

## *Wedding Receptions*

### *“Ricezioni De Matrimonio”*

Cappella Court’s ballrooms were designed to make your guest immediately feel welcome as they enter your reception. Each uniquely designed ballroom has been designed with grand entrances, private dressing rooms and grand staircases where you and your groom will enter your reception as your guests stand to congratulate you on your special day. There is a variety of custom options and a wedding design studio where you can choose many decorating options which will make your wedding unique.

Cappella Court’s founder, Sandra Harrison, has been providing European style catering to clients in the Dallas area since 1994. Sandra has made Cappella Court’s catering unique by personally creating every recipe and a wide range of presentations, hand carvings, innovative concepts and cuisines. She personally trains every cook to prepare the cuisines to her standards. Whether you are planning a buffet, seated dinner or a family-style dining experience, Cappella Court provides a wide variety of culinary choices. There are options ranging from packages to make your decisions easy to customized menus specially designed for you.

Each and every reception will reflect your personal style. Cappella Court’s professional staff and coordinators can assist you with planning the services provided by Cappella Court or additional decorations, chair covers, chair sashes, rentals, coat check attendants, valet parkers, etc. can be arranged through our Wedding Concierge Service specialist with request submitted in writing. You will be informed as additional options become available.

#### Reception Room Accommodations

##### *Venetian Ballroom*

Saturday evening minimum 100 guests  
Saturday afternoon & Friday evening minimum 75 guests  
Sunday minimum 50 guests – maximum 180 guests.

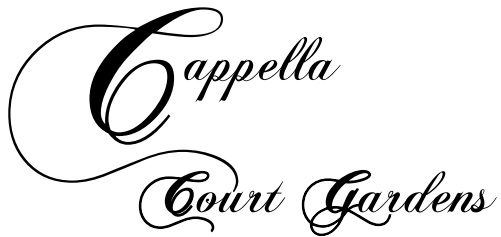
##### *Tuscany Ballroom*

Saturday evening minimum 175 guests  
Saturday afternoon & Friday evening minimum 150 guests  
Sunday minimum 125 guests – maximum 300 guests.

Revised 1/2011

*Cappella Court Gardens . 2424 Marsh Lane . Carrollton, Texas 75006*

*Phone: 972-418-2424 . Fax: 972-418-0105 . sales@cappellacourt.com . www.cappellacourt.com*



## *Wedding Receptions*

### *Catered by Cappella Court*

There are a variety of Classic Reception services and options included at no additional charge, with all receptions catered by Cappella Court:

- European wedding cake & groom's cake to serve every guest, includes your choice of:
  - 50 borders ranging from traditional swags to contemporary scrolls.
  - 18 cake and filling flavors from a traditional White Chocolate Champagne to a trendy Kahlua Mocha Fudge Truffle.
  - 8 icing flavors.
  - Cake tasting with 9 of the most popular flavors.
- Unlimited quantities of non-alcoholic beverages including blush punch, coffee and iced tea.
- White chocolate mints and an assortment of premium mixed nuts.
- Sterling Silver table appointments including: Cake table candelabras, cake servers, cake knives, punch bowls, coffee urns, mint trays, nut trays and toasting goblets for the bride's cake table.
- One bottle of champagne for the bride and groom's toast.
- Fine linens in your choice of white, ivory or black including:
  - Floor-length linens for the guests tables.
  - Creatively folded napkins for each place setting.
  - Table skirting for all service tables.
- Each guest place setting with ivory China plates, fine stemmed glassware and silver flatware. For buffets, plates and glassware are located at the buffet.
- Three glass or silver centerpieces to choose from with mirrors and votive candles.
- Gold Chivari chairs for number of contracted guests.
- Guest book and gift tables with three options of linens.
- Lighted ficus trees to add to the magic of a candlelight reception.
- Easel for your bridal portrait.
- Marble and granite dance floors.
- A reception manager to assist you with your final culinary and reception decorating decisions will be scheduled for your reception approximately one month prior to your event.
- Bride and groom rooms are available one hour to an hour and a half prior to the wedding, depending on availability.
- Bridal portraits in the Chapel, Ballrooms or gardens may be scheduled for two hours Tuesday-Friday, by appointment only. A dressing room is provided, photographer not included.

All of the above Classic Reception services are included, at no additional charge, with receptions catered by Cappella Court and must be booked in conjunction with buffet, seated or family style dinners for Friday or Saturday events.

Revised 1/2011

# *Cappella* *Court Gardens*

## *Signature* *Buffet Receptions*

*Signature buffets include all Classic Reception services, in addition to:*

Italian presentation of fruit, cheese & breads.  
Seasonal fruit displayed on slabs of Italian marble with your choice of one watermelon carving,  
Italian breads with rosemary, basil or sun-dried tomato, French and Panini,  
assortment of cheeses, cream cheese & herb spreads aged balsamic vinegar and olive oil.

Your choice of one of the following Signature buffets:

### *Signature Pasta Buffet Reception*

Two pastas: fettuccini, chicken fettuccini,  
cheese tortellini, beef tortellini, cheese ravioli or beef ravioli.  
Two sauces: Alfredo, butter garlic & herb, marinara or pesto.  
Cold bow tie pasta salad with olives & tomato with mozzarella appetizer or Caesar salad.

### *Signature Traditional Buffet Reception*

One main entrée, one vegetable & one salad.

See Signature menus for pasta, main entrée, vegetable & salad selections.  
Signature buffet includes a 3 1/2 to 4 hour reception allowance on Saturday afternoons & Sundays,  
& a 4 1/2 to 5 hour reception allowance on Friday & Saturday evenings.

|                    |                    |                     |
|--------------------|--------------------|---------------------|
| 50 guests \$3,932  | 125 guests \$5,838 | 200 guests \$7,744  |
| 75 guests \$4,567  | 150 guests \$6,473 | 250 guests \$9,013  |
| 100 guests \$5,203 | 175 guests \$7,108 | 300 guests \$10,283 |

Additional guests add \$25.44 per person.

