES

ITALIAN MEATBALLS

Topped with Marinara Sauce
and Parmesan Cheese

150.00 PER 100 PIECES

BAHAMA MAMA APPS

Schmidt's Famous Sausage Bite-size Pieces
Served with Pineapple Chunks and BBQ Sauce

145.00 PER 100 PIECES

FRESH FRUIT CRUDITÉ CHEESE DISPLAY

Served with Gourmet Crackers
and Dipping Sauce

CHOOSE TWO FOR 5.50 PER GUEST
OR ALL THREE FOR 7.75 PER GUEST

ANTIPASTI PLATTER

Sliced Smoked Meats, Domestic Cheeses,
Black and Spanish Olive Tray

4.00 PER GUEST

HOT SPINACH & ARTICHOKE DIP

Rich and Hearty Dip Served with Tortilla Chips

2.50 PER GUEST

HUMMUS & PITA CHIPS

Classic Middle Eastern Dip with Tahini

2.50 PER GUEST

The Reception House
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BANQUET & RECEPTION MENU

Entrées

Buffet served with a Raymond Signature Salad, Chef's Choice vegetable and starch,
fresh baked rolls and butter, coffee and tea.

ONE ENTRÉE 23.00 PER GUEST **TWO ENTRÉES** 25.00 PER GUEST **THREE ENTRÉES** 27.00 PER GUEST

Chicken

CHICKEN PROSCIUTTO

Sautéed Chicken Breast
Topped with Smoked Swiss Cheese
and Prosciutto
Accented with Roasted Red Pepper Pesto

SUNDRIED TOMATO CHICKEN

Grilled Chicken Drizzled with Sundried Tomato
and Garlic Cream Sauce

CLASSIC CHICKEN MARSALA

Pan Seared Chicken
Topped with a Rich Brown Mushroom Sauce

PECAN CRUSTED BREAST OF CHICKEN

Topped with Port Wine and
Dried Cherry Mustard Sauce

PARMESAN CHICKEN

Baked Golden Brown with a Parmesan Crust
Topped with Marinara

Pork

HORSERADISH PORK LOIN

Lightly Crusted and Accented by
Spicy Golden Raisin and Tomato Chutney

PAN SEARED BACON-WRAPPED PORK LOIN

Smothered in Smoked Gouda
and Tarragon Brown Sauce

APRICOT STUFFED PORK

Slow Roasted with Herbs and
Paired with a Dijon Cream Sauce

CAJUN GRILLED PORK

Thick and Juicy Boneless Chops
Accompanied by Creamy Alfredo Sauce

APPLE JACK SMOKED PORK LOIN

Topped with Apple Brandy Sauce

ADD A SCHMIDT'S MINI CREAM PUFF TABLE FOR ONLY 11.95 PER DOZEN

ALSO SEE FISH AND PASTA ENTRÉE OPTIONS

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BANQUET & RECEPTION MENU

Entrées

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fresh baked rolls and butter, coffee and tea.

ONE ENTRÉE 23.00 PER GUEST **TWO ENTRÉES** 25.00 PER GUEST **THREE ENTRÉES** 27.00 PER GUEST

Seafood

GRILLED FILLET OF SALMON

Served with Roasted Corn Relish

Pasta

SHRIMP & ARTICHOKE TORTELLINI

Tricolored Tortellini Tossed in a Pesto Alfredo Sauce

STEAK STROGANOFF

Thick Slices of Beef Tenderloin and Penne Pasta Served in the
Classic Demi-Glace and Sour Cream Sauce

VEGETABLE COUSCOUS

Israeli Couscous Prepared with Mushroom Broth and
Mixed Vegetables, Finished with Extra Virgin Olive Oil

VEGETABLE SAUTÉ WITH FARFALLE

Bowtie Pasta with Asparagus, Mushrooms, Grape Tomatoes, Onions,
Red Wine Vinegar with Extra Virgin Olive Oil

CAJUN CHICKEN OR SHRIMP FETTUCCHINE

Your Choice (or combine both) Spicy Chunks of Chicken or Whole Shrimp
Tossed in a Traditional Alfredo Sauce

ADD A SCHMIDT'S MINI CREAM PUFF TABLE FOR ONLY 11.95 PER DOZEN

ALSO SEE CHICKEN AND PORK ENTRÉE OPTIONS

The Reception House
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BANQUET & RECEPTION MENU

Carving Table

A great addition to your buffet!

