

August 2007 Wedding Proposal

80 Guests

Appetizers

Tortilla Chips with Guacamole & assorted Salsas
Oysters on the ½ Shell
Assorted Salami with Salted Sesame Cucumber
Assorted Artisan Cheese: Brie/mild & stinky/sharp
House Spiced Olives
Assorted Avenue Bread

Entrée

Seasonal salads:

Herbed Potato Salad with Capers and Black Olives
Organic Salad Greens with Carrot-Ginger Vinaigrette
Fresh Fruit
(Lychees/longans/loquats/madarins/melon... if available)

Vegetarian option:

Assorted Grilled Vegetables with assorted sauces
(Zucchini, Eggplant; Red Bell Peppers; Portabella Mushrooms, and Red Onion)

Herb Crusted Salmon with fresh Tomatoes and Basil Chiffonade

Flank Steak

Assorted Avenue Bread

Beverages

Ginger Lemonade – Use “on site” container
Coffee & Tea service (Jasmine Tea)
Bottled Water (at bar)
Water in Carafes for Dinner Service
Wine /Champagne /Sparkling Cider: one bottle per table prior to dessert

Day of event schedule

1:00 Fools Onion: KK/Enid
2:30 Beth: Bar
Karen: Wait
Erin: Wait
Emily: Dish/3rd cook
4:00 guests arrive
4:15 Ceremony Begins
4:45 Appetizers (stationed) and Cocktails
6:00 Dinner (buffet)
7:45 Band
9:00 Champagne and Cake

9:00-9:30 Fools Onion Main staff departs
10:00 Celebration Ends
(Food available for guests until 10:00)
Bar Tender departs

Tableware

81X81" Round white table linens
60X120" Rectangular table linen
White linen napkins
Dinner Plates *Ivory with Gold Rim*
Water goblets
Wine Glasses
Champagne Flutes
Coffee Mugs
Dinner Forks
Dinner Knives

Wedding Party will Provide:

Pick up Rentals Saturday Morning after 8:00 am
Drop off Rentals Monday morning before Noon
Disposables: Cocktail napkins (appetizers/bar/after dinner snacks)
Plastic glasses for beer/lemonade/water at bar
Disposable plates for after dinner snacks
Small plates for appetizers and dessert