



# DEEWAN PACKAGE

## AMERICAN WEDDING PACKAGE

Our customized American Wedding package is designed to reflect your style & personality, you can sit back & relax while you watch your dreams become a reality. Whether you are hosting an intimate wedding or an extravagant cocktail party, our culinary capabilities will leave your guests raving about the food & experience well after your event has ended.

### BUTLER PASS HORS D'OEUVRES

#### HOT HORS D'OEUVRES (CHOOSE ANY THREE)

- Hibachi-Style Steak Skewered with Peppers, Pepper Jack Cheese & Spring Onions
- Chili Lime Chicken Kebab with Peppers & Spanish Onions
- Crispy Duck Confit Ravioli
- Pork Carnitas with Chipotle Peppers Empanada
- Kobe Beef Sliders
- Petite Lamb Gyro with Tzatziki
- Mini Philly Cheesesteak
- Ricotta Meatballs
- Traditional Pomodoro Sriracha Chicken Meatball
- Petite Maryland Crab Cake with New England Tartar Sauce
- Paella Croquettes with Shrimp & Chorizo
- Thai Spiced Chicken Kofta Kabob on Sugarcane Skewer
- Roasted Root Vegetable Kabob with Sweet Potato, Red Beet, Carrot & Parsnip
- Quinoa & Zucchini Fritters
- Corn & Edamame Quesadilla with Pepper Jack Cheese & Roasted Poblano Peppers
- Vegetable Spring Rolls with Sweet & Sour Sauce
- Beef Barbacoa Taquito
- Seasonal Soup Shooters

#### COLD HORS D'OEUVRES (CHOOSE ANY THREE)

- Beef Tenderloin Crostini with Horseradish Cream & Wild Mushrooms
- Grilled Chicken Caesar Wrap
- Fire Roasted Red Pepper & Fresh Goat Cheese Quiche
- Ratatouille Vegetable Crostini with Boursin Cheese
- Jumbo Shrimps with Cocktail Sauce
- Seafood Salad Spoons
- Cured Lemon & Salmon Mousse Blinis
- Smoked Salmon & Dill Cream Cheese on Multi-Grain Baguette
- Roasted Pear, Bleu Cheese & Fig on Brioche Bread
- Sun-dried Tomato, Boursin Cheese & Olive Tapenade on Crostini



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## PUB-STYLE PASSED HORS D'OEUVRES (CHOOSE ANY ONE)

Mini Grilled Cheeses  
Reuben Sandwich  
Gourmet Pizzas  
Mini Chicken Parmesan Hoagie  
Buffalo Chicken Spring Roll  
Mini Cheesesteak  
Coney Island Franks Stuffed with Sauerkraut & Mustard  
Pigs In A Blanket  
Peach BBQ Brisket wrapped in Pork Belly  
Petite Shredded Beef & Shredded Chicken Tacos  
Sweet Potato Fries with Maple Aioli  
GRCC French Fries with Ketchup  
Loaded Mini Potato Skins  
Mozzarella Sticks with Marinara Dipping

## COCKTAIL STATION (CHOOSE ANY ONE)

### GOURMET CHEESE BOARD

Display of Whole & Cut Cheeses,  
French Baguette, Crackers & Grapes  
With Gourmet Mustards & Dips

### MANNED PASTA STATION

Penne Ala Vodka  
Three Cheese Ravioli with  
Alfredo Sauce  
Whole Wheat Pasta Primavera  
in Garlic White Wine Sauce  
Served Alongside Warm Grilled Chicken,  
Shrimp & Broccoli Rabe & Sweet Italian  
Sausages  
Accompanied With Garlic Bread,  
Oregano & Chili Flakes

### NYC PIZZA BAR

Thin Crust Homemade Pizzas  
Neapolitan  
With Fresh Mozzarella, Basil, EVOO

### MEDITERRANEAN ANTIPASTO

Gourmet Italian Cheese's,  
Fresh Handmade Mozzarella,  
Pecorino, Parmesan, Fontina, Aged  
Provolone, Gorgonzola,  
Saffron Pepper Corn,  
Sundried Tomato Provolone,  
Cacciotti Cheese, Serrano Ham,  
Drunken Goat Cheese,  
Sliced Italian Meats of Prosciutto,  
Capicola & Assorted Salami with  
Grilled Seasonal Vegetables, Roasted  
Red Peppers &  
Marinated Olives  
Seafood Salad Cups



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## COCKTAIL STATION (CHOOSE ANY ONE)

