

# Enlée CATERING

## Wedding Package

### Liberty View Ballroom Independence Visitor Center

Based on a Five (5) hour Event

#### *Beer & Wine or Full Open Bar*

Bar selections are based on selected wedding package.  
Bar snacks included.

#### *Champagne or Sparkling Cider Toast*

#### *Standard Rentals*

White rim china, classic stemware and flatware and clear votives.

#### *Choice of Standard Linens*

Choose from a variety of color and fabric options for guest dining tables.  
Upgrades available at an additional charge.

#### *Complimentary Wedding Cake*

Butter cream cake with choice of flavor & design.  
Upgrades available at an additional charge.

#### *Bridal Host*

A server will be assigned to assist you from your arrival to your departure.

#### *Event Labor*

Includes a dedicated event manager along with experienced bartenders,  
chefs and servers committed to excellence.

#### *Tax & Gratuity*

*An additional charge of \$250-\$500 may be applied for onsite ceremony setup.*

# Wedding Package Menu



## Tier I

*\$135.00 per Person*

*Based on a Four (4) Hour Event*

*Based on a Minimum of 120 Guests*

## Passed Hors d' Oeuvres

*Selection of Four (4)*

- See attached Hors d' Oeuvres menu

## First Course

*Selection of One (1) Salad or Soup*

### *Salad*

- Antipasto Salad with Baby Arugula, Tuscan Bean Salad, Roasted Beets, Grilled Portabellas, Tomato Confit, Charred Cauliflower, Turnips, Peppers, Olives, Grated Reggiano Cheese and 25 yr. Balsamic
- Brûlée's Harvest Garden Salad with Artisan Lettuce, Cucumbers, Baby Heirloom Tomatoes, Roasted Parsnips, Toasted Pumpkin Seeds and Rosemary-Champagne Vinaigrette
- Frisée and Red Oak Lettuce Salad with Grilled Granny Smith Apples, Candied-Chile Almonds, Tangerines and Apple Cider-Whole Grain Mustard Vinaigrette
- Steakhouse Chopped Salad with Carrots, Celery, Dried Cranberries, Cucumbers and Tomatoes with a Peppercorn Ranch or Lemon Balsamic Dressing

### *Soup*

- Kennett Square Mushroom Soup with Crispy Shallots and Chives
- Heirloom Tomato Soup with Arbequina Olives, Shaved Fennel and Parmesan Reggiano

## Entrées

*Select One (1) for All Guests*

- Murray's Lancaster Farm Chicken Breast with Black Truffle Mashed Potatoes, Soy Bean and Nasturtium Succotash, Baby Carrots and Chicken Jus
- Pan Seared Chicken Breast with Scallion Grit Cakes, Oven Roasted Tomatoes and Artichoke Mustard
- Citrus-Herb Marinated Salmon Fillet with Potato Latkes, Baby Turnip and Radish Salad, Haricot Vert and Spinach Emulsion
- North Atlantic Salmon with Roasted Fingerling Potatoes, Lemon Thyme and Fava Bean Broth
- Flat Iron Steak with Lyonnais Potatoes, Haricot Vert and Cabernet Reduction
- Caribbean Style Pork Tenderloin with Jasmine Rice, Smoked Brussels Sprouts and Kraken Rum Butter

## Dessert

Wedding Cake  
Coffee & Herbal Teas

## Includes

Standard Cotton Linens  
Beer & Wine Bar

# Wedding Package Menu



## Tier II

*\$150.00 per Person*

*Based on a Five (5) Hour Event*

*Based on a Minimum of 120 Guests*

## Passed Hors d' Oeuvres

*Selection of Five (5)*

- See attached Hors d' Oeuvres menu

## First Course

*Selection of One (1) Salad or Soup*

### Salad

- Antipasto Salad with Baby Arugula, Tuscan Bean Salad, Roasted Beets, Grilled Portabellas, Tomato Confit, Charred Cauliflower, Turnips, Peppers, Olives, Grated Reggiano Cheese and 25 yr. Balsamic
- Brûlée's Harvest Garden Salad with Artisan Lettuce, Cucumbers, Baby Heirloom Tomatoes, Roasted Parsnips, Toasted Pumpkin Seeds and Rosemary-Champagne Vinaigrette
- Frisée and Red Oak Lettuce Salad with Grilled Granny Smith Apples, Candied-Chile Almonds, Tangerines and Apple Cider-Whole Grain Mustard Vinaigrette
- Steakhouse Chopped Salad with Carrots, Celery, Dried Cranberries, Cucumbers and Tomatoes with a Peppercorn Ranch or Lemon Balsamic Dressing
- Tuscan Kale Salad with Marcona Almonds, Roasted Butternut Squash, Golden Raisins and Amarena Cherry Vinaigrette

### Soup

- Kennett Square Mushroom Soup with Crispy Shallots and Chives
- Heirloom Tomato Soup with Arbequina Olives, Shaved Fennel and Parmesan Reggiano
- Apple Cider, Butternut Squash & Ginger Bisque

## Entrées

*Two (2) for All Guests*

*Must be preselected by each guest*

*Sides will be the same for both entrées*

- Soy Braised Short Rib of Beef and Gingered Shrimp with Roasted Japanese Eggplant, Sugar Snap Peas and Fingerling Potatoes
- Free Range Chicken with Baby Root Vegetables, Candy Cane Beets and Orange Blossom Nage
- Organic Eberly Farms Chicken Breast with Butternut Squash and Potatoes Hash Cakes, Roasted Brussels Sprouts with Cherry-Chicken Jus
- Seared Alaskan King Salmon and Porcini Mushroom Risotto with Roasted Tri-Color Cauliflower, Horseradish Root Emulsion and Chive Oil
- Black Cod Fillet and Artichoke Heart Risotto with Thumbalina Carrots, Corn Sprouts and Marcona Almond-Mint Pesto
- Pan Roasted Striped Bass with Whipped Sweet Potatoes, Root Vegetable Slaw and Braised Baby Turnips in a Lobster-Saffron Broth
- Red Snapper Fillet with Fingerling Potatoes, Fennel Confit, Artichokes, and Saffron Nage