There is a 15% service charge on receptions and 8.25% sales tax. Packages may change without notice, unless already on contract. In order to maintain and make improvements to quality, packages and prices are may change without notice, unless finalization two weeks before the wedding has been completed. For current pricing and menus please check our website.

Revised 1/2011

# Cappella Court Gardens

## Premier Buffet Receptions

*Premier buffets include all Classic Reception services, in addition to your choice of one of the following Premier buffets:*

### *Premier Panini & Muffuletta Buffet Reception*

Fresh grilled Italian breads including focaccia, basil, rosemary, oregano & parmesan cheese.

Venetian Paninis with deli sliced turkey, gruyere, tomato, olive oil & Dijon.

Roman Paninis with deli sliced ham, prosciutto, parmesan, purple onion & olive oil dressing.

Muffulettas filled with deli sliced ham, Italian salami, provolone, parmesan, mozzarella, tomato, green olives, black olives & Cappella's signature Italian dressing.

☞ Campania Vegetarian Panino available upon request. ☞

☞ Does not include fruit, cheese and bread display. ☞

### *Premier Traditional Buffet Reception*

Italian presentation of fruit, cheese & breads.

Seasonal fruit displayed on slabs of Italian marble with your choice of one watermelon carving,

Italian breads with rosemary, basil or sun-dried tomato, French and Panini, assortment of cheeses, cream cheese & herb spreads aged balsamic vinegar and olive oil.

One main entrée, one vegetable,  
rice pilaf or baked garlic mashed potatoes & one salad.

See menus for main entrée, vegetable & salad selections.

Premier buffet includes a 3 1/2 to 4 hour reception allowance on Saturday afternoons & Sundays,  
& a 4 1/2 to 5 hour reception allowance on Friday & Saturday evenings.

50 guests \$4,235

75 guests \$5,021

100 guests \$5,808

125 guests \$6,594

150 guests \$7,381

175 guests \$8,168

200 guests \$8,954

250 guests \$10,528

300 guests \$12,102

Additional guests add \$31.48 per person.

There is a 15% service charge on receptions and 8.25% sales tax. Packages may change without notice, unless already on contract. In order to maintain and make improvements to quality, packages and prices are may change without notice, unless finalization two weeks before the wedding has been completed. For current pricing and menus please check our website.

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# Cappella Court Gardens

## Prestige Buffet Receptions

*Prestige buffets include all Classic Reception services, in addition to:*

Italian presentation of fruit, cheese & breads.  
Seasonal fruit displayed on slabs of Italian marble with your choice of one watermelon carving,  
Italian breads with rosemary, basil or sun-dried tomato, French and Panini,  
assortment of cheeses, cream cheese & herb spreads aged balsamic vinegar and olive oil.

Your choice of one of the following Prestige buffets:

### *Prestige Unlimited Hors d'oeuvres Buffet Reception*

1 1/2 hour buffet with an assortment of four hot & four cold hors d'oeuvres chosen by Cappella.  
Special requests may be made due to dietary needs &  
more hors d'oeuvres may be added for an additional charge.

### *Prestige Traditional Buffet Reception*

One main entrée, two vegetables, one cold hors d'oeuvre & one salad.

See menus for main entrée, vegetable, hors d'oeuvre & salad selections.

Prestige buffets include a 3 1/2 to 4 hour reception allowance on Saturday afternoons & Sundays,  
& a 4 1/2 to 5 hour reception allowance on Friday & Saturday evenings.

|                    |                    |                     |
|--------------------|--------------------|---------------------|
| 50 guests \$4,537  | 125 guests \$7,350 | 200 guests \$10,164 |
| 75 guests \$5,475  | 150 guests \$8,288 | 250 guests \$12,040 |
| 100 guests \$6,413 | 175 guests \$9,226 | 300 guests \$13,916 |

Additional guests add \$37.52 per person.

There is a 15% service charge on receptions and 8.25% sales tax. Packages may change without notice, unless already on contract. In order to maintain and make improvements to quality, packages and prices are may change without notice, unless finalization two weeks before the wedding has been completed. For current pricing and menus please check our website.

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# *Cappella* *Court Gardens*

## *Elite* *Buffet Receptions*

*Elite buffets include all Classic Reception services, in addition to:*

Italian presentation of fruit, cheese & breads.  
Seasonal fruit displayed on slabs of Italian marble with your choice of one watermelon carving,  
Italian breads with rosemary, basil or sun-dried tomato, French and Panini,  
assortment of cheeses, cream cheese & herb spreads aged balsamic vinegar and olive oil.

Your choice of one of the following Elite buffets:

### *Elite Heavy Hors d'oeuvre Buffet Reception*

One main entrée, three hot hors d'oeuvres & three cold hors d'oeuvres.

### *Elite Traditional Buffet Reception*

Two main entrées, two vegetables, one cold hors d'oeuvre & one salad.

See menus for main entrée, vegetable, hors d'oeuvre & salad selections.

Elite buffet includes a 3 1/2 to 4 hour reception allowance on Saturday afternoons & Sundays,  
& a 4 1/2 to 5 hour reception allowance on Friday & Saturday evenings.

|                    |                    |                     |
|--------------------|--------------------|---------------------|
| 50 guests \$4,687  | 125 guests \$7,725 | 200 guests \$10,764 |
| 75 guests \$5,700  | 150 guests \$8,738 | 250 guests \$12,790 |
| 100 guests \$6,713 | 175 guests \$9,751 | 300 guests \$14,816 |

Additional guests add \$40.52 per person.

There is a 15% service charge on receptions and 8.25% sales tax. Packages may change without notice, unless already on contract. In order to maintain and make improvements to quality, packages and prices are may change without notice, unless finalization two weeks before the wedding has been completed. For current pricing and menus please check our website.

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*Cappella*  
*Court Gardens*

*Platinum*  
*Buffet Receptions*

*Platinum buffets include all Classic Reception services, in addition to:*

Italian presentation of fruit, cheese & breads.  
Seasonal fruit displayed on slabs of Italian marble with your choice of one watermelon carving,  
Italian breads with rosemary, basil or sun-dried tomato, French and Panini,  
assortment of cheeses, cream cheese & herb spreads aged balsamic vinegar and olive oil.