## MANNED SLIDER STATION

Choice of three Made-to-Order:

- Bacon & Blue Burger with Bacon Lardon, Caramelized Onion & Danish Blue
  - Classic American Burger with Lettuce, Tomato & Onion
  - Mushroom Swiss Burger with Sautéed Mushrooms & Swiss Cheese
  - Smoke House Burger with Cheddar Cheese, Bacon, BBQ Sauce & Frizzled Onions
  - Buffalo Chicken Slider with Blue Cheese Dressing & Franks Hot Sauce
  - Falafel on Mini Pita with Tzatziki & Pickled Red Onions
  - Maryland Crab Cake with Remoulade Sauce
  - Cuban Slider with Pulled Pork, Roasted Ham, Sliced Pickles & Spicy Mustard
- Served with Waffle Fries, Onion Rings & House made Chips

## BISTRO CARVING STATION\* (CHOOSE ANY ONE)

(\*ADDITIONAL \$15 PER PERSON)

- Roasted Tenderloin of Beef
- Marinated Flank Steak
- Roasted Prime Loin of Pork

Sauces: Horseradish Crème, Red Wine Demi-Glace, Sauce Au Poivre, Cranberry Relish

## FRESH DELUXE RAW BAR\*

(\*ADDITIONAL \$15 PER PERSON)

- Jumbo Shrimp Cocktail
- Pre-Cracked Crab Claws

Sauces: Cocktail, Remoulade, Mignonette, Hot Sauces, Fresh Lemons

## SILVER CHAFING BUFFET STYLE SOUP & SALAD (CHOOSE ANY TWO)

- Roasted Mushroom & Truffle Bisque in Espresso
- Watercress Salad, Julienne Green Apples, Goat Cheese, Candied Walnuts, White Balsamic Vinaigrette
- English Cucumber Wrapped Organic Petite Greens
- Roasted Heirloom Tomatoes, Pecorino Cheese Crisp, Shallot Vinaigrette
- Port Wine Poached Pear & Arugula Salad
- Toasted Almonds, Maytag Blue Cheese, Balsamic Vinaigrette
- Tomato & Mozzarella Napoleon
- Proscuttio de Parma, Micro Basil, Cracked Black Pepper, EVOO, Balsamic Glaze
- Tuscany Salad
- Arugula, Baby Spinach, Endive, Italian Radicchio, Roasted Pistachios, Crumbled Gorgonzola
- Marsala poached Pears, Port Wine Balsamic Vinaigrette



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Baby Spinach & Arugula Leaves  
Toasted Goat Cheese, Sweet Paprika Bread Stick, Wild Raspberry Vinaigrette  
Nouveau Caesar  
Romaine Hearts, Brioche Crouton, Heirloom Tomato, Black Olive Crumble, Crisp Parmesan  
Blue Pear Salad  
Hydroponic Bibb Greens, Bleu Cheese, Anjou Pears, Candied Walnuts, Balsamic Vinaigrette  
Roasted Beet & Orange  
Baby Arugula, Frisee, Toasted Pine Nuts, Local Goat Cheese, Mustard Vinaigrette  
Compressed Watermelon  
Baby Arugula, Micro Flowers, Feta Cheese, Aged Balsamic

**ENTRÉE COURSE** (CHOOSE ANY TWO)  
(VEGETARIAN OPTIONS ARE INCLUDED WITH THE PACKAGE)

## FISH

Pan Roasted Wild Pacific Salmon, Citrus Coulis, Orange & Parsley Gremolata  
East Coast Halibut, Parsnip Lobster Sauce  
Seared Chilean Sea Bass, Chive Beurre Blanc

## BEEF

Center Cut Filet Mignon, Green Peppercorn Sauce  
Maple Glazed Short Ribs  
Prime Dry Aged Strip Steak, Bordelaise Sauce  
Prime Center Cut Tenderloin En Croute (+\$5), Bordelaise Sauce  
Center Cut Veal Chop (+5), Herb Maître d'Hôtel Butter

## CHICKEN

Herbed & Seared French Breast of Chicken, Lemon Scented Chicken Jus  
Bacon Wrapped Stuffed Organic Chicken Breast  
Chicken Jus Filled with Mascarpone, Asiago, Garlic, Chives & Roasted Organic Tomatoes