Selections will be expertly carved by our culinary staff at the end of the buffet.

Beef, Turkey or Ham

CERTIFIED ANGUS PRIME RIB

Coated with Our Special Dijon Rub and Roasted to Temperature,
Served with a Horseradish Cream Sauce

ADDITIONAL ENTRÉE FOR 9.50 PER GUEST

TOP ROUND OF BEEF

Slow Roasted to Temperature and Served with Homemade Au Jus

ADDITIONAL ENTRÉE FOR 7.00 PER GUEST

ROASTED TURKEY BREAST

Lean Moist Turkey Slow Roasted and Accompanied with Orange Cranberry Sauce

ADDITIONAL ENTRÉE FOR 7.00 PER GUEST

HONEY CURED HAM

Accompanied with a Sweet Honey Mustard Sauce

ADDITIONAL ENTRÉE FOR 7.00 PER GUEST

THERE IS A \$30 ADDITIONAL FEE FOR A CARVER ON BUFFET

The Reception House
BY SCHMIDT'S

BANQUET & RECEPTION MENU

Hors d'oeuvre Reception

Looking to have your guests mingle more during your special occasion?

Our hors d'oeuvre reception will accomplish this goal with style.

36.00 PER GUEST

CREAM PUFF PASTRY TABLE

An Array of Schmidt's Famous Mini Cream Puff Flavors

FRESH CUT CRUDITÉ AND CHEESE DISPLAY

Served with Gourmet Crackers and Dipping Sauce

HOT SPINACH & ARTICHOKE DIP

Rich and Hearty Dip Served with Tortilla Chips

ADDITIONAL HORS D'OEUVRES

Select **four** hors d'oeuvres from the lists below.

Two selections will be passed by our servers.

STATIONARY

Stuffed Salad Puffs
Italian Meatballs
Hummus with Pita Chips
Chicken or Vegetable Strudel
Stuffed Mushrooms

PASSED

Bruschetta
Vegetable Spring Roll
Chicken Quesadillas
Spanakopita
Baked Brie Bites

CHAMPAGNE TOAST

A Sparkling Toast to the Bride and Groom!

(Non-alcoholic available)

CAKE TABLE

Table Linen, China, Flatware and
Service to Cut Your Cake

The Reception House

BY SCHMIDT'S

BANQUET & RECEPTION MENU

Reception Brunch

A hearty combination of breakfast and dinner selections.

Ideal for the early buffet reception. Available before 2:00 PM only.

28.00 PER GUEST

**ASSORTED
BREAKFAST BREADS & CINNAMON ROLLS**

FRESH SEASONAL FRUIT DISPLAY

CAJUN QUICHE

Andouille Sausage, Mushroom and Spinach with Pepper Jack Cheese

CHICKEN MADEIRA

Grilled Chicken Breast with a Rich Brown Madeira Sauce

BEEF STROGANOFF

Thin Slices of Tenderloin Beef and Penne Pasta Served in a
Classic Demi-Glace and Sour Cream Sauce

SPRING VEGETABLE MEDLEY

A Steamed Mix of Sweet Baby Carrots,
Yellow Squash, Zucchini and Red Onions

GREEK PASTA SALAD

Tube Pasta, Calamata Olives, Red Onions, Green and Red Sweet Peppers
Tossed in Balsamic Vinaigrette Dressing

ROASTED REDSKINS

Roasted with a Pinch of Garlic and Seasoned to Perfection

The Reception House
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BANQUET & RECEPTION MENU

Buffet Wedding Package

Package includes a one-hour Hors d'oeuvre Reception,
Champagne Toast, Cake-cutting Fee, Two-Entrée Buffet, Coffee and Tea during Dinner.
37.00 PER GUEST

HORS D'OEUVRES

Fresh Cut Crudité and Cheeses Display
Served with Gourmet Crackers and Dipping Sauce

CHOOSE TWO ADDITIONAL HORS D'OEUVRES

Hot Spinach & Artichoke Dip
Stuffed Mushrooms
Bahama Mama Apps
Stuffed Salad Puffs
Smoked Chicken Quesadillas
Spanakopita
Italian Meatballs
Hummus with Pita Chips

CHAMPAGNE TOAST

A Sparkling Toast to the Bride and Groom!
(Non-alcoholic available)

BUFFET DINNER

Includes a Raymond Signature Salad
One Entrée
One Pasta
Chef's Choice of Vegetable and Starch
Rolls and Butter
Coffee and Iced Tea

