



WEDDING UPGRADES

ADDITIONAL HAND-PASSED HORS D'OEUVRES

\$2.00++ per person, per additional selection

You may add up to two (2) additional hand-passed selections (max of 6)

PREMIUM HOT CHAFFING DISHES, UNATTENDED

\$4.00++ per person, per additional selection

You may add up to two (2) additional hot chaffing dishes (max of 4)

CARVING STATION

\$12.00++ per person, per additional selection

FILET MIGNON | Sliced Tenderloin, Horseradish Aioli, Shallot Herb Jus

ROAST TURKEY | Roast Breast Of Turkey, Maple-Pecan Glaze, Cranberry Orange Chutney

PORK LOIN | Roasted Pork Loin, Rosemary Garlic Rub, Natural Jus, Apple Pear Puree

CARVER FEE: \$100.00++ WILL APPLY

ONE (1) HOUR RAW BAR

Market dictates pricing

CLAMS & OYSTERS | Fresh-Shucked Littleneck Clams & Blue Point Oysters

SHRIMP COCKTAIL | Lemon Pepper Poached Jumbo Shrimp Cocktail

Served on Ice, House Cocktail, Mignonette Sauce, Old Bay Aioli, Lemon Wedges, & Tabasco Sauce

ADDITIONAL APPETIZER COURSE, SEATED

\$8.00++ per person

You may add one (1) plated selection

BARRATA BRUSCHETTA | Baby Tomato Salad, Grilled Basil-Oil Toast, Roasted Garlic Bulb (GF)

TORTELLINI | Wild Mushroom Veloute, Crisp Prosciutto

RISOTTO WITH "THREE" LEAKS | Purée, Roasted, Straw (GF)

JUMBO LUMP CRAB CAKE | Fresh Herb Salad, Spiced Citrus Crème Fraiche

GRILLED & CHILLED SHRIMP COCKTAIL | Tomato Gazpacho, Cilantro Lime Avocado Salsa (GF)

PAN SEARED DIVER SCALLOPS | Poached Garlic Purée, Tomato & Basil Infused Oils (GF)

ALL ITEMS ARE SUBJECT TO 20% ADMINISTRATIVE CHARGE AND ARE RETAINED BY THE HOUSE. ALL APPLICABLE NEW YORK STATE TAXES APPLY.



EXCELSIOR
SPRINGS

EVENT CENTER



WEDDING UPGRADES

PREMIUM PLATED ENTRÉES

\$5.00++ per person, per upgraded entrée

Premium plates are upgrade options for the two (2) meat selections only

GRILLED NY STRIP | Wild Mushroom & Fresh Herb Demi-glaze (GF)

PAN SEARED SEABASS | Cilantro Lime Butter, Ginger Soy Reduction (GF)

STATLER CHICKEN SALTIMBOCCA | Bone-in, Sage Cremini Madeira (GF)

CHICKEN WELLINGTON | Wild Mushroom Truffle Duxelle, Port Reduction

DUCK BREAST | Crisp Skin-on, Black Cherry Merlot, Braised Shallots (GF)

GRILLED VEAL CHOP | Truffle Infused Porcini, Cabernet Demi (GF)

VEAL OSSO BUCCO | Roasted Vegetable Herb Jus (GF)

DESSERT STATION

\$10.00++ per person, per additional selection, up to two (2)

DARK CHOCOLATE HAND DIPPED FRUIT (GF) | Fresh Sliced Seasonal Fruit, Hand-Dipped in Rich Melted Dark Chocolate

APPLE & PEAR CRISP | Fresh Green Pears and Apples, Flaky Puff Pastry Dough, Salted Caramel Sauce

MINI CANNOLI | Dipped in Chocolate Chips & Pistachios

TIRAMISU CAKE | Coco-Dusted Lady Fingers, Espresso Mascarpone

VIENNESE DESSERT STATION

\$15.00++ per person

Petit Fours & Chocolate-Dipped Strawberries, Cookies, Cheesecakes, Display of Assorted Pastries, Large & Mini Assorted Cakes, Seasonal Fresh Fruit & Berries, Chocolate Fondues, Sweet Dipping Treats

BEVERAGE PACKAGE UPGRADES

ULTRA PREMIUM SPIRITS | Grey Goose, KetelOne, Maker's Mark, Patroñ, Hendricks Gin, Tanqueray Gin, Kahlua, Bailey's Irish Cream

\$4.00++ per person

SIGNATURE COCKTAILS | Select a signature cocktail of your preference or create a unique blend of your own

\$5.00++ per person, per addition, up to two (2)

EXTENDED HOUR(S) | \$10.00++ per person, per hour

CHAMPAGNE UPGRADE | Upgrade from Prosecco to Brut | \$3.00++ per person

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