Three hot hors d'oeuvres & three cold hors d'oeuvres  
butler passed on silver trays for up to one hour as your guests enter your reception,  
three main entrées, which includes carvers as needed,  
two vegetables & one salad.

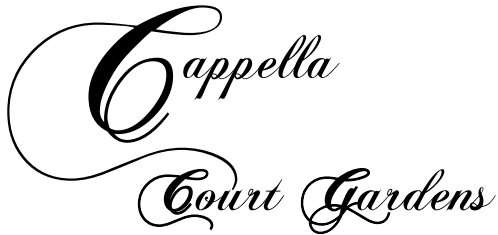
See menus for main entrée, vegetable, hors d'oeuvre & salad selections.  
Platinum buffet includes a 3 1/2 to 4 hour reception allowance on Saturday afternoons & Sundays,  
& a 4 1/2 to 5 hour reception allowance on Friday & Saturday evenings.

|                    |                     |                     |
|--------------------|---------------------|---------------------|
| 50 guests \$4,987  | 125 guests \$8,475  | 200 guests \$11,964 |
| 75 guests \$6,150  | 150 guests \$9,638  | 250 guests \$14,290 |
| 100 guests \$7,313 | 175 guests \$10,801 | 300 guests \$16,616 |

Additional guests add \$46.52 per person.

There is a 15% service charge on receptions and 8.25% sales tax. Packages may change without notice, unless already on contract. In order to maintain and make improvements to quality, packages and prices are may change without notice, unless finalization two weeks before the wedding has been completed. For current pricing and menus please check our website.

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*South of the Border*

*Buffet Receptions*

*Border buffets include all Classic Reception services, in addition to:*

Buffets decorated with bright South of the Border or classic choice of three colors of linens. Seasonal fruit displayed on slabs of Italian marble with your choice of one watermelon carving, display of tri-color tortilla chips, salsa, chili con queso & guacamole. Border buffets include a 3 1/2 to 4 hour reception allowance on Saturday afternoons & Sundays, & a 4 1/2 to 5 hour reception allowance on Friday & Saturday evenings.

*Signature South of the Border Buffet Reception*

Beef or cheese enchiladas, Mexican rice & seasoned black beans.

|                    |                    |                     |
|--------------------|--------------------|---------------------|
| 50 guests \$3,932  | 125 guests \$5,838 | 200 guests \$7,744  |
| 75 guests \$4,567  | 150 guests \$6,473 | 250 guests \$9,013  |
| 100 guests \$5,203 | 175 guests \$7,108 | 300 guests \$10,283 |

Additional guests add \$25.44 per person.

*Prestige South of the Border Buffet Reception*

Soft taco station with ground beef seasoned with Cappella's own mixture of spices, shredded lettuce, diced tomatoes, shredded cheddar cheese, sour cream, flour & corn tortillas, Mexican rice & seasoned black beans.

|                    |                    |                     |
|--------------------|--------------------|---------------------|
| 50 guests \$4,537  | 125 guests \$7,350 | 200 guests \$10,164 |
| 75 guests \$5,475  | 150 guests \$8,288 | 250 guests \$12,040 |
| 100 guests \$6,413 | 175 guests \$9,226 | 300 guests \$13,916 |

Additional guests add \$37.52 per person.

*Elite South of the Border Buffet Reception*

Beef fajita, chicken fajita & soft taco action stations with seasoned ground beef, shredded lettuce, diced tomatoes, shredded cheddar cheese, sour cream, flour & corn tortillas, table side top-shelf guacamole preparation, cheese enchiladas, Mexican rice & seasoned black beans.

|                    |                    |                     |
|--------------------|--------------------|---------------------|
| 50 guests \$4,687  | 125 guests \$7,725 | 200 guests \$10,764 |
| 75 guests \$5,700  | 150 guests \$8,738 | 250 guests \$12,790 |
| 100 guests \$6,713 | 175 guests \$9,751 | 300 guests \$14,816 |

Additional guests add \$40.52 per person.

There is a 15% service charge on receptions and 8.25% sales tax. Packages may change without notice, unless already on contract. In order to maintain and make improvements to quality, packages and prices are may change without notice, unless finalization two weeks before the wedding has been completed. For current pricing and menus please check our website. Revised 1/2011

# Cappella Court Gardens

## Afternoon Tea Buffet Receptions

*Afternoon Tea Receptions are perfect for a formal reception when a heavy meal is not desired and include all Classic Reception services, in addition to your choice of one of the following Afternoon Tea buffets:*

### *Afternoon Tea with Italian presentation of fruit, cheese & breads.*

Seasonal fruit displayed on slabs of Italian marble with your choice of one watermelon carving, Italian breads with rosemary, basil or sun-dried tomato, French and Panini, assortment of cheeses, cream cheese & herb spreads aged balsamic vinegar and olive oil.

### *Afternoon Tea Soup & Salad Buffet Reception*

Your choice of three salads & two soups displayed on slabs of rich marble.

### *Afternoon Tea Salad Station Buffet Reception*

Your choice of five salads, prepared at a chef manned station.

### *Afternoon Tea Soup & Lettuce Wrap Buffet Reception*

Made with deli sliced ham, Italian salami, provolone, tomato & Cappella's signature dressing of aged balsamic, olive oil & ginger / Deli sliced turkey, baby arugula & an original creation of sweet cranberry dressing / Deli sliced roast beef, smoked cheddar, tomato & Dijon mustard & your choice of one soup.

3 flavors of hot tea & 2 flavors of iced tea is also included.

See menus for soup & salad selections.

There is no additional charge for selecting Waldorf, Spinach, Chicken Caesar or Fajita Taco Salad.

Afternoon Tea buffet includes a 3 1/2 hour reception allowance and are not available after 3:00.

|                    |                    |                    |
|--------------------|--------------------|--------------------|
| 50 guests \$3,630  | 125 guests \$5,082 | 200 guests \$6,534 |
| 75 guests \$4,114  | 150 guests \$5,566 | 250 guests \$7,502 |
| 100 guests \$4,598 | 175 guests \$6,050 | 300 guests \$8,470 |

Additional guests add \$19.36 per person.