CHOOSE ONE ENTRÉE

CHICKEN ENTRÉES

Chicken Prosciutto
Sundried Tomato Chicken
Chicken Marsala
Parmesan Chicken
Pecan Crusted Breast of Chicken

PORK ENTRÉES

Horseradish Pork Loin
Bacon-Wrapped Pork Loin
Cajun Grilled Pork
Apple Jack Smoked Pork Loin
Apricot Stuffed Pork

CHOOSE ONE PASTA

PASTA SELECTIONS

Shrimp and Artichokes Tortellini
Steak Stroganoff
Vegetable Sauté with Farfalle Pasta
Cajun Chicken or Shrimp Fettuccine

ADD A SCHMIDT'S MINI CREAM PUFF TABLE FOR ONLY 11.95 PER DOZEN

The Reception House
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BANQUET & RECEPTION MENU

Classic Desserts

SCHMIDT'S FAMOUS MINIATURE CREAM PUFFS

Original Vanilla

Chocolate

Buckeye

11.95 PER DOZEN

DOUBLE CHOCOLATE BROWNIES

30.00 PER DOZEN

GOURMET COOKIES

Chocolate Chunk

Oatmeal Raisin

Macadamia Nut

24.00 PER DOZEN

SCHMIDT'S JUMBO CREAM PUFF

5.00 EACH

APPLE STRUDEL

5.00 PER SLICE

GERMAN CHOCOLATE CAKE

4.75 PER SLICE

The Reception House
BY SCHMIDT'S

BANQUET & RECEPTION MENU

Host & Cash Bar

BAR SERVICE

	HOST	CASH
Premium Liquors	8.00	8.00
Call Liquors	7.00	7.00
Domestic Beer	4.00	4.00
Premiums & Imports	5.25	5.75
Premium Wines (glass)	7.25	7.75
House Wines (glass)	7.00	8.00
Bottled Water	2.75	3.00
Sodas	3.00	3.00

KEG BEER

DOMESTIC 375.00 • CRAFT/IMPORT 475.00

WINE SERVICE WITH DINNER

Add to your guest's dining experience by selecting a wine to be poured table side

PRICED PER BOTTLE

CHAMPAGNE TOAST

Toast the Bride and Groom or Bring in the New Year with style

PRICED PER BOTTLE

CHAMPAGNE PUNCH

Club Soda, Pineapple, Fresh Strawberries and Champagne

50.00/GAL • NON-ALCOHOLIC 30.00/GAL

MIMOSA PUNCH

Fresh Orange Juice and Champagne

50.00/GAL

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BANQUET & RECEPTION MENU

Wine List

RESERVE SELECTIONS

Chardonnay — Artesa	California	39.
Chardonnay — Sonoma Cutrer <i>Russian River Ranches</i>	California	48.
Sauvignon Blanc — Whitehaven	New Zealand	34.
Pinot Grigio — Livio Felluga <i>Esperto</i>	Italy	32.
Pinot Noir — MacMurray Ranch	California	32.
Pinot Noir — Rodney Strong <i>Russian River Valley</i>	California	48.
Zinfandel — Renwood <i>Old Vine</i>	California	39.
Merlot — Francis Coppola <i>Diamond Collection</i>	California	39.
Cabernet Sauvignon — Villa Mt. Eden <i>Grand Reserve</i>	California	39.
Cabernet Sauvignon — Louis M. Martini <i>Napa Valley</i>	California	48.

PREMIUM SELECTIONS

Riesling — Jekel Vineyards	California	30.
Chardonnay — Chateau Ste. Michelle	Washington	30.
Chardonnay — Trefethen <i>Eschol</i>	California	30.
Syrah — Bridlewood Estate Winery	California	30.
Merlot — Columbia Crest <i>Grand Estates</i>	Washington	30.
Merlot — Sterling Vineyards Vintner's Collection	California	30.
Cabernet Sauvignon — Pedroncelli	California	30.

HOUSE SELECTIONS

Chardonnay — Penfolds <i>Rawson's Retreat</i>	Australia	28.
Pinot Grigio — MezzaCorona	Italy	28.
White Zinfandel — Montevina	California	28.
Merlot — Santa Rita <i>120</i>	Chile	28.
Cabernet Sauvignon — Beaulieu Vineyard <i>Coastal Estates</i>	California	28.

SPARKLING SELECTIONS

Wycliff Brut	California	28.
Mondoro Asti	Italy	35.
Chandon Brut	California	48.

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