



# SIGNATURE WEDDING PACKAGE

## 1-HOUR COCKTAIL RECEPTION WITH HORS D'OEUVRES

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- Four (4) hand-passed selections
- Two (2) unattended hot chaffing dishes
- Signature Stationary Bistro Display: International & Domestic Cheeses, Seasonal Fresh Fruits & Berries, Vegetable Crudit , Cucumber Cilantro Cr me Fra che, Warm Brie en Croute, Toasted Almond Honey Drizzle

## 4-HOUR RECEPTION

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- Champagne toast at each place setting at start of the reception
- Choice of one (1) preset salad option, warm rolls and butter
- Two (2) plated entr e selections – OR – one (1) duet plate
- One (1) plated vegetarian selection
- Soft drinks, Saratoga water, Starbucks coffee and Tazo tea service

## 5-HOUR PREMIUM OPEN BAR

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**SPIRITS** | Tito's Vodka, Absolut Vodka, Canadian Club, Beefeater Gin, Bacardi Rum, Captain Morgan, Dewar's, Jack Daniels, Jim Beam, Seagram's 7, Jos  Cuervo, Southern Comfort, Johnny Walker Black

**WINES** | Assorted Red and White house selections

**BEER** | Budweiser, Bud Light, Druthers IPA, Sam Adams, Heineken, Corona, Coors Light

## DEPARTURE STATION

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Freshly brewed coffee, decaffeinated coffee and hot tea, freshly made chocolate chip and sugar cookies

## CERTIFIED WEDDING PLANNING ASSISTANCE

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Couples will be guided by our Certified Wedding Planner throughout the planning process on an assortment of details including food selections, linen selections, room design & layout, ceremony procession and any overnight accommodations for your guests. This package includes the setup and teardown of tables, chairs, and customizable dance floor.



# BUILD YOUR WEDDING MENU

## HAND-PASSED HORS D'OEUVRES (CHOOSE 4)

**"GREEN EGGS AND HAM"** | Chimichurri-Infused Deviled Egg & Crispy Prosciutto (GF)

**BLT** | Hollow Cherry Tomato, Romaine Chiffonade, Bacon Chip, Cracked Pepper Aioli (GF)

**CHICKEN SATAY** | Cilantro Lime Grilled, Sweet Chili Dipping Sauce (GF)

**STEAK AND POTATO** | Shaved Flank Steak, Smoked Potato Parsnip Puree, Pickled Red Onion (GF)

**PORK "TACO"** | BBQ Pulled Pork, Chipotle Slaw

**LAMB LOLLY POP** | Roast New Zealand Lamb Chop, Sweet Pea Mint Purée (GF)

**TUNA CANAPE** | Sesame-Crusted Ahi Tuna, Cucumber Cup, Tzatziki Sauce (GF)

**SCALLOP SATAY** | Pan-Seared Sea Scallop, Shaved Fennel, Black Pepper Orange Segment (GF)

**SHRIMP INJECTION** | Roasted Garlic Grilled Shrimp, Basil-Infused Tomato Water Injection (GF)

**CRAB CAKE** | Jumbo Lump Crabmeat, Panko Crust, Cajun Remoulade

**BACON SCALLOPS** | Crisp Bacon, Orange Saffron Foam (GF)

**MAC AND CHEESE BITES** | Panko-Crust, Aged Cheddar Cream

**RISOTTO CROQUETTE** | Panko Crust, Grilled Artichoke Heart, Mascarpone

**TOMATO BASIL BRUSCHETTA** | Olive Oil Crostini, Foamed Mozzarella

**GRILLED CHEESE SHOOTERS** | Smoked Tomato Bisque & Mini Grilled Cheese

**SPRING ROLL** | Rice Paper-Wrapped Vegetable Julienne, Fresh Cilantro, Sweet Chili Dipping Sauce (GF)

**CAPRESE SATAY** | Grape Tomato, Fresh Mozzarella, Basil Leaf, Balsamic Reduction (GF)

## HOT CHAFFING DISHES, UNATTENDED (CHOOSE 2)

Penne vodka  
Mini Spanakopita  
Chicken Parmesan Bites  
Italian Meatballs

Tortellini Carbonara  
Assorted Mini Quiches  
Parmesan Cheese Risotto (GF)  
Swedish-Style Meatballs

## SALAD, PRESET (CHOOSE 1)

*served with warm rolls and butter*

**CAESAR** | Garlic Crouton, Parmesan Crisps

**SPINACH** | Fresh Strawberries, Crumbled Goat Cheese, Toasted Almonds

**SPRING MIX** | Sliced Cucumber, Grape Tomato Halves, Carrot Julienne

**ARUGULA** | Sliced Pears, Sundried Cranberries, Crumbled Bleu Cheese

*All salad dressings may include gluten, and can be prepared alternatively to accommodate dietary restrictions*

## PLATED ENTRÉES (CHOOSE 2 – OR – 1 ENTRÉE DUET)

*Served with chef's seasonal accompaniments*

**THYME & ROSEMARY RUBBED FILET MIGNON\*** | Sliced, Roasted Shallot Demi-Glaze (GF)

**STUFFED CHICKEN BREAST** | Crisp Pancetta, Goat Cheese, Baby Spinach Filled, Toasted Almond Chive Butter

**GRILLED ROSEMARY CHICKEN BREAST\*** | Roasted Leek & Apple Ragu (GF)

**CHICKEN PICATTA\*** | Egg-Battered, Lemon Caper Beurre Blanc

**PAN-SEARED SALMON** | Tomato Concasse, Fennel Purée, Basil

*\*Entrée Duet Options. Note, a petite filet will be served in place of the filet mignon*

## VEGETARIAN PLATED ENTRÉES (CHOOSE 1)

**RISOTTO** | Grilled Artichoke, Baby Spinach, Mascarpone Creamed (GF)

**NAPOLEON** | Grilled Portabella, Summer Squash, Feta Cheese, Olive & Tomato Tapenade, Red Pepper Coulis

**ORCHETTA CAPRESSE** | Burrata Cheese, Basil, Roasted Tomato, Toasted Pine Nut Lemon Butter

As all food is prepared fresh on premise, Excelsior Springs Event Center will make every effort to accommodate special dietary requests. Please communicate such requests with your sales manager during menu planning.