## Dessert

Wedding Cake  
Coffee & Herbal Teas

## Includes

Ballroom Tables & Chairs  
*Upgrade to Reception Style Chair - \$6 per chair*  
Matte Satin or Pintuck Linens  
Full Open Bar

# Wedding Package Menu



## Tier III

*\$185.00 per Person*

*Based on a Five (5) Hour Event*

*Based on a Minimum of 120 Guests*

## Passed Hors d' Oeuvres

*Selection of Six (6)*

- See attached Hors d' Oeuvres menu

## Stationary Hors d' Oeuvres

*Select One (1) of the Following*

- Assorted Domestic and Imported Cheese Display
- Antipasto Display with Assorted Meats, Cheeses and Accompaniments
- Mediterranean Display with Assorted Hummus, Baba Ganoush, Olives and Grilled Breads
- Individual Garden Vegetable Crudités with Peppercorn Ranch Dip

## First Course

*Selection of One (1) Salad, Appetizer or Soup*

### *Salad*

- Brûlée's Harvest Garden Salad with Artisan Lettuce, Cucumbers, Baby Heirloom Tomatoes, Roasted Parsnips, Toasted Pumpkin Seeds and Rosemary-Champagne Vinaigrette
- Frisée and Red Oak Lettuce Salad with Grilled Granny Smith Apples, Candied-Chile Almonds, Tangerines and Apple Cider-Whole Grain Mustard Vinaigrette
- Tuscan Kale Salad with Marcona Almonds, Roasted Butternut Squash, Golden Raisins and Amarena Cherry Vinaigrette
- Baby Green Salad with Persimmons, Pomegranate Seeds, Mission Figs, Maytag Bleu Cheese and a Walnut Vinaigrette
- Chester Country Local Green Salad with Manchego Cheese, Rioja Poached Pears, Sun-Dried Cherry and Hazelnut Vinaigrette
- Tuscan Kale Salad with Pistachio Pesto, Citrus, Roasted Baby Beets and Drunken Goat Cheese

### *Appetizers*

- Citrus Cured Salmon with Grapefruit, Chicory Greens, Candied Pistachios and Sheep's Milk Yogurt Emulsion

- Deconstructed Wild Salmon Spring Roll with Bok Choy Slaw, Wasabi Aioli, Tostitos and a Soy-Maple Drizzle
- Lemon and Mascarpone Stuffed Beet Ravioli with Marinated Artichokes, Spiced Pumpkin Seeds and Tiny Carrot Greens
- Farm Raised Virginia Prawn-Butternut Squash Ravioli with Tasso Ham, Pumpkin Seed Oil and Epazote

### *Soup*

- Kennett Square Mushroom Soup with Crispy Shallots and Chives
- Silken Cauliflower Soup with Vanilla Poached Lobster Tail, Pomegranate Gastrique and Tuscan Bread
- Heirloom Pumpkin-Kobacha Squash Bisque with Crispy Sunchokes, Swarmbustin Honey and Spiced Cashews
- Deconstructed French Onion Soup with Braised Veal Cheeks with Brioche Croutons, Humboldt Fog Cheese and Chives

## Entrées

*Select Two (2) for All Guests*

*Must be preselected prior to event by each guest*

*Sides will be the same for both entrées*

- Alaskan Halibut Fillet with Yellow Tomato Risotto, Baby Heirloom Carrots and Preserved Lemon Sauce
- Barnegat Light Diver Sea Scallops with Black Bean Ravioli, Bok Choy Slaw and Spicy Lemon Grass Velouté
- Filet of Beef with Creamy Chimay Cheese Risotto, Grilled Asparagus and Golden Pea Sprouts in a Red Demi Glace
- Red Snapper Fillet with Wheatberry Salad, Broccoli, Pine Nuts and Meyer Lemon Yogurt
- Herb Lamb Loin with Marble Potatoes Gratin, Fava Beans, Baby Carrots and Natural Jus
- Surf & Turf with Herb Roasted Filet Mignon and Jumbo Lump Crab Cake, with Roasted Garlic Mashed Potatoes & a Sautéed Seasonal Vegetable Medley

# Wedding Package Menu



## Tier III

*\$185.00 per Person*

*Based on a Five (5) Hour Event*

*Based on a Minimum of 120 Guests*

## Dessert

Complimentary Wedding Cake  
Passes Mini Pastries  
Coffee & Herbal Teas

## Includes

Full Open Bar  
Upgraded Flatware, Glassware & Standard White Rim  
China and Choice of Linen (Class C or Lower)  
Ballroom Tables & Chivari Chairs (Black, White or Gold Resin)

## Upgraded Bar

*Selection of One (1) of the Following*

### Mojito Station

*Refreshing Cocktails Made from Super Fine Sugar, Guarapo, Fresh Lime Juice & Mint!*

### Martini Station

*Add a Delightful Display of Three (3) Martinis to Your Cocktail Hour. Pre-Poured and Refilled Throughout Cocktail Hour.*

*Includes:*

- *Chocolate Martini*
- *Cosmopolitan*
- *Apple-tini*