

w e d d i n g

PLATINUM PACKAGE

The Platinum Package Includes Four Hors D'oeuvres, Salad Course, and Plated Duo Entrée.

Minimum of 120 Guests.
PER PERSON | 144

Add Bar Package (up to 6 hours) or Enhancements Priced as Indicated. Dinner Wine Service Included with Bar Package.

h o r s d'oeuvres

SELECT FOUR

Caprese Dropper 🍷
Smoked Cheddar Puffs 🍷
Artichoke and Feta Fritter 🍷
Brie and Raspberry Phyllo 🍷
Tomato Jam and Blue Cheese Pita Chip 🍷
Chickpea Panisse with Mushroom Duxelles 🍷 🍷
Pancetta and Olive Ricotta Crostini
Buffalo Bleu Chicken Tart
Short Rib Crispy with Jalapeno Marmalade
Grilled Beef Tartare Cornet
Bacon Biscuit with Chipotle Pork Loin 🍷
Cognac Crab Salad Crostini
Tuna Tartare Cornet
Crab Rangoon Phyllo
Spicy Tuna Taco with Guacamole and Wasabi Crème
Smoked Salmon with Dill Cream Cheese & Fried Capers on Crostini
Vietnamese Shrimp Toast

PER PERSON UPCHARGE | *MP
Assorted Sushi Rolls

s a l a d

SELECT ONE

BABY GREENS SALAD
Dried Cherries, Candied Walnuts, Smoked Blue, Cider Dressing

w e d d i n g **PLATINUM PACKAGE**

NELSON SUPER FOOD CHOPPED SALAD

Baby Kale, Spinach, Romaine, Quinoa, Chardonnay Blueberries, Spiced Almonds,
Moscato Dressing

ROASTED BEET SALAD

Roasted Beet & Crispy Goat Cheese, Arugula, Pecans, Port Wine Vinaigrette

BURRATA SALAD

Burrata, Pickled Mushrooms, Confit Cherry Tomato, Arugula, White Balsamic Glaze

CRAB SALAD

Tomato and Cucumber Carpaccio, Crab Salad

d u o e n t r é e

SELECT TWO

Scottish salmon "a la plancha" bordelaise sauce

Grilled berkshire pork chop, hard cider demi-glace

Grilled midwest angus strip steak, brandied green peppercorn sauce

Flame broiled jumbo shrimp, tomato caper sauce vierge

Buttermilk brined chicken breast, french sauce diable

PER PERSON UPCHARGE | 12

Angus beef filet mignon, truffle madeira sauce

v e g e t a b l e

SELECT ONE

Spring/Summer

Vegetable "Tian" Provençale

Shaved Fennel Tomato Salad

Minted Pea Mash

Turmeric Marinated Cherry Tomatoes

Fall/Winter

Parsnip Puree

Golden Beet Puree

Root Vegetable Gratin

Winter Spice Roasted Delicata Squash

All Seasons

Honey/Coriander Glazed Baby Carrots

Charred Vegetable Farro

wedding PLATINUM PACKAGE

starch

SELECT ONE

Creamed Corn Risotto
Olive Oil Crushed Crispy Fingerling Potatoes
Sweet Potato Polenta
J Rieger Whiskey Yam Puree
Seasonal Risotto
Rosemary and Horseradish Potato Pave
Gruyere Au Gratin Potato

enhancements

ADD APPETIZER, PER PERSON, PER SELECTION | 10
ADD PATISSERIE, PER PERSON, PER SELECTION | 8
ADD LATE NIGHT SNACK, PER PERSON, PER SELECTION | 5
ADD ONE APPETIZER AND TWO PATISSERIE, PER PERSON | 23

appetizers

Three Cheese and Porcini Arancini 🍃
Herbed Falafel Tostadas with Olive Crème Fraiche 🍃🌾
Spicy Tomato Basil Gazpacho Shooter with Cheddar Cheese Crisp 🍃
Chorizo Potato Croquette with Green Peppercorn Aioli
Mini Pork Al Pastor Tostadas with Pickled Chiles and Queso Fresco 🌾
Petit BLTs
Petite Braised Beef Naan
Petite Chicken Masala Naan
Ponzu Spiced Tiger Shrimp Skewer
Two-Bite Ball Park Burgers
Italian Sausage Meat Balls with Spicy Arrabiata Sauce
Korean Spiced Chicken Sliders

patisserie

Guava Caramel Cheese Éclair with Candied Ginger
Lemon Rosemary Meringue Tartlet
Black Sesame Mango Matcha Cornet
Strawberry Passionfruit Basil White Chocolate Truffle with Strawberry Dust

w e d d i n g

PLATINUM PACKAGE

Chocolate Chestnut Cream Shooter with Honeycomb and Blackberries
Chocolate Orange Bizcochitos (Mexican Shortbread Cookies)

PER PERSON UPCHARGE | 3

Smoked Cherry Pistachio Panna Cotta Pops
Key Lime Tartlet

late night snack

Mac & Cheese Mason Jars
Mini Chocolate Milk and Cookies

PER PERSON UPCHARGE | 1

Donut Holes and Chocolate Sauce
Smoked Cheeseburger Slider on Pretzel Bun with French Fries

PER PERSON UPCHARGE | 2

Ice Cream Station

Select Two

Vanilla Bean, Chocolate, Salted Caramel, Cookies N Cream, or Coconut Sorbet

Select Four Toppings

Sprinkles, Cherries, Whipped Cream, Chocolate Chips, Mini M&Ms,
Chocolate Syrup, or Caramel Syrup

PER PERSON UPCHARGE | 2

Flatbread Station

Select Two

Classic Margherita

Cheese and Pepperoni

Grilled Vegetable and Ricotta

BBQ Chicken and Smoked Cheddar

 This item is best served warm, passing is not recommended.

 Made with gluten-free ingredients. The Nelson-Atkins is not a gluten-free environment.

 Meatless  Vegan  Dairy-Free