



Grand Ballroom *at Cornerstone Commons*

✧ Platinum Stations ✧

- ◆ Food stations by *Jody's Pantry Catering*
- ◆ Fresh flower centerpieces by *Bertma's The Butler Florist* for all guest tables chosen from our Platinum Selections along with five coordinated fresh flower arrangements on the Diamond Room window sills
- ◆ Use of the Diamond and Pearl Room for a maximum of six hours
- ◆ Use of the Turquoise Room for bridal party
- ◆ Complete placement of all tables and cushioned chairs, bridal table, and portable dance floor
- ◆ White floor length linens on all tables with choice of white or colored 90 inch square linen overlays and white or colored linen napkins
- ◆ White or black skirting or floor length linens on bridal, appetizer, gift, and cookie tables
- ◆ White chair cover with colored sash on all chairs
- ◆ Silverware and water glasses at place settings
- ◆ China plates provided at stations
- ◆ Champagne and wine glasses for all guests
- ◆ Portable bar stocked with ice, selection of soda, plastic cups and paper napkins
- ◆ Elegant Wedding Cake with unlimited flavors chosen from our Platinum Selections displayed on a decorated cake table. Includes meeting with cake decorator to customize cake.
- ◆ Pre-boxed anniversary tier (providing wedding is at least 100 guests)
- ◆ Cake cut and served on china plates at guest tables with edible monogram on the plate
- ◆ Under lighting or table top lighting of bridal table, if desired
- ◆ Premium cookies provided, displayed and replenished (4-6 cookies per guest)

✧ Package Pricing

Saturdays or Holidays: \$67.00 per person
20% Discount for all other days

✧ Package Terms

Package prices are per person and subject to 6% Sales Tax and 18% Service Charge.

A non-refundable deposit of \$500 is due to secure your date, additional \$1,000 due six months before event, and remaining balance is due two weeks before event date. A \$500 security deposit is required two weeks in advance.

Minimum 80 people for package pricing.

All quoted prices are subject to change without notice until a date is reserved and a contract is signed.



Station Selections

Appetizer Stations (choose one)

Classic Option

An Elegant Crudite Display of Chilled Fresh Fruit Selections, Organic Vegetables with Dips Displayed in Silver Martini Glasses, and an Array of Cubed Cheese with Crackers.

Tuscan Table Display Option

A Fine Array of Imported Olives, Fresh Tomato Bruschetta with Crostinis, Crusty Breads with Flavor Infused Dipping Oils and Herbs, and Caprese Skewers of Fresh Mozzarella, Fresh Basil and Sundried Tomatoes or Grape Tomatoes.

The Grecian Display Option

Savory Display of Greek "Salad Skewers" of Feta, Kalamati Olives, Pepperoncini Peppers and Grape Tomatoes, Spanakopeta Phyllo Triangles with Dill Dipping Sauce, and Hot Parmesan Artichoke Dip with Crostinis and Pita Chips.

The Artisan Cheese Option

A Beautiful Display of Artisan Cheese Blocks on Slates with Gourmet Crackers, Imported Olives, Mixed Nuts, and Dried Fruits. *(Cheese Selection Examples: Crumbly Gorgonzola, Brie, French Chevre, Havarti with Dill, Pear and Apple Stilton, Bruschetta Jack, Vermont Aged Cheddar, Horseradish, Fingerlakes Champagne, Smoked Gouda and many more.)*

The Antipasto Table Option

Tomato Basil Bruschetta, Marinated Mushrooms and Artichoke Hearts, roasted Red Peppers, Salami and Prosciutto, Cheeses *(Aged Provolone, Fresh Mozzarella)*, Assorted Olives, Tomato Boccacini Mozzarella Salad, Herb Garlic Crostinis, Rustic Italian Breads with Dipping Oils.

Food Stations (choose three)

Saladtini Station

Mixed greens, artisan cheeses, nuts, fruits, vegetable accompaniments all shaken, not stirred together by our salad "mixologists" and served up in martini glasses. Several signature salads per station (examples: greek salad, bacon ranch garden salad, mandarin sesame salad, apple cranberry mesculan salad....)

Soup Station

Tired of salad and want a delicious starter course for your event? Sips of your favorite farm to table soups made fresh in our JPC kitchens are just the answer– tomato fresh basil soup, butternut squash puree, lobster bisque, smoked corn chowder, wild mushroom and brie bisque, stuffed green pepper...accented with memorable savory garnishes like mini brioche toasted cheese, shrimp skewers, corn crab fritters, or roasted vegetable tartlets. Scrumptious!

Asian Wok Station

Jasmine rice or fried rice, steamed and wok stir-fried vegetables and Asian seasoned meats are prepared fresh by chef attendants in this action station for guests to mix and match to their own tastes in Chinese takeout boxes. A full selection of house made spring rolls served up in authentic bamboo steamer baskets completes the inspiration delectably. (Wok profiles: orange chicken, shrimp and pea pods, sesame ginger vegetables....)



Pasta Station

Fresh pastas, authentic sauces and a wide range of toss ins from sautéed vegetables to gourmet cheeses make this chef attended station a hit with any guest composition. Pasta examples: Penne alfredo primavera, tricolor tortellini alla vodka...

Baked Potato Bar

It all starts with a baked russet or oven roasted yam– then the fun begins as guests choose from an array of gourmet and savory toppings which could include cheeses, herb infused butters, caramelized onions, bacon, fresh chives, steamed broccoli or cauliflower, lobster or crabmeat, chili, sour cream and a whole host of other delicious offerings.

Mashed Potato Martini Bar

Yukon gold mashed potatoes piping hot and ready to be garnished from an array of fine toppings like caramelized shallots, fresh chives, bacon, shredded asiago or parmesan cheeses, basil pesto, chili, and so much more.

-Or-

Picture steaming mashed orange marmalade yams topped with caramelized ginger, brown sugar, shredded pineapple, sugared pecans and clove infused butter in a martini stem. Need we say more?

Carving Station with Two Meats

Slowly roasted prime cuts of meat, carved by chef attendants and accented by housemade chutneys or sauces. 2 Meat selections per station. Meats can include slow roasted pork tenderloin, apple cider brined breast of turkey, royal flagship of beef, pineapple roasted pit ham, or yankee style eye of round.

Additional Stations (available at an Add-on Cost)

Saladini Station (\$5.75 per Person)

Soup Station (\$5.50 per Person)

Asian Wok Station (\$7.50 per Person)

Pasta Station (\$7.00 per Person)

Baked Potato Bar (\$5.00 per Person)

Mashed Potato Martini Bar (\$5.75 per Person)

Carving Station with Two Meats (Pricing Dependent on Meat Selection)

Top Round of Beef (\$7.50 per Person)

Carved Brined Breast of Turkey (\$7.50 per Person)

Glazed Pit Ham (\$7.50 per Person)

Prime Rib (\$8.50 per Person)

Roasted Tenderloin of Beef (\$12.00 per Person)

Slow Roasted Tenderloin of Pork (\$7.50 per Person)

Beverages

Coffee and Iced Tea Served at Beverage Station

Water in Sterling Silver Pitchers at Guest Tables