



## Wedding Packages

### The Central Park West Package —

- Four Hour Central Park West Open Bar\*  
*House Chardonnay*                      *Merlot*  
*White Zinfandel*                      *Seagram's Gin*  
*Jim Beam Bourbon*                      *Ronrico Rum*  
*Lauder's Scotch*                      *Amarito Amaretto*  
*Black Velvet Whiskey*                      *Smirnoff Vodka*  
*DeKuyper Peach Schnapps*                      *El Toro Tequila*  
*Bud Light Draft Beer*                      *Budweiser Draft Beer*  
*Bottled O'Doul's*                      *Frozen Margaritas*  
*Frozen Strawberry Daiquiris*
- Bar Includes Soft Drinks, Juices, Appropriate Garnishes, Glassware, and Bartenders
- Four Hour Ballroom Reception
- Limited China Buffet Dinner (listed at right)
- Lighting Under Buffet, Head and Cake Tables
- Stainless Flatware on Buffet
- Bridal Tasting Dinner for Four
- 72" White Linen Table Covers
- White Linen Napkins on Buffet
- Dance Floor Swag
- Champagne Toast for Head Table
- Full China Service
- Complimentary Dinner for Bride and Groom
- Gold Chivari Chairs
- Private Use of Bridal Suite
- China Cake Cutting Service
- Linen Table Skirting
- Complimentary Use of Card Box

### Salad

Tossed Garden Salad  
*Spring Mix and Iceberg with Tomatoes, Cucumbers, Shredded Carrots, Baked Croutons, and Red Onion Rings Served with French and Ranch Dressings*

### Build Your Own Salad Table

*Available at \$2.25 Added per Guest*

*Additionally Includes Bean Sprouts, Rice Noodles, Cheese, Chopped Eggs, and Crumbled Bacon*

### Starches — Choose One

Herb Roasted Red Skin Potatoes

Garlic Mashed Potatoes with Gravy

Twice Baked Potatoes (\$1 Added per Guest)

Baked Potato with Butter, Sour Cream, Chives

### Vegetables — Choose One

Seasonal Chef Blend

California Mix

Green Beans with Red and Yellow Peppers

### Entrées — Choose Two

*Chicken Cordon Bleu with White Wine Sauce*

*Boneless Oven-Roasted Chicken Breast*

*Served with Dijon, Marsala, or Tarragon Sauce*

*Chicken Breast Stuffed with Bread Stuffing with White Wine Sauce (\$0.50 Added per Guest)*

*Sliced Beef Top Rounds with Bordelaise*

*Sliced Glazed Ham*

*Meat and Cheese Lasagna*

*Chef-Carved Beef Tenderloin with Bordelaise*

*(\$4 Added per Guest, \$50 Carver Fee per Buffet)*

*Vegetable Lasagna*

### Compliments

Fresh Baked Assorted Rolls with Butter

Colombian Regular and Decaf Coffee, and Assorted Hot Teas Served with Cinnamon Sticks, Chocolate Shavings, Whipped Cream, Flavored Syrups, Cream, and Sugar in a Library Setting

\*See page 6 for package options that do not include liquor.



## Wedding Packages

### The 5<sup>th</sup> Avenue Package —

- Open 5<sup>th</sup> Avenue Bar\*  
*Summerfield Chardonnay*      *Kahlua*  
*Summerfield Merlot*      *Ronrico Rum*  
*Don Sol White Zinfandel*      *Amarito Amaretto*  
*Jim Beam Bourbon*      *El Toro Tequila*  
*Cutty Sark Scotch*      *Beefeater Gin*  
*Black Velvet Whiskey*      *Smirnoff Vodka*  
*DeKuyper Peach Schnapps*      *Bud Light Draft Beer*  
*Budweiser Draft Beer*      *Bottled O'Doul's*  
*Frozen Margaritas & Frozen Strawberry Daiquiris*
- Bar Includes Soft Drinks, Juices, Appropriate Garnishes, Glassware, and Bartenders
- Ballroom Reception
- **Crudit  Station**
- Stainless Flatware
- **Dual Entr e Dinner**
- Bridal Tasting Dinner for Four
- **85" White Linen Table Covers**
- Colored Linen Napkins
- **Hostess Greeting Guests at the Door**
- Dance Floor Swag
- **Sparktacular Bridal Entry**
- Under Lighting for Head and Cake Tables
- Champagne Toast for Head Table
- Full China Service
- Complimentary Dinner for Bride and Groom
- Gold Chivari Chairs
- Private Use of Bridal Suite
- China Cake Cutting Service
- Linen Table Skirting
- Complimentary Use of Card Box

