



The Orchid Package at Jungle Island

Five Hours of Open Bar

Consisting of a Premium Brand Selection of Crown Royal, Johnny Walker Black Label Scotch, Tanqueray Gin, Jack Daniel's Black Label Bourbon, Absolut Vodka, Bacardi & Parrot Bay Rum, Kahlua & Amaretto Liqueurs, Assorted Beers, Wine, Assorted Juices and Soft Drink Mixers



Garden Crudité Display

A Selection of Fresh Garden Vegetables with Dipping Sauce

Imported and Domestic Cheese Display with Fruit Garnish

Accompanied with Gourmet Crackers

Select One Reception Station from the following:

Pasta Station, Carving Station with (1) choice of Turkey, Ham, or Corned Beef,
(or) Assorted Sushi Boat Display

Butler Passed "Gold and Silver Selection" of Hot and Cold Hors d'Oeuvres

(Based upon 10 Selections)

Mini Beef Wellington with Mushroom Duxelle
Miniature Crab Cakes with Garlic Aioli
Assorted Deluxe Canapés
Oriental Spring Rolls with Plum Dipping Sauce
Flaky Beef Empanadas
Sesame Chicken with Sweet & Spicy Thai Sauce
Coconut Fried Shrimp with Apricot-Horseradish Sauce
Conch Fritters with Key Lime Mustard Sauce
Assorted Dim Sum with Ginger-Soy
Mozzarella Pinwheels on Herbed Croustade



A Four-Course Dinner



Dinner will consist of an Appetizer Course and Salad Course
Followed by one of our Executive Chef David Strickland's Gourmet Entrées.
A Served Dessert Course may be substituted for the Appetizer Course.
Menu includes a Custom Designed "Traditional Design" Butter-cream Wedding Cake.

Champagne Toast Served Tableside



California Red or White Wine

Served Tableside with Dinner



Appetizer Course

(Select One)

Maryland Crab Cakes

Garlic Aioli, Spicy Corn Relish,
With Crayfish Garnish

Chilled Ceviche' Martini

With Assorted Marinated Seafood
With Lemon Garnish

Cheese Tortellini Pasta

With Four Cheese Sauce or Marinara, Basil

Seafood and Wild Mushroom Bouchee

With Béchamel Sauce



Salad Course:

(Select One)

Mixed Wild Greens

Grape Tomatoes, Carrot Julienne
Drizzled with Balsamic Vinaigrette

Classic Caesar Salad

with Herb Toasted Croutons,
Grated Parmesan

Capresa Salad

Vine Ripened Tomato,
Fresh Mozzarella,
Balsamic Vinaigrette

Hearts of Palm Salad

Grape Tomatoes,
Mandarin Segments,
Passion Fruit Vinaigrette

Spinach Salad

Chopped Egg with
Sliced Mushrooms,
Warm Bacon Dressing



Main Course

***Prices listed are for Saturday Night Events / 10% Reduction for other Days & Times!**

Prices valid until October 2008

(Select One Main Course)

Grilled Breast of Chicken with Marsala or Peppercorn Sauce

Sautéed Breast of Chicken Piccata with Lemon-Caper Sauce

Stuffed Breast of Chicken Florentine

filled with Spinach, Cheese, Sun dried Tomato and Pine Nuts

Maple Glazed Salmon Fillet

Duet Entree of Breast of Grilled (or) Sautéed Chicken paired with Salmon

Duet Entrée of Filet Mignon with Salmon (or) Grilled or Sautéed Chicken Breast

Filet Mignon of Beef with Cognac Demi-glaze

Table Side Guest Order: Beef and Salmon (or) Chicken

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Dessert (Optional in place of Appetizer)

Tartuffo with Strawberry Coulis and Whipped Cream on a Painted Plate,
Mixed Berries with Sabayon, (or) Chocolate Mousse in Edible Chocolate Shell

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All Dinner Selections Include a Selection of Potato or Rice, and Fresh Vegetable

Our “Jungle-riffic” Bread Basket of

Assorted Rolls, Flatbreads, and Grissini with Fresh Creamery Butter

Freshly Brewed Regular & Decaffeinated Coffee and Teas

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Custom “Traditional Design” Butter-cream Wedding Cake

Designed by one of South Florida’s Premier Bakeries

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White or Ivory Floor Length Table Linen & Napkins

Referrals available for Decorative Chair Cover & Linen Rentals, Floral & Music

Self Parking Included in Package

All Food and Beverage Prices are subject to 21% Service Charge and All Applicable Taxes

All Prices are subject to change without notice prior to Contract.