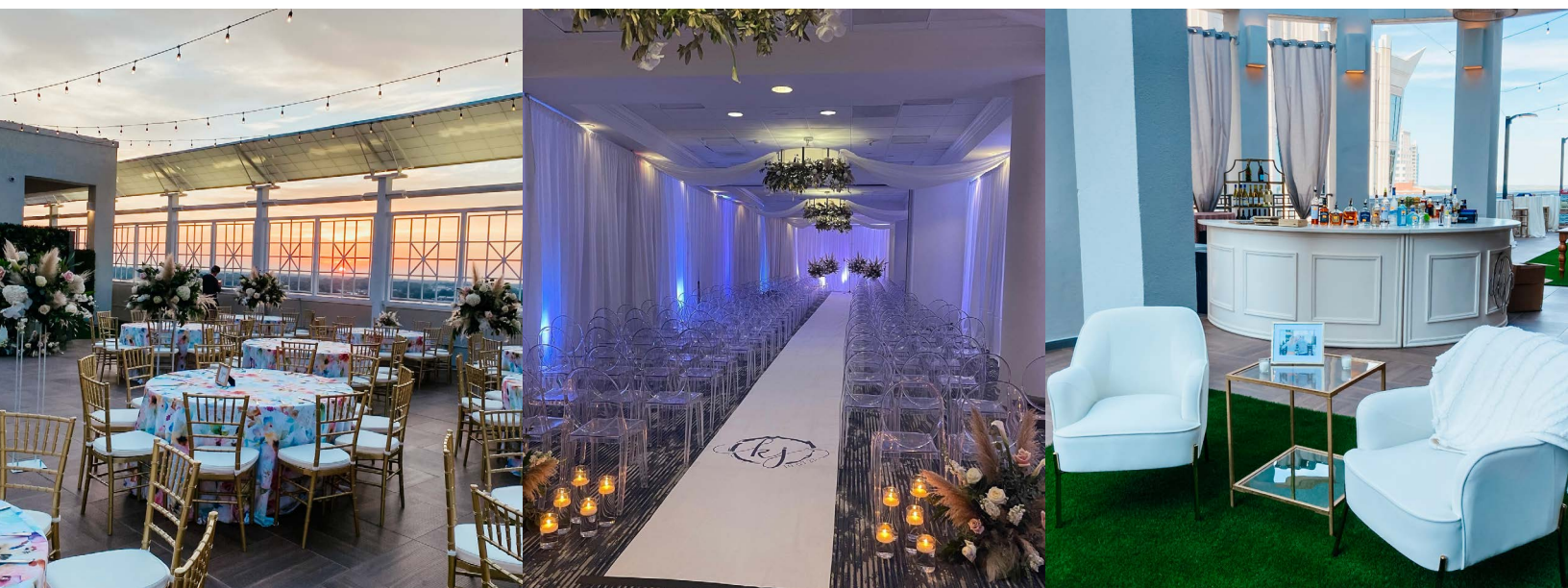


Something Old, Something New, Something Borrowed,  
Something Blue



Weddings by  forchetta



# WEDDING MENU

# WEDDING PACKAGES

## Include

Choice of One (1) Display

Selection of Four (4) Hors d'Oeuvres for Cocktail Hour Passed Butler Style

Four (4) Hour Open Bar With Call Brand Liquor, Canyon Road Red and White Wines, Imported and Domestic Beers, Assorted Sodas, Mixers and Garnishes

Champagne/Sparkling Cider Toast

Tables and Chairs for Ceremony, Cocktail Hour and Reception

Floor Length Linens and Napkins From Our Inventory

Flatware, China and Drinkware

Wooden Parquet Dance Floor

Three-Tiered Vases With LED Floating Candles

Ceremony Rehearsal on Site

Menu Tasting for Up To Four (4) Guests

Complimentary Honeymoon Suite Night of Wedding  
With Breakfast for Two the Next Morning

Complimentary Parking for Wedding Couple on the Wedding Day

IHG Reward Points

*Three (3) Points per Dollar Spent in Guestroom Block and Event*

Special Group Rate for Guest Room Block

# COCKTAIL HOUR

## Reception Displays

Select One Display

### VEGETABLE CRUDITÉ PLATTER

Seasonal Raw Vegetables Served with Dipping Sauce

### SLICED SEASONAL FRUIT DISPLAY

with Honey Yogurt Dipping Sauce

### INTERNATIONAL CHEESE DISPLAY

with Assorted Crackers and Baguettes

### CHARCUTERIE DISPLAY

Marinated Asparagus, Heirloom Cherry Tomatoes with Pesto, Artichoke Hearts, Salami, Prosciutto, Soppressata, Assorted Olives