### The Manhattan Package —

- Open Manhattan Bar\*  
*Summerfield Chardonnay*      *Kahlua*  
*Summerfield Merlot*      *Bacardi Silver Rum*  
*Don Sol White Zinfandel*      *DeKuyper Amaretto*  
*Jack Daniels Tennessee Bourbon*      *Jose Cuervo Tequila*  
*Dewar's White Label Scotch*      *E&J Brandy*  
*Canadian Club Whiskey*      *Absolut Vodka*  
*DeKuyper Peach Schnapps*      *Tanqueray Dry Gin*  
*Captain Morgan Spiced Rum*      *Bud Light Draft Beer*  
*Budweiser Draft Beer*      *Bottled O'Doul's*  
*Frozen Margaritas & Frozen Strawberry Daiquiris*
- Bar Includes Soft Drinks, Juices, Appropriate Garnishes, Glassware, and Bartenders
- Ballroom Reception with Dual Entr e Dinner
- Crudit  Station
- Stainless Flatware and Full China Service
- Bridal Tasting Dinner for **Six**
- **Floor Length Linen Table Covers, Available in Black, White, or Ivory**
- Colored Linen Napkins
- Hostess Greeting Guests at the Door
- **Two Hour Chocolate River**
- **Two Passed Hors D'Oeuvres**
- Elegant Chair Sashes for the Head Table
- Dance Floor Swag
- Sparktacular Bridal Entry
- **Champagne Toast for All Guests**
- Complimentary Dinner for Bride and Groom
- Gold Chivari Chairs
- Private Use of Bridal Suite
- China Cake Cutting Service
- Linen Table Skirting
- Complimentary Use of Card Box
- Under Lighting for Head and Cake Tables

\*See page 6 for package options that do not include liquor.



## Hors D'Oeuvres

### Passed Jumbo Shrimp Shooters

Fresh Shrimp Served with Horseradish and Cocktail Sauce

### Parmesan Bacon Mushroom Caps

Prepared with a Parmesan Bread Crumb and Smoked Bacon Stuffing

### Chicken Satay with Teriyaki Sauce

### Mozzarella-Stuffed Tomatoes

Cherry Tomato Stuffed with Fresh Basil, Sun-Dried Tomato, Mozzarella Cheese, and a Hint of Garlic

### Assorted Miniature Quiche

### Bacon-Wrapped Almond-Stuffed Dates

### Hot Egg Rolls with Sweet and Sour Dipping Sauce

### Cold Vegetarian Egg Rolls with Ginger Dipping Sauce

### Chicken Parmesan Meatballs

Ground Chicken Meatball Seasoned with Italian Seasoning  
Rolled in Bread Crumbs, Topped with Marinara Sauce

### Shrimp Meatballs

Meatball Made of Shrimp and Dill, Served with a Dill Hollandaise

### Swedish Meatballs

Beef Meatballs with a Lemon Caper Twist

### Pork Meatballs

Mustard and Caper Pork Meatballs, Served with Sauce Choron

### Passed Trio of Meatballs

Counts as Two Passed Hors D'Oeuvres



## Sitdown Dinner

### Crudité Station

An Elegant Display of Select Domestic and Imported Cheeses, Fresh Raw Vegetables with Ranch Dip, Marinated Mushrooms, Served with Gourmet Crackers and Wafers

### Salad — Choose One

*All Served with Fresh Baked Breads and Whipped Butter*

**Traditional Betty's Salad** of *Iceberg Lettuce, Baby Spinach, Fresh Sprouts, Chopped Eggs, and Diced Bacon Served with Original Betty's Dressing*

**Tossed Garden Salad** of *Iceberg Lettuce, Spring Mix, Sliced Cucumbers, Shredded Carrots, Roma Tomatoes, Baked Croutons, and Red Onion Rings Served with Ranch and French Dressings.*

**House Salad** of *Crisp Romaine Lettuce, Grape Tomatoes, Feta Cheese, Red Onion Rings, and Rice Noodles Served with Basil Balsamic Vinaigrette Dressing*

### Starches — Choose One

Herb Roasted Red Skin Potatoes

Garlic Mashed Potatoes with Gravy

Twice Baked Potatoes

Baked Potato with Butter, Sour Cream, Chives

### Vegetables — Choose One

Green Beans with Red and Yellow Peppers

Seasonal Chef Blend

California Mix

Sugar Snap Peas and Carrots

### Entrées — Choose Up to Two

#### Poultry

*Chicken Cordon Bleu with White Wine Sauce*

*Boneless Oven-Roasted Chicken Breast Served with Dijon, Marsala, or Tarragon Sauce*