There is a 15% service charge on receptions and 8.25% sales tax. Packages may change without notice, unless already on contract. In order to maintain and make improvements to quality, packages and prices are may change without notice, unless finalization two weeks before the wedding has been completed. For current pricing and menus please check our website.

Revised 1/2011

# *Cappella* *Court Gardens*

## *Brunch*

### *Buffet Receptions*

*If you have always imagined a formal reception with an impression of chivalry & romance, you should consider an elegant morning or early afternoon brunch. Brunch buffets include all Classic Reception services, in addition to:*

Seasonal fruit displayed on slabs of Italian marble with your choice of one watermelon carving,  
Fresh baked banana nut & apple spice bread, croissants, assortment of cheeses & preserves.

Classic blush punch in Classic Reception Services is replaced by assorted juices.

Brunch buffets include a 3 1/2 to 4 hour reception allowance & are not available after 3:00.

Your choice of one of the following Afternoon Tea buffets:

#### *Signature Brunch Buffet Reception*

One quiche with cheddar cheese & bacon, Swiss cheese & spinach or gruyere cheese & crab,  
roasted rosemary herb potatoes, diced tomatoes with cottage cheese & one breakfast soup.

|                    |                    |                     |
|--------------------|--------------------|---------------------|
| 50 guests \$3,932  | 125 guests \$5,838 | 200 guests \$7,744  |
| 75 guests \$4,567  | 150 guests \$6,473 | 250 guests \$9,013  |
| 100 guests \$5,203 | 175 guests \$7,108 | 300 guests \$10,283 |

Additional guests add \$25.44 per person.

#### *Prestige Brunch Buffet Reception*

Your choice of one quiche with cheddar cheese & bacon, Swiss cheese &  
spinach or gruyere cheese & crab, honey baked ham, roasted rosemary herb potatoes,  
diced tomatoes with cottage cheese & one breakfast soup.

|                    |                    |                     |
|--------------------|--------------------|---------------------|
| 50 guests \$4,537  | 125 guests \$7,350 | 200 guests \$10,164 |
| 75 guests \$5,475  | 150 guests \$8,288 | 250 guests \$12,040 |
| 100 guests \$6,413 | 175 guests \$9,226 | 300 guests \$13,916 |

Additional guests add \$37.52 per person.

#### *Elite Brunch Buffet Reception*

Your choice of two quiche with cheddar cheese & bacon, Swiss cheese & spinach or  
gruyere cheese & crab, honey baked ham, smoked salmon display, roasted rosemary herb potatoes,  
diced tomatoes with cottage cheese, one breakfast soup & omelet station with a chef.

|                    |                    |                     |
|--------------------|--------------------|---------------------|
| 50 guests \$4,687  | 125 guests \$7,725 | 200 guests \$10,764 |
| 75 guests \$5,700  | 150 guests \$8,738 | 250 guests \$12,790 |
| 100 guests \$6,713 | 175 guests \$9,751 | 300 guests \$14,816 |

Additional guests add \$40.52 per person.

There is a 15% service charge on receptions and 8.25% sales tax. Packages may change without notice, unless already on contract. In order to maintain and make improvements to quality, packages and prices are may change without notice, unless finalization two weeks before the wedding has been completed. For current pricing and menus please check our website. Revised 1/2011

# *Cappella*

## *Court Gardens*

## *Cake & Punch*

### *Classic Reception*

Cake & Punch Classic Receptions are only available on Sunday and include:

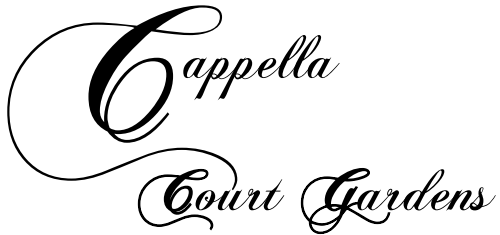
- European wedding cake & groom's cake to serve every guest, includes your choice of:
  - 50 borders ranging from traditional swags to contemporary scrolls.
  - 18 cake and filling flavors and 8 icing flavors.
  - Cake tasting with 9 of the most popular flavors.
- Unlimited quantities of non-alcoholic beverages including blush punch, coffee and iced tea.
- White chocolate mints and an assortment of premium mixed nuts.
- Sterling Silver table appointments including: Cake table candelabras, cake servers, cake knives, punch bowls, coffee urns, mint trays, nut trays and toasting goblets for the bride's cake table.
- One bottle of champagne for the bride and groom's toast.
- Fine linens in your choice of white, ivory or black including:
  - Floor-length linens for the guests tables.
  - Creatively folded napkins for each place setting.
  - Table skirting for all service tables.
- Each guest place setting with ivory China plates, fine stemmed glassware and silver flatware. For buffets, plates and glassware are located at the buffet.
- Three glass or silver centerpieces to choose from with mirrors and votive candles.
- Gold Chivari chairs for number of contracted guests.
- Guest book and gift tables with three options of linens.
- Lighted ficus trees to add to the magic of a candlelight reception.
- Easel for your bridal portrait.
- Marble and granite dance floors.
- A reception manager to assist you with your final culinary and reception decorating decisions will be scheduled for your reception approximately one month prior to your event.
- Bride and groom rooms are available one hour to an hour and a half prior to the wedding, depending on availability.
- Bridal portraits in the Chapel, Ballrooms or gardens may be scheduled for two hours Tuesday-Friday, by appointment only. A dressing room is provided, photographer not included.
- Includes a 3 hour reception allowance.

|                    |                    |                    |
|--------------------|--------------------|--------------------|
| 50 guests \$2,750  | 125 guests \$3,740 | 200 guests \$4,730 |
| 75 guests \$3,080  | 150 guests \$4,070 | 250 guests \$5,390 |
| 100 guests \$3,410 | 175 guests \$4,400 | 300 guests \$6,050 |

Additional guests add \$13.20 per person.