## VEGETARIAN

Eggplant & Roasted Vegetable Lattice Tarte  
Roasted Tomatoes, Baby Arugula, Balsamic Vinaigrette  
Whole Wheat Linguine  
Sun-Dried Tomato Pesto, Cappellini of Vegetables, Pine Nuts  
Farmer's Sheppard Pie  
Local Seasonal Vegetables, Whipped Yellow & Sweet Potato  
Roasted Vegetable Risotto, Crispy Leeks



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## ENTRÉE COURSE

### STARCH & VEGETABLES

(PLEASE SELECT TWO STARCH & TWO VEGETABLES TO BE SERVED WITH YOUR ENTREE)

#### STARCH

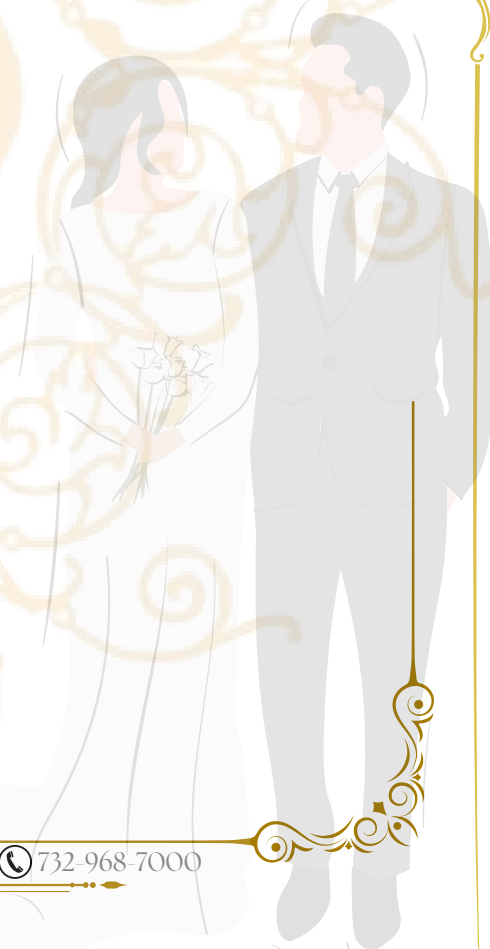
Potato Gratin  
Roasted Peanut Potatoes  
Truffled Fingering Potatoes  
Garlic Mashed Potatoes  
Truffled Potato Puree  
Celery Root Puree  
Jasmine Rice  
Basmati Rice  
Risotto Milanese

#### VEGETARIAN

Roasted Root Vegetables  
English Peas  
Balsamic Glazed Roasted Mixed Vegetables  
Roasted Wild Mushrooms & Onions  
Petite Asparagus or Asparagus Tips  
Tied Baby Vegetables  
Glazed Baby Carrots  
Tourne Vegetables  
Mixed Petite Baby Vegetables

## DESSERT COURSE (CHOOSE ANY TWO)

Classic Crème Brulée  
Seasonal Berries, Marsala Sabayon  
Warm Chocolate Soufflé  
Fresh Whipped Cream & Raspberries  
New York Cheesecake  
Raspberry Coulis  
Maine Blueberry Cobbler  
Vanilla Ice Cream  
Apple Galette  
Cinnamon Ice Cream  
Carrot Cake with Cream Cheese Icing  
Chocolate Peanut Butter Mousse Cake  
Fresh Whipped Peanut Brittle  
GRCC Chocolate Chip Cookie  
Tahitian Vanilla Ice Cream  
Chocolate & Caramel Sauces





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## AMENITIES

We offer a wide range of complimentary event services to make your special occasion a grand success.

- \*Four-hour banquet rental for Lunch events
- \*Five-hour banquet rental for Dinner events
- \*Two-hour additional timeline for decoration setup \*30 minutes to dismantle
- \*Elegant Buffet set up to impress your guests & make your event memorable
- \*Fine China-Cutlery & glassware to add a touch of sophistication to your event
- \*Gold Chivari chairs with round tables are perfect for your social or corporate event
- \*Choice of tablecloths & napkins from a variety of color options to match your event theme
- \*Stage Platform panels to make your event shine & look stunning
- \*One Green Room for Bride & Groom included in the package

**Our banquet rental services below are designed to enhance & make your event memorable.**

**Elevate your event with our packages below (available at additional cost)**

- \*Alcoholic Bar Packages | \*Menu Items | \*Live Action Food Stations | \*Elegant Linens**
- \*LED Uplighting | \*Projector & Screen | \*Additional Stage Panels**
- \*Additional Hour Hall Rental | \*Additional Tables**

