

# Weddings @ Lighthouse Sound

## Plated Dinner

Served with freshly brewed regular & decaffeinated coffee, hot & iced tea, and fountain soda

## Butlered Hors d' Oeuvres

Your choice of five hors d' oeuvres from Lighthouse's selection

### Cold Hors d' Oeuvres

Tomato Mozzarella Basil Skewers drizzled with Balsamic Reduction  
Boursin Cheese, Sun Dried Tomatoes, and chopped Basil served on French Baguette  
Grilled Andouille Sausage on toast points with Dijon and Frizzled Leeks  
Shrimp Cocktail, Blackened or Plain, served with Cocktail Sauce  
Melted Brie cheese on a toast point with Apple Cherry Chutney  
Toasted Crostini topped with Jumbo Lump Crab Salad  
Cherry Tomato stuffed with Jumbo Lump Crab Salad  
Beef Carpaccio served on toast points with fresh horseradish sauce and diced red onions  
Crispy pita chips topped with roasted pepper Hummus

### Hot Hors d' Oeuvres

Vegetable Spring Rolls served with a Hot and Sour Dipping Sauce  
Pecan Encrusted Chicken Satay served with Peach Marmalade  
Toast Point topped with Shaved Filet, Blue Cheese Spread and Caramelized Onions  
Marinated Steak Bites served with a Bloody Mary Dipping Sauce  
Crab Imperial stuffed Mushroom Caps  
Crab Dip served in Puff Pastry Shells  
Coconut Shrimp with Pineapple Dipping Sauce  
Italian or Swedish Meatballs  
Mini Crab Cakes  
Mini Chicken Cordon Blue  
Scallops wrapped in Hickory Smoked Bacon  
Spinach, Feta Cheese and Pine Nut Triangles  
Sesame seared Tuna with Wasabi Aioli

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## First Course (Choice of One)

Cream of Asparagus and Crab Soup  
Shrimp Bisque  
Italian Wedding Soup  
Corn and Crab Chowder  
Creamy Tomato and Basil Soup  
or  
Lighthouse Salad of Mesculin Greens, Cherry Tomatoes, Toasted Walnuts, Mandarin Oranges, with our Honey Poppy seed Dressing  
Spinach Salad with Cherry Tomatoes, Red Onions, and Apple-wood smoked Bacon, accompanied by our Homemade Balsamic Vinaigrette and Parmesan Cheese  
Caesar Salad of Romaine, Herb Crouton, Parmesan Cheese, Creamy Caesar Dressing

## Intermezzo (Choice of One)

Lemon Sorbet  
Raspberry Sorbet

Above prices do not include tax and gratuity. Prices are subject to change

\* Gluten Free and Vegetarian Meals are available upon request

## **Entrée (Choice of Three)**

All entrees served with freshly baked bread and Chef's selection of starch and vegetable

### **Tier 1**

**\$75.00 per person, ages 5 -12 \$40.00 per person**

Mesquite smoked London Broil served with mushrooms in Pinot Noir reduction  
Barrel cut sirloin topped with melted hotel butter  
Pork Medallions with cherry compote and caramelized pecans  
Parmesan encrusted Flounder served with Lemon, butter, caper sauce  
Oven baked Mahi Mahi topped with fruit salsa with a hint of mint  
Chicken Marsala  
Herb roasted chicken

### **Tier 2**

**\$85.00 per person, ages 5 -12 \$50.00 per person**

Filet of Beef- Served with your choice of Sauce Béarnaise, Cabernet Demi, Roasted Shallot Demi, or Sherried Forest Mushroom Demi  
Prime Rib- Oven roasted and served with au jus and fresh horseradish  
Stuffed Pork Tenderloin- Pork Tenderloin encrusted with Herbs and stuffed with Garlic infused Goat Cheese  
Broiled Salmon with a Lemon Dill Cream Sauce  
Five Jumbo Shrimp stuffed with Crab Imperial and baked  
Chicken Cordon Bleu with a Pommery Mustard Beurre Blanc Sauce  
Panko Encrusted Chicken stuffed with Boursin cheese and a mushroom Duxelle, topped with an herb cream sauce  
Chicken Chesapeake-Jumbo Lump Crabmeat topped with Proscuitto Ham and Provolone Cheese with a Seafood Cream Sauce