There is a 15% service charge on receptions and 8.25% sales tax. Packages may change without notice, unless already on contract. In order to maintain and make improvements to quality, packages and prices are may change without notice, unless finalization two weeks before the wedding has been completed. For current pricing and menus please check our website.

Revised 1/2011



## *Menus*

### *Main Entrée Selections*

*Available on all packages including the Signature Package.*

#### Fettuccini Alfredo

Rich Alfredo sauce with fresh Parmesan cheese, spice and whole cream made from scratch.

#### Chicken Fettuccini Alfredo

Rich Alfredo sauce with fresh Parmesan cheese, spice and whole cream made from scratch, topped with seasoned grilled chicken.

#### Roasted Herb Chicken

Boneless breast of chicken with a thin crumb coating, with a herb sauce of white wine.

#### Baked Ziti

Ziti pasta & Italian spiced beef mixed with onions, three types of cheese and spiced tomato sauce.

#### Beef or Cheese Ravioli

Pasta stuffed with Italian cheese or spiced beef, with marinara, pesto or garlic butter herb sauce.

#### Beef or Cheese Tortellini

Pasta stuffed with Italian cheese or spiced beef, with marinara, pesto or garlic butter herb sauce.

#### Beef or Cheese Enchiladas

Served with a mild enchilada sauce and topped with cheddar cheese.

#### Chicken Marsala

Boneless breast of chicken with a rich shallot, Portobello mushroom and wine sauce.

#### Assorted Finger Sandwiches (2 per person)

Ham salad, chicken salad, Pimento & seafood salad on freshly made assorted rolls.

#### Breast of Smoked Turkey

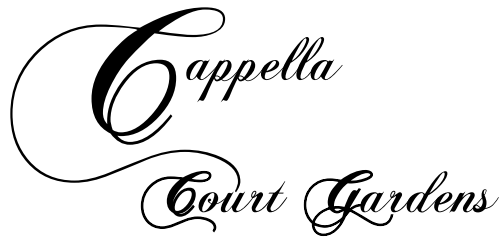
Served with a sage and white wine sauce or sweet cranberries & freshly made assorted rolls.

#### Honey Baked Ham

Glazed ham with honey, pineapple & brown sugar, served freshly made assorted rolls.

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Revised 1/2011



## Menus

### Main Entrée Selections

*Available on all packages with the **exception** of the Signature Package or Tenderloin.*

#### Chicken Cor Don Bleu

Boneless chicken breast filled with shredded Swiss cheese & ham & a thin crumb coating.

#### Red Pepper Beef Tips

Marinated with onions and pepper and a rich basil sauce.

#### Sesame Chicken

Boneless chicken breast filled with Swiss cheese & a thin sesame crumb coating.

#### Chicken Parmesan

Boneless chicken breast filled with shredded Parmesan cheese, a thin crumb coating, topped with a light marinara or Alfredo sauce & fresh Parmesan cheese.

#### Round of Top Sirloin

Served with a rich beef shallot sauce, creamy horseradish, Dijon mustard, sour cream, mayonnaise, & fresh made assorted rolls.

#### Cold Cut Sandwiches (2 per person)

Sliced ham & Swiss, turkey & cheddar & roast beef & cheddar, on fresh assorted rolls with tomato, curly leaf lettuce, mayonnaise, Dijon mustard & dill pickle spears on the side.

#### Beef Taco Station

Served with diced tomatoes, shredded lettuce, sour cream, shredded cheddar cheese and salsa.

#### Shrimp Scampi

Shelled shrimp in a rich herb butter sauce with shallots & garlic.

#### Shrimp Scampi and Angel Hair Pasta

Shelled shrimp in a rich herb butter sauce with shallots & garlic, served with angel hair pasta.

#### Chicken or Steak Fajitas or a Combination

Marinated with grilled bell peppers & gold onions, served with diced tomatoes, shredded lettuce, sour cream, shredded cheddar cheese, salsa & tortillas.

#### Beef Tenderloin

Served with a red wine mushroom sauce, creamy horseradish, Dijon mustard, sour cream, mayonnaise, & fresh made assorted rolls. Choose as main entrée for Platinum Package at no additional charge, additional \$6.50 per person for Signature, additional \$4.50 per person for Premier-Elite.

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Revised 1/2011

*Hot Hors d'oeuvre Selection*

Crab Filled Mushroom Caps

Fresh mushrooms with crab meat, Asiago cheese, onion & crumb base.

Artichoke & Spinach Spread

Artichoke, spinach & three cheeses served on toasted French croutons.

Spanikopita

Fine flaky pastry Fillo filled with cream cheese & spinach.

Sun-dried Tomato Fillo

Feta cheese, sun-dried tomato & spice in flaky Fillo wrapper.

Burgundy or Italian Meatballs

Beef & sausage meatballs with a Italian marinara or beef burgundy wine sauce.

Slices of Chicken Cor Don Bleu

Boneless chicken breast filled with shredded Swiss cheese & ham & a thin crumb coating.

Red Pepper Beef Tips

Marinated with onions and pepper and a rich basil sauce.

Crab Rangoon

Fine flaky Fillo pastry filled with crab meat.

Artichoke Triangle

Artichoke hearts, aged parmesan & garlic wrapped in Fillo.

Asian Chicken Purse

Asian vegetables & chicken in a won ton wrapper.

Mushroom Fillo Triangle

Fine flaky pastry Fillo filled with mushrooms and cream sauce.

Kalamata Artichoke Olive Tart

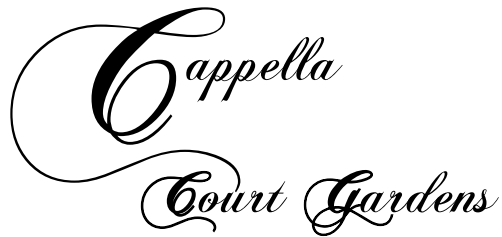
Sun dried tomato tart with Kalamata olives & goat cheese.

Bacon Wrapped Scallops

Scallops surrounded in bacon and baked.