## Hors d'Oeuvres

Select Four Hors d'Oeuvres To Be Butler Passed

### COLD

#### CUCUMBER CUP

Choice Of Shrimp Salad, Boursin Cheese  
With Pecans, Or Chicken Salad

#### DEVEILED EGGS

Choice Of Traditional,  
Pimento Cheese, or Shrimp Salad

BRUSCHETTA WITH FRESH TOMATO  
SHAVED PARMESAN, AND BALSAMIC DRIZZLE

PROSCIUTTO WRAPPED HONEYDEW

MOZZARELLA AND TOMATO  
SKEWERS WITH BASIL OIL

ROAST BEEF AND HORSERADISH  
CREAM ON BAGUETTES

### HOT

BAKED BRIE  
WITH RASBERRY COULIS

#### SPANAKOPITA

MINI SAUSAGE CALZONES

FRIED PEKING DUCK RAVIOLI  
WITH HOISIN SAUCE

MINI CRAB CAKES  
WITH CREOLE REMOULADE

FRIED CHICKEN TENDERS  
WITH PLUM SAUCE

CHICKEN SATAY  
WITH PEANUT SAUCE

VEGETABLE SPRING ROLLS  
WITH DUCK SAUCE

SMOKED CHICKEN  
QUESADILLAS

MINI CUBAN SANDWICH  
WITH MUSTARD SAUCE

LOW COUNTRY SKEWER  
WITH OLD BAY AIOLI

BALSAMIC MARINATED  
CHICKEN AND  
VEGETABLE SKEWER

GOAT CHEESE HONEY  
WRAPPED IN PHYLLO

MINI BEEF WELLINGTON  
MINI CHEESEBURGER SLIDERS

BEEF EMPANADAS  
ASSORTED MINI QUICHE

All prices are subject to a taxable 23% service charge and applicable 8.25% tax.

# RECEPTION

## Salad

*Served with Buffet or Plated Dinner*

*Select One*

### **OAK SALAD**

Mixed Field Greens, Roasted Pine Nuts with Shredded Carrots,  
Cherry Tomatoes, Cucumber Slices, Balsamic Vinaigrette

### **forchetta SALAD**

Artisan Baby Lettuce, Pickled Onions, Cucumber, Cherry Tomatoes,  
Fried Chickpeas, Creamy Champagne Herb Dressing

### **CAESAR SALAD**

Hearts of Baby Romaine, Grated Parmesan,  
Croutons, Roasted Garlic Caesar Dressing

### **SPINACH, FRISEE, PEAR SALAD**

Baby Spinach, Frisee, Diced Pears, Blue Cheese Crumbles,  
Shaved Red Onion, Port Wine Vinaigrette Dressing

### **BABY ICEBERG SALAD**

Cherry Tomato, Blue Cheese Crumble, Bacon Lardon,  
Cured and Shredded Eggs, Creamy Italian Dressing

### **STRAWBERRY FIELDS SALAD**

Baby Mixed Greens, Sliced Strawberries, Crumbled Feta Cheese,  
Roasted Pecans, Balsamic Vinaigrette Dressing

*All prices are subject to a taxable 23% service charge and applicable 8.25% tax.*

# BUFFET DINNER

Buffet Dinners Include Rolls and Butter and Are Served With Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Iced Tea and Ice Water.

## Entrées

Select Two

### GRILLED SIRLOIN

Tomatillo Salsa Verde

### CHICKEN MARSALA

Mushrooms, Caramelized Onions

### CHICKEN SCALOPPINI

Seared Chicken Breast with Smoked Mozzarella, Prosciutto, Wild Mushroom

### HERBED LEMON ROASTED CHICKEN

Topped with Capers, Gaeta Olives, Peppers, Onions Soffritto

### PORK LOIN

Apple Cider Reduction and Sauerkraut

### GRILLED ATLANTIC SALMON

Topped with Wilted Spinach, Crab Cream Sauce

### ROASTED BEEF STRIP LOIN

Tomato Mushroom Ragout and Mirepoix

### REDWINE BRAISED SHORTRIBS

Horseradish Demi, Crispy Onions

\$10.00 Additional per Person

## Starches

Select Two

GOAT CHEESE GRITS	POTATO GRATIN
GARLIC MASHED POTATOES	RICE PILAF
ROASTED BABY POTATOES	PARMESAN RISOTTO
	MACARONI AND CHEESE

## Vegetables

Select Two

ASPARAGUS SPEARS	HARICOT VERTS
GRILLED SEASONAL VEGETABLES	BROCCOLINI
ROASTED BRUSSELS SPROUTS	SPANISH ZUCCHINI AND CORN
HONEY GLAZED CARROTS	ROASTED PETIT PAN SQUASH WITH GOAT CHEESE

**\$135.00<sup>++</sup> per Person**

All prices are subject to a taxable 23% service charge and applicable 8.25% tax.