*Chicken Breast Stuffed with Bread Stuffing with White Wine Sauce*

#### Beef and Pork

*Sliced Beef Top Rounds with Bordelaise*

*Sliced Glazed Ham*

*Meat and Cheese Lasagna*

*Sliced Pork Tenderloin with Peppercorn Sauce*

*Chef-Carved Beef Tenderloin with Bordelaise*

#### Seafood

*Atlantic Farm Raised Salmon Topped with Lemon Caper Sauce*

#### Vegetarian

*Portabella Mushroom Stacker Filled with Sautéed Seasonal Vegetables Served with a Teriyaki Sauce*

*Beggar's Purse of Sautéed Vegetables Wrapped in Phyllo Dough, with Roasted Pepper Sauce*

### Compliments

Fresh Baked Assorted Rolls with Butter

Colombian Regular and Decaf Coffee, and Assorted Hot Teas Served with Cinnamon Sticks, Chocolate Shavings, Whipped Cream, Flavored Syrups, Cream, and Sugar in a Library Setting



## First Class Buffet

### Buffet Menu Offerings for The 5<sup>th</sup> Avenue and Manhattan Packages

#### Crudité Station

An Elegant Display of Select Domestic and Imported Cheeses, Fresh Raw Vegetables with Ranch Dip, Marinated Mushrooms, Served with Gourmet Crackers and Wafers

#### Served Salad — Choose One

*All Served with Fresh Baked Breads and Whipped Butter*

**Traditional Betty's Salad** of *Iceberg Lettuce, Baby Spinach, Fresh Sprouts, Chopped Eggs, and Diced Bacon Served with Original Betty's Dressing*

**Tossed Garden Salad** of *Iceberg Lettuce, Spring Mix, Sliced Cucumbers, Shredded Carrots, Roma Tomatoes, Baked Croutons, and Red Onion Rings Served with Ranch and French Dressings.*

**House Salad** of *Crisp Romaine Lettuce, Grape Tomatoes, Feta Cheese, Red Onion Rings, and Rice Noodles Served with Basil Balsamic Vinaigrette Dressing*

#### Starches — Choose One

Herb Roasted Red Skin Potatoes

Garlic Mashed Potatoes with Gravy

Twice Baked Potatoes

Baked Potato with Butter, Sour Cream, Chives

#### Vegetables — Choose One

Green Beans with Red and Yellow Peppers

Seasonal Chef Blend

California Mix

Sugar Snap Peas and Carrots

#### Entrées — Choose Up to Two

##### Poultry

*Chicken Cordon Bleu with White Wine Sauce*

*Boneless Oven-Roasted Chicken Breast Served with Dijon, Marsala, or Tarragon Sauce*

*Chicken Breast Stuffed with Bread Stuffing with White Wine Sauce*

##### Beef and Pork

*Chef-Carved Beef Top Rounds with Bordelaise*

*Chef-Carved Glazed Ham*

*Meat and Cheese Lasagna*

*Chef-Carved Pork Tenderloin with Peppercorn Sauce*

*Chef-Carved Beef Tenderloin with Bordelaise (Add \$4 per Guest)*

##### Seafood

*Atlantic Farm Raised Salmon Topped with Lemon Caper Sauce*

##### Vegetarian

*Vegetable Lasagna*

#### Compliments

Fresh Baked Assorted Rolls with Butter

Colombian Regular and Decaf Coffee, and Assorted Hot Teas Served with Cinnamon Sticks, Chocolate Shavings, Whipped Cream, Flavored Syrups, Cream, and Sugar in a Library Setting



## Finishing Touches

### Additional Items Available

#### **Chocolate River**

*River of Hot Fudge, Caramel, Milk and White Chocolates Served with Strawberries, Maraschino Cherries Pineapple, Pretzel Rods, Shortbread Cookies, Biscotti, and Miniature Cream Puffs (Displayed for Two Hours)*

#### **Toledo Botanical Gardens**

*Looking for an outdoor ceremony location where Central Park West helps with the rental fee? For more information ask our Wedding Specialist about our Toledo Botanical Gardens partnership.*

#### **Gold/Silver Charger Plates**

#### **White Chiffon Chair Covers**

*with Colored Poly Sash  
with Colored Organza Sash  
with Colored Satin Sash*

#### **Chair Sashes**

*Colored Poly Sash  
Colored Organza Sash  
Colored Satin Sash*

#### **Chivari Chair Pad**

*Colored (Other Than Black)*

#### **Champagne Toast**

*House Champagne Served in Toasting Glasses  
One Bottle Placed at Each Guest Table*

#### **Floor Length Table Covers**

*Available in Black, White, or Ivory*

#### **85" Table Cover**

#### **Organza Table Overlays**

#### **Colored Linen Napkins**

#### **Sparktacular Entrance**