Teriyaki Beef on a Stick

Teriyaki marinated Sirloin strip served on a bamboo stick.



## *Menus*

### *Hot Hors d'oeuvre Selection Continued*

#### *& Salad Selection*

##### *Parmesan Chicken Slices*

Boneless chicken breast filled with shredded Parmesan cheese, a thin crumb coating.

##### *Portobello Mushroom Tart*

Filled with Portobello mushrooms, Swiss cheese & cream.

##### *Crab Cakes*

Crab meat, onions, peppers with a light bread coating.

##### *Hawaiian Chicken Skewers*

Pineapple, bell pepper, boneless chicken breast & onion topped with a Hawaiian sauce.

##### *Southwest Santa Fe Chicken Puffs*

Fine flaky pastry Fillo filled with boneless marinated chicken breast in southwest spices.

##### *Miniature Beef Wellington*

Beef tenderloin rolled in a mild liver pâté & a buttery rich pastry.

##### *Vegetable & Beef Mini Kabob*

Beef, tomato, gold onion, carrot & a cherry beef sauce.

##### *Panang Shrimp Roll*

Tiger shrimp marinated in red curry, ginger and lemon grass in a spring roll wrapper.

#### *Salad Selections*

Bow Tie Pasta Salad - With tomato, Parmesan cheese, basil & Italian herbs.

Caesar Salad - Tossed with fresh shredded parmesan & croutons.  
(Grilled chicken can be added for an additional \$2.00 per person)

Mixed Garden Medley - Tossed with cheddar cheese, cucumber, carrot & croutons.

Italian Salad - With Parmesan cheese, cherry peppers, black olives, tomatoes & croutons.

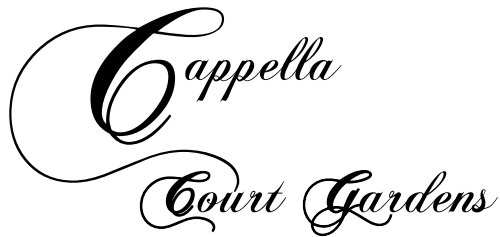
Waldorf Salad - Diced apples with white raisins, celery and walnuts.  
(Equals 2 Cold or an additional \$2.00 per person)

Spinach - Baby spinach with grapes, walnuts & poppy seed dressing.  
(Equals 2 Cold or an additional \$2.00 per person)

Fajita Taco Salad - Steak or chicken fajita meat with black olives, salsa & shredded cheddar cheese.

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Revised 1/2011



## *Menus*

### *Cold Hors d'oeuvre Selection*

#### Deviled Eggs

Sweet & dill pickle Or pimento & black olive Or crab meat.

#### Brochette

Diced tomatoes with fresh garlic, cilantro & olive oil on a crouton & with a feta cheese topping.

#### Mozzarella Cheese & Roma Tomato

Marinated with Italian seasoning & olive oil.

#### Ham or Chicken Cornets

Sautéed with Pimento, black olives, chives & cream cheese in rolled tortillas sliced into pinwheels.

#### Assorted Finger Sandwich Halves

Ham salad, chicken salad, Pimento & seafood salad on freshly made assorted rolls.

#### Crab Spread on Wafers

Crab spread served on toasted French croutons.

#### Cold Cut Sandwiches Halves

Sliced ham & Swiss, turkey & cheddar & roast beef & cheddar, on fresh assorted rolls with tomato, curly leaf lettuce, mayonnaise, Dijon mustard & dill pickle spears on the side.

(Equals 2 Cold or an additional \$2.00 per person)

#### Shrimp Cocktail

Large shrimp chilled and served with cocktail sauce.

(Equals 2 Cold or an additional \$2.00 per person)

#### Smoked Salmon Display

Served with black olives, minced onion, boiled egg & gourmet crackers.

(Equals 2 Cold or an additional \$2.00 per person)

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Revised 1/2011

# *Cappella* *Court Gardens*

## *Menus* *Vegetable* *& Soup Selection*

Long Grain Rice – Long grain wild rice seasoned with butter & herbs.

Mexican Rice – Seasoned with cumin, chili, spices & butter.

Sweet Corn – Seasoned with minced gold onion & spice.

Cauliflower, Broccoli & Carrots – Seasoned cuts of steamed vegetables.

Red Potatoes with Herbs – Seasoned with yellow onion, butter & herbs.

Rice Pilaf – With chicken broth, diced carrots & peas.

Glazed Carrots – Seasoned with brown sugar & butter.

Green Beans – With butter & seasoning.

Cuban Black Beans – Topped with diced onions & tomato.

Mexican Beans – Topped with three melted cheeses.

Green Beans Almandine – Seasoned with almond slivers, bacon & butter.

Broccoli with Hollandaise Sauce – Steamed spears with sauce served on the side.

Asparagus – Steamed with butter & lightly seasoned.

Green Bean Casserole – Green beans with mushrooms, cream & topped with dried onions.

New Potatoes Twice Baked – Whole baby new potatoes with shredded cheeses,  
sour cream, minced mushrooms & chives.

Garlic Mashed Potatoes – With herbs, garlic & butter & baked until light brown.

### *Soup Selections*

Italian Wedding Soup ❧ Minestrone ❧ Beef Stock & Vegetable ❧ French Onion

Brunch recommendations: Tomato ❧ Cream of Asparagus ❧ Potato

Lobster Bisque – add \$3.00 per person to package price.

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Revised 1/2011

# Cappella

## Court Gardens

## Ala Carte Selection

Items may be added to a reception package for a minimum of fifty guests and in increments of 25 guests.