# PLATED DINNER

## Select Two Entrées

Each Person's Choice Of Entrée Is Required Fourteen (14) Days In Advance.  
Plated Dinners Include Rolls and Butter and Are Served With Freshly Brewed  
Regular and Decaffeinated Coffee, Herbal Teas, Iced Tea and Ice Water.

### CHICKEN INVOLTINI

Stuffed Chicken Breast with Asparagus  
and Fontina, Leek Cream Sauce  
Sweet Potato Mash, Purple Cabbage  
**\$125.00**

### HERB-ROASTED AIRLINE CHICKEN BREAST

Roasted Country Potato, Crispy Brussel  
Sprouts, Caramelized Cipollini Onion  
Rosemary Pan Sauce  
**\$125.00**

### MEDITERRANEAN CHICKEN

Eggplant Caponata, Sweet Potato  
Battonette, Heirloom Carrots  
Sambuca and Tomato Coulis  
**\$125.00**

### PORK CHOP VALDOSTANA

Fontina Stuffed Pork Chop with Mushroom  
Bacon Chipotle Sauce, Grits, Collard Greens  
**\$130.00**

### GRILLED ATLANTIC SALMON

Crab Crusted Salmon, Citrus White Wine  
Cream, Lentil, Charred Brussels Sprouts  
**\$125.00**

### 8 oz. MEDALLION CUT SIRLOIN

Mashed Potato, Asparagus,  
Bordelaise Sauce  
**\$135.00**

### SNAPPER OREGANATA

Baby Heirloom Squash, Farro and Sun-Dried  
Tomato Risotto With Lobster Sauce  
**\$140.00**

### 12 oz. NY STRIP

Mushroom Ragout, Root Vegetable Ash  
Haricot Verts, Au Poivre Sauce  
**\$140.00**

### TERES MAJOR STEAK

Roasted Fingerling Potatoes  
Heirloom Tricolor, Baby Carrots  
**\$135.00**

### CAULIFLOWER STEAK

Tomato Confit, Sauteed Kale  
Saffron Cream Sauce  
**\$125.00**

### FILET MIGNON

Dauphinoise Potatoes, White Asparagus  
Red Wine Demi-Glaze  
**Market Price**

All prices are subject to a taxable 23% service charge and applicable 8.25% tax.

# STATION CELEBRATION

*All Stations Are Accompanied with Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Iced Tea and Ice Water.*

## Salad Bar

Blended Lettuce, Sliced Cucumbers, Shredded Carrots,  
Croutons, Heirloom Cherry Tomatoes

Assorted Dressings:

Traditional Caesar Salad Buffet Featuring Chopped Romaine Lettuce,  
Shredded Parmesan Cheese, Croutons, Caesar Dressing

## Pasta Station with Uniformed Attendant

*Kindly Select Two*

### RIGATONI PUTTANESCA

Olives, Capers, Garlic and Cherry Tomatoes

### BUCATINI ALL AMATRICIANA

Pancetta, Caramelized Onion, Grated Pecorino and Pomodoro Sauce

### PENNE BOLOGNESE

Grass Fed Ground Beef, Mirepoix and San Marzano Tomatoes

### RIGATONI PASTA

Alfredo Sauce with Cippolini Onions, Peas and Pancetta Finished in a Cheese Wheel

### CASARECCE

Ground Beef, Caramelized Onions, Urban Farm Mushrooms, Boscaiola Sauce

*Accompanied With Bread Sticks, Fresh Cracked Pepper, Grated Parmesan Cheese*

*All prices are subject to a taxable 23% service charge and applicable 8.25% tax.*

# STATION CELEBRATION

## Carving Station with Chef Attendant to Carve

Select Two

### GLAZED FLAT HAM

Rubbed with Mustard and Honey, Slow Cooked  
Dijon Mustard, Buttermilk Biscuits

### SEMI BONELESS BREAST OF TURKEY

Slow Roasted, Served with Sweet-Hot Mustard  
Orange-Cranberry Relish, Petite Rolls

### ROASTED PRIME RIB OF BEEF

Herb Crusted, Slow Roasted Prime Rib of Beef, Au Jus  
Horseradish Sauce, Petite Rolls

### SALMON EN CROUTE

Stuffed with Spinach, Topped with Dill Champagne Sauce

### SMOKED BEEF BRISKET

Dry Rubbed and smoked in-house until Tender, Texas Vinegar Sauce  
Traditional Barbecue Sauce, Carolina Mustard Sauce, Sweet-Hot Pickles

### ROASTED PORK LOIN

Stuffed with Spinach and Prosciutto, Apricot and Apple Gastrique

**\$150\* per Person**

**Attendant Fee \$150.00\* per Attendant**

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*We can't wait to make your  
wedding dreams come true...*

*Weddings by*  
—|forchetta

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