



**WYNDHAM GARDEN®**

Norfolk Downtown

*Wedding Menu 2016*



*Prices subject to 21% Service Charge & Applicable Taxes*

Dear Future Guest -

Congratulations on your upcoming Wedding!

Now it is time to make your wedding day as extraordinary as you are! You are in luck, because this is our specialty!

The Wyndham Garden Norfolk Downtown offers unique wedding packages that will fit any bride and groom and any budget. It will be our pleasure to meet your every need. The love is in the details during and leading up to your Special Day. From the pre planning, to the menu selection, to the event timeline, our Catering Sales Team will bring your wedding to new levels of prestige and distinction - leaving you feeling comfortable and confident in our hands and leaving your guests feeling the love and romance of the occasion. We work with the best photographers, lighting, and floral companies in the business.

Our location is the perfect place to say your "I Do's"! Our wedding team is designed to make your vow ceremony all about you. We are also conveniently close to several of the most beautiful and historic churches and ceremony venues in Norfolk to have your special celebration. We are within a mile to St. Paul's Episcopal Church, Freemason Street Baptist, Sacred Heart Catholic Church, Norfolk Botanical Gardens and Pagoda Garden.

Once the vows have been exchanged, the Catering Team will take it from there. Offering your guests unique culinary designed, butler passed hors d'oeuvres for your social hour, signature cocktails, and a custom created menu for your meal, buffet or plated.

We would be honored if you would place such a precious event in the hands of the Wyndham Garden Norfolk Downtown!

Sincerely,  
Your Wedding Team

## Plated Menu Selections

### Social Hour

Elaborate Display of Assorted Cheeses, Seasonal Fruits,  
And Sliced Vegetables Served with Gourmet Crackers  
And Special Dip Offered at 5 per person ++

### Choice of Salad

Tuscan Garden Salad –Romaine Lettuce, Bibb Lettuce, Radicchio, Tomatoes, and Radishes with Balsamic Vinaigrette  
Tossed Mixed Greens with Grape Tomatoes, English Cucumbers and Shredded Carrots with Raspberry Vinaigrette

### Choice of Entrees

~ Please Select One ~

Chicken Marsala  
Grilled Boneless Breast of  
Chicken with Sautéed  
Mushrooms in a Marsala  
Wine Sauce  
**29**

Grilled Marinated Sliced  
London Broil with a Petite  
Syrah Bordelaise  
**29**

Filet of Flounder  
Filet of Flounder accented  
with a Savory Lemon Butter  
Sauce  
**32**

Basil Encrusted Chicken  
Sautéed with a Natural  
Reduction Finished with a  
Tomato Confit  
**31**

10 oz Prime Rib of Beef with  
Au Jus and Creamy  
Horseradish  
**33**

Parmesan Encrusted Atlantic  
Salmon with Lemon Pepper  
and Dill Cream Sauce  
**30**

Sicilian Proscuitto Chicken –  
Boneless Breast of Chicken  
with Proscuitto, Spinach and  
Provolone Cheese  
**32**

Roast Sirloin of Beef Slow  
Roasted with a Béarnaise  
Sauce  
**30**

Chesapeake Bay Crab Cakes  
Broiled with a Lemon Confit  
**34**

Filet Mignon Paired with  
Jumbo Bourbon Prawns  
Filet Served with Peppercorn  
Sauce  
**44**

Filet of Beef with Wild  
Mushroom Merlot Demi  
Served with Chesapeake Bay  
Crab Cake  
**42**

Sliced Pork Medallions  
with Apple Chutney  
**30**

### Accompaniments

Chef's Selection of Starch & Vegetable to compliment your entrée, Assortment of Dinner Rolls  
Freshly Coffee and Iced Tea

Additional entree may be offered at the highest entrée price, plus 2 per guest  
For a Third Entrée Selection, add 3 per guest

Add Chocolate Dipped Strawberries for your guests @ **36/Dozen**

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## Buffet Menu

Buffet includes Assorted Dinner Rolls, Iced Tea, Freshly Brewed Regular & Decaffeinated Coffee, Hot Tea

### **Social Hour**

Elaborate Display of Assorted Cheeses and Seasonal Fruits  
Served with Gourmet Crackers and Special Dip Offered at 5 per person ++

### **Salad – Served to Table OR Buffet Style**

Tossed Mixed Greens with Grape Tomatoes, English Cucumbers and Shredded Carrots with Raspberry Vinaigrette

### **Entrees**

Chicken Marsala

Roast Sirloin of Beef with a Béarnaise Sauce

Oven Roasted Pork Tenderloin with a Nut Chutney

Penne Pasta with Roasted Chicken and Broccoli in a Creamy Alfredo Sauce

Chicken Tuscany – Grilled Chicken Breast topped with Prosciutto Ham, Melted Mozzarella Cheese in a Sun Dried Tomato Cream Sauce

Parmesan Encrusted Atlantic Salmon with Lemon Pepper and Dill Cream Sauce

Boneless Breast of Chicken with Prosciutto, Spinach and Provolone Cheese

Eggplant Parmesan with Spicy Marinara, Sautéed Spinach & Four Cheese Blend

Parmesan Black Tuna – Grilled Yellow fin Tuna with Parmesan, Basil, Butter, and Mushrooms and topped with Fresh Crabmeat

Virginia Honey Baked Ham with Chopped Pineapple Glaze

### **Accompaniments - Select Two**

Red Roasted Potatoes with Garlic & Herbs

Garlic Mashed Potatoes

Potatoes Au Gratin

Wild Rice Pilaf

Garden Vegetable Medley

Green Beans with Fresh Chopped Garlic

Baby Glazed Carrots

Steamed Broccoli Spears with Melted Butter

**Choice of Two Entrees                      38 per person**

**Choice of Three Entrees                    42 per person**

**Add Carving Station                      5 per person**

### **Carving Station Selections**

Asian Flank Steak

Cajun Rubbed Turkey Breast Served with Cranberry Mango Chutney

Oven Roasted Tenderloin of Pork

Apricot Glazed Virginia Ham

Served with Assorted Rolls and Appropriate Condiments

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**Hors d'oeuvres Reception  
(Minimum 75 people)  
90 Minutes of Service**

**Social Hour**

Tabletop Display of Assorted Cheeses, Seasonal Fruits,  
And Sliced Vegetables Served with Gourmet Crackers  
And Special Dip

**Gourmet Pasta Station**

Choice of Two Pastas: Cheese Tortellini, Penne, Linguini or Farfalle  
Choice of Two Sauces: Alfredo, Marinara, or Garlic & Herb Infused Olive Oil  
Includes Garlic Bread Sticks, Pepper Flakes, Parmesan Cheese  
and Seasonal Vegetables

**Carving Station**

**Select One**

Asian Flank Steak  
Cajun Rubbed Turkey Breast Served with Cranberry Mango Chutney  
Roast Pork Tenderloin  
Served with Appropriate Condiments and Assorted Rolls

**Hors d'oeuvres selection**

**Select Three**

Scallops Wrapped in Bacon  
Assorted Mini Quiche  
Hawaiian Chicken and Pineapple Kabobs  
Spanakopita  
Vegetable Egg Rolls with Sweet & Sour Sauce  
Fresh Mozzarella Bruschetta  
Mini Chicken Cordon Bleu  
Coconut Shrimp with Special Dipping Sauce  
Raspberry & Brie Wrapped in Phyllo  
BBQ, Swedish or Sweet & Sour Meatballs  
Warm Spinach & Artichoke Dip with Grilled Parmesan Cheese Point

**40 ++ per person  
2 Chef Fees at 75 per chef**