### Main Entrees

- Fettuccini Alfredo - \$4.00
- Beef or Cheese Ravioli - \$4.00
- Roasted Herb Chicken - \$4.50
- Chicken Fettuccini Alfredo - \$5.00
- Beef or Cheese Tortellini - \$5.00
- Chicken Marsala - \$5.00
- Baked Ziti - \$5.00
- Assorted Finger Sandwiches (2 per person) - \$5.00
- Breast of Smoked Turkey - \$6.00
- Red Pepper Beef Tips - \$6.00
- Honey Baked Ham - \$6.00
- Sesame Chicken - \$6.00
- Chicken Cor Don Bleu - \$6.00
- Round of Top Sirloin - \$6.00
- Chicken Parmesan - \$6.00
- Cold Cut Sandwiches (2 per person) - \$6.00
- Chicken Fajitas - \$6.50
- Beef Taco Station - \$6.00
- Shrimp Scampi - \$7.00
- Shrimp Scampi and Angel Hair Pasta - \$7.00
- Steak & Chicken Combination Fajitas - \$7.00
- Steak Fajitas - \$7.50
- Beef Tenderloin - \$11.50

### Vegetables

- Long Grain Rice - \$2.50
- Mexican Rice - \$2.50
- Sweet Corn - \$2.50
- Broccoli, Cauliflower & Carrots - \$2.50
- Red Potatoes with Herbs - \$2.50
- Rice Pilaf - \$2.50
- Glazed Carrots - \$2.50
- Green Beans - \$2.50
- Mexican Beans - \$2.50
- Cuban Black Beans - \$2.50
- Garlic Mashed Potatoes - \$3.00
- Green Beans Almandine - \$3.00
- Broccoli with Hollandaise Sauce - \$3.00
- Asparagus - \$3.00
- Green Bean Casserole - \$3.00
- New Potatoes Twice Baked - \$3.50

### Soups

- Italian Wedding Soup - Cream of Asparagus
- Minestrone - Beef Stock & Vegetable - Tomato - \$3.00
- Lobster Bisque - \$6.00

### Hot Hors D'oeuvres

- Crab Filled Mushroom Caps - \$2.50
- Artichoke & Spinach Spread - \$2.50
- Spanikopita - \$2.50
- Sun-dried Tomato Fillo - \$3.00
- Burgundy or Italian Meatballs - \$3.00
- Chicken Cor Don Bleu Slices - \$3.00
- Red Pepper Beef Tips - \$3.00
- Crab Rangoon - \$3.00
- Artichoke Triangle - \$3.00
- Asian Chicken Purse - \$3.00
- Mushroom Fillo Triangle - \$3.00
- Kalamata Artichoke Olive Tart - \$3.00
- Bacon Wrapped Scallops - \$3.50
- Teriyaki Beef on a Stick - \$3.50
- Parmesan Chicken Slices - \$3.50
- Portobello Mushroom Tart - \$3.50
- Crab Cakes - \$3.50
- Hawaiian Chicken Skewers - \$3.50
- Southwest Santa Fe Chicken Puffs - \$3.50
- Miniature Beef Wellington - \$3.50
- Beef & Vegetable Mini Kabob - \$3.50
- Panang Shrimp Roll - \$3.50

### Cold Hors D'oeuvres

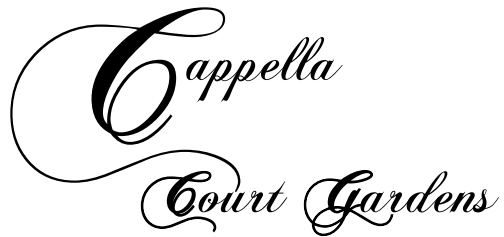
- Deviled Eggs - \$2.00
- Brochette - \$2.00
- Roma Tomato & Mozzarella Cheese - \$2.50
- Chicken or Ham Cornets - \$2.50
- Assorted Finger Sandwich Halves - \$3.00
- Crab Spread on Wafers - \$3.50
- Cold Cut Sandwiches Halves - \$3.50
- Shrimp Cocktail - \$6.50
- Mexican Shrimp Cocktail - \$6.50
- Smoked Salmon Display - \$6.50

### Salads

- Bow Tie Pasta Salad - \$3.00
- Caesar Salad - \$3.00
- Mixed Garden Medley - \$3.00
- Italian Salad - \$3.00
- Waldorf Salad - \$4.50
- Spinach Salad - \$4.50
- Chicken Caesar Salad - \$5.00
- Fajita Taco Salad - \$5.00

There is a 15% service charge on receptions and 8.25% sales tax. Packages may change without notice, unless already on contract. In order to maintain and make improvements to quality, packages and prices are may change without notice, unless finalization two weeks before the wedding has been completed. For current pricing and menus please check our website.

Revised 1/2011



## *Entertainment*

### *Disc Jockey Package*

You may have your own DJ provide your music services,  
however our DJs would love to entertain your wedding reception.  
Our DJs are not from a third party company...we train them specifically for wedding receptions  
& to work with our coordinators to create a successful event.  
The equipment is built into the buildings so there is no risk damage in transit.  
Subject to availability if you are planning within 3 months of your event.  
Minimum 3 hours of service - Maximum 4 hours - \$600.00  
No sales tax is charged on entertainment packages.  
Additional hour - \$100.00. Feel free to tip the night of your event.

There is No service charge or tax on entertainment packages. There is a 15% service charge on receptions and 8.25% sales tax. Packages may change without notice, unless already on contract. In order to maintain and make improvements to quality, packages and prices are may change without notice, unless finalization two weeks before the wedding has been completed. For current pricing and menus please check our website.

Revised 1/2011

# *Cappella* *Court Gardens*

## *Alcoholic* *Beverage Packages*

### *Hosted Alcoholic Beverages by the Glass & Cash Bar Packages*

Bar fees include: Fine glassware, bar napkins, bartender, bar back, cashier, set up & clean up.

Cash bar may be added to 3 hour hosted bars for 50% of the regular cash bar fee.

Up to 125 guests is \$275 bar fee ~ 126 - 225 guests is \$400 bar fee ~ 226 - 400 guests is \$500 bar fee

#### *By the Glass*

|   |        |                        |        |
|---|--------|------------------------|--------|
| Soft Drinks   | \$1.00 | Domestic Beer          | \$3.00 |
| Wine /*Champagne house                                | \$4.50 | Imported Beer          | \$3.50 |
| *May be pre-ordered for a self serve champagne toast. |        | Mixed House Brands     | \$4.50 |
| Mixed Call Brands                                     | \$5.00 | Mixed Premium brands   | \$6.00 |
| Mixed Prestige brands                                 | \$7.00 | Wine/Champagne Premium | \$\$\$ |

#### *Hourly Hosted Bar Packages*

Packages are all inclusive and allows your guests to have unlimited consumption, while allowing you to have a set budget in advance and include:

Soft drinks, fine glassware, bar napkins, bar back, bartender, set up and clean up.