### **Tier 3**

**\$100.00 per person, ages 5 -12 \$60.00 per person**

Filet of Beef- Served with your choice of Sauce Béarnaise, Cabernet Demi, Roasted Shallot Demi, or Sherried Forest Mushroom Demi  
Tournedos of Beef – Served with Boursin and Roasted Red Peppers  
Veal Oscar – Medallions of Veal with Jumbo Lump Crab Meat, White Wine, Poached Asparagus with Rich Sauce Béarnaise  
Salmon Oscar- Broiled Salmon Fillet topped with Jumbo Lump Crabmeat and Hollandaise Sauce, served best with asparagus  
Blackened Chilean Sea Bass with Mango Chutney  
Sesame encrusted and pan-seared Tuna topped with a cucumber melon relish with Ponzu drizzle  
Lighthouse's Jumbo Lump Crab Cakes topped with a Pommery Mustard Beurre Blanc sauce  
Buttermilk breaded breast of Chicken topped with Shrimp in a Creamy Chardonnay Sauce

### **Tier 4**

**\$115.00 per person, ages 5 -12 \$70.00 per person**

Petite Filet Mignon with Sauce Béarnaise and Jumbo Lump Crab Cake  
Petite Filet Mignon with Sauce Béarnaise and Cold Water Lobster Tail served with Drawn Butter  
Oven Roasted Prime Rib of Beef with Jumbo Lump Crab Cake  
Petite Filet Mignon with Salmon Oscar  
Cajun spiced and pan-seared Red Snapper served over thin spaghetti, spinach, tomato, jumbo lump crab meat in a lobster cream sauce  
Alaskan Halibut seasoned and pan roasted with a Lemon, Caper, Butter Sauce  
Twin 6 oz Cold Water Lobster Tails served with Drawn Butter

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## **Reception**

Your reception may run for Five hours.

## **Bridal Room**

You will have access to our ladies locker room for the Bride and bridal party.

## **Cake Cutting Service**

Our friendly staff will personally slice and serve your wedding cake.  
We will also box up the top layer of your cake for your 1<sup>st</sup> year anniversary!

## **Coffee Service**

Your guests will be offered a choice of Regular or Decaffeinated Coffee and Hot Tea

## **Food Tasting**

As part of our wedding package, we will be glad to offer you tasting of your wedding dinner selections. We will prepare food enough for two people. You will be wowed by the extraordinary cuisine and beautiful presentation for which the Restaurant at Lighthouse Sound is well known!  
Tasting must be done before 50% of your wedding cost balance is due. Alcoholic beverages are not included.

## **Vendors**

The Restaurant at Lighthouse Sound will offer a discounted rate for your DJ, Photographer, Videographer, etc.

## **Linen**

Lighthouse Sound will gladly provide floor length white and ivory tablecloths and napkins.  
A wide variety of colored linen is available for an additional cost.

## **Dance Floor**

Lighthouse Sound will provide a parquet dance floor for your special event.  
The size of the dance floor will be determined by the final guest count.  
Dance floor is available upon request.

## **Party Favors**

Don't forget to stop by our Pro Shop for your golf themed party favors, like personalized golf balls in individual wedding boxes, personalized tees, or shot and beer glasses with Lighthouse Sound logo. Ask us about others available!

## **Availability**

### Saturday

Afternoon events may run until 3:00 pm.  
Evening events may begin at 4:00 or later.  
A 10% Discount on food and beverages will be offered November through March

### Friday and Sunday

Your event may begin at any time

## **Deposit Schedule**

A \$1,000.00 non-refundable deposit and signed contract are required to secure the date and time.  
Fifty percent (50%) of the balance will be due six (6) months prior to your event.  
The remaining balance will be due ten (10) days prior to your event.  
In the event of cancellation, all monies are non-refundable.

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