

# EDISON

RESTAURANT & EVENT CENTER

## Edison Grand Wedding Package

*(Minimum 50 People, may be served either buffet or plated)*

*All Buffets include Freshly Steamed Vegetables, Dinner Rolls & Butter,*

*Freshly Brewed Coffee, Decaf & Iced Tea*

### *Hors D'oeuvres*

*(Butler-passed – Choose 3)*

*Mini Beef Wellington*

*Bacon Wrapped Scallops*

*Gulf Shrimp Shooters*

*Seared Ahi Tuna with Wonton Crisp*

*Shrimp & Mango Salsa Crostini*

*Caprese Skewers with Balsamic Drizzle*

*Chicken Satay Skewers with Spicy Thai Peanut Sauce*

### *Salads*

*(Buffet Service Choose 2, Plated Service Choose 1 for group )*

#### *Mixed Greens Salad*

Mixed Greens Salad with Cucumber, Tomato, Red Onion and Carrots served with Balsamic Vinaigrette

#### *Classic Caesar Salad*

Fresh Romaine Lettuce tossed in Caesar Dressing with House-Made Croutons

#### *Grilled Vegetable Salad*

Colorful Display of Marinated & Grilled Vegetables tossed in a Dijon Vinaigrette

#### *Baby Wedge*

Quartered Iceberg Lettuce, Slice Red Onion, Crumbled Bleu Cheese drizzled with Ranch Dressing

#### *Chilled Tortellini Salad*

Chilled Cheese Tortellini, Artichoke Hearts, Red and Yellow Bell Pepper, Black Olives, Grape Tomatoes, chopped Basil and shredded Parmesan tossed in Balsamic Vinaigrette

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*Prices are subject to change. All food and beverages prices are subject to a 20% service charge and 6% sales tax.*

## ***Entrees***

*(Choose 3)*

### ***Herb Crusted Prime Rib***

Garlic and Herb Crusted Prime Rib of Beef, slow roasted and served with Au Jus and Horseradish Cream Sauce (Hosted Station)

### ***Jumbo Lobster Ravioli***

Stuffed with tender Lobster Meat and topped with a Basil Cream Sauce

### ***Maryland Crab Cakes***

House-made with Lump Crab Meat with Remoulade and Lemon

### ***Herb Roasted Pork Loin***

Wrapped with Sage and Pancetta, roasted with a moist center and golden brown crust

### ***Crab Stuffed Flounder***

Baked and stuffed with Lump Crab Stuffing topped with a Champagne Cream Sauce

### ***Chicken Saltimboca***

Sauteed and topped with Provolone Cheese, Pancetta, Sage with a White Wine Sauce

## ***Sides***

*(Choose 2)*

### ***Garlic Mashed Potatoes***

Mashed Idaho Potatoes served with Butter and a touch of Garlic

### ***Red Bliss Potatoes***

Roasted Red Bliss Potatoes seasoned with fresh Herbs

### ***Rice Pilaf***

Flavorful Rice Pilaf, Perfect Pairing with Fish or Chicken

### ***Potatoes Au Gratin***

Idaho Potatoes, Scallions, Onions, and a blend of assorted Cheeses baked to a golden creamy perfection

***\$115 per person ++***

***Includes 2 hour open bar package***

*(\$75 carving fee for any hosted station)*