No additional service charge or tax is charge on the hourly bar packages.

All hourly hosted bars for a minimum of 50 guests.

#### *Beer, Wine & Champagne before 5:00*

1 Hour – \$6.00 per person

2 Hours – \$10.00 per person

3 Hours – \$13.00 per person

4 Hours – \$16.00 per person

Additional hours add \$2.50 per person.

#### *Beer, Wine & Champagne*

1 Hour – \$7.50 per person

2 Hours – \$12.00 per person

3 Hours – \$15.50 per person

4 Hours – \$19.00 per person

Additional hours add \$3.00 per person.

Includes your choice of one type of draft beer in the Venetian Ballroom & two types of draft beer in the Tuscan Ballroom. House wines which include Chardonnay, Cabernet, Merlot, Blush & Champagne.

See additional information regarding alcohol policies and rules. There is No service charge or tax on hourly hosted bars. Alcohol packages, prices & policies are subject to change without notice, unless two week finalization has been completed. For current pricing and menus please check our website.

Revised 1/2011

*Cappella*  
*Court Gardens*

*Alcoholic*  
*Beverage Packages*  
*Continued*

*Beer, Wine & Call Brand Liquor*

- 1 Hour – \$12.00 per person
- 2 Hours – \$16.50 per person
- 3 Hours – \$21.00 per person
- 4 Hours – \$25.50 per person

Additional hours add \$4.00 per person.

Includes draft beer, house wine and the following house brand liquor:

Smirnoff Vodka  
Bacardi Light

Jim Beam Bourbon  
Cuervo Gold Tequila  
Segram's 7

Scorsby's Scotch  
Beefeater Gin

*Beer, Wine & Premium Brand Liquor*

- 1 Hour – \$14.00 per person
- 2 Hours – \$19.00 per person
- 3 Hours – \$24.00 per person
- 4 Hours – \$30.00 per person

Additional hours add \$4.50 per person.

In addition to selections in the above, the following Premium brands are included:

Stolichnaya Vodka  
Absolute Vodka  
Jack Daniels  
Cuervo 1800

Bacardi 8 Rum  
Appleton Estate Rum  
Dewar's White Label Scotch  
Bombay Sapphire Gin

J&B Scotch  
Tanqueray Gin  
Crown Royal  
Bailey's Irish Cream

*Beer, Wine & Prestige Brand Liquor*

- 1 Hour – \$20.00 per person
- 2 Hours – \$26.00 per person
- 3 Hours – \$31.00 per person
- 4 Hours – \$36.00 per person

Additional hours add \$5.00 per person.

In addition to the standard service included with hourly hosted bars:

Grey Goose Vodka  
Patron Tequila  
Chivas Scotch  
Glenlivet 12 yr Scotch  
Amaretto Disaronno

Crown Royal Reserve  
Godiva Caramel  
Godiva Milk Chocolate  
Godiva White Chocolate  
Grand Marnier

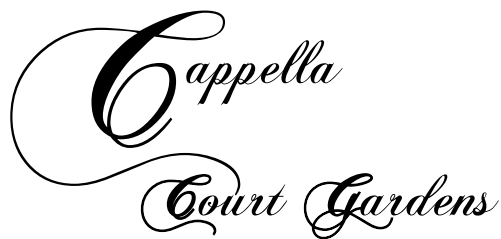
Remy Martin  
Hennessy Cognac  
Courvoisier Cognac  
Cointreau  
Kahlua

Choose one of the following for 1 to 3 hour Prestige bars and choose two for 4 hour bars:

Butler passed Champagne as your guest enter your reception OR for the toast.

After dinner cordials in edible chocolate cups OR personalized shot glasses, passed for 30 minutes.

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## *Alcoholic Beverage Policies*

- A client may run a tab with a preset time limit, but not a pre-set dollar limit.
- With the exception of minors, hosted bar fees are charged for every guest even guests not drinking, as charges are averaged between non-drinking guests and guests who drink more than the average.
- Since large numbers of minors at receptions are rare and bartenders need to prepare for request for proper identification for a large number of guests, hosted bars booked for 85% or less of the final guest count (more than 15% are minors), must be approved by the company president who may require documentation. In the event it is realized that a higher number of guests are 21 or over, while the bar is open, the bar will close until the payment for the additional adult guests is received and refunds will be issued for any unused bar time.
- All bars and services end fifteen minutes before the end of your event. Service must end by 11:45 p.m. Sunday through Friday & 12:45 a.m. on Saturday nights.
- Passed or table side service may be added to Hosted Hourly Bars for \$5 per person due to increased alcohol consumption when drinks are passed. 50 guests minimum fee.
- All alcohol must be finalized and all fees are to be paid two weeks prior to the reception at the finalization appointment. Alcohol may not be chosen until that time.
- Alcohol prices and policies are not be guaranteed until 2 weeks prior to the reception, as State and County laws can change at any time.
- Cappella Court reserves the right to refuse alcohol service to any guest due to intoxication or minor age, even if parents are present.
- By law, all alcohol must be obtained from Cappella Court and the alcohol not allowed to be taken outside, with the exception of the gardens.
- It is unlawful to possess or bring other alcohol onto the premises, including the parking lots. Anyone caught with illegal alcohol will be asked to leave and we will dispose of the illegal alcohol.
- In the event anyone is involved in any illegal activity and/or any person or guest safety is in danger, including but not limited to: giving alcohol to a "cut-off" guests, bringing or possessing of alcohol which has not been purchased from Cappella Court, taking alcohol outside, etc. and the person continues after being warned, the guest will be directed to leave. If more than one guest is involved in the activity and continue after an announcement has been made, bars will close and no refunds will be issued for any loss.

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