

## Sheraton Delfina - Small Weddings Packages

**Sabbia 175**

### **décor**

up to six floral table pieces and two personal arrangements  
lighting, chair covers and linens

### **pool side ceremony**

officiate services and sound equipment, including IPod package

### **accommodations**

wedding night and day of changing rooms

### **Hosted Premium Bar**

two hours

### **Tray Passed Hors D'oeuvres**

selection of three

### **First Course**

select one

#### **organic mixed greens**

grilled squash, fire roasted tomato vinaigrette

#### **caesar**

hearts of romaine, shaved parmesan, garlic crostini, roasted tomato

#### **organic mixed greens**

farmers market vegetables, white balsamic vinaigrette

### **Delfina Select Wine Service**

with entrée

### **Main Course**

selection of two

#### **Telicherry Pepper Crusted Chicken**

glazed sweet potatoes, swiss chard and pomegranate glaze

#### **Grilled Salmon**

sweet corn rice pilaf, asparagus, roasted beet sauce

#### **Roasted Chicken & Shrimp**

tomato orzo, braised greens and lemon thyme butter

#### **Top Sirloin**

cheddar-leek potato puree, haricots vert and madeira jus

#### **Organic Grilled Vegetable Roulade**

fire roasted tomato sauce

Artisinal Rolls, Sweet Butter, Starbucks Coffee & Tazo Tea's

**Package pricing is inclusive of our 20% service charge and applicable sales tax.**

**Please select from the following tray passed Hors D'oeuvres for your reception:**

**on skewers**

sweet 100 tomato, basil, fresh mozzarella skewers  
jerk Chicken with mango compote  
soba noodle chopsticks

**in cups**

melted leek and brie tartlet  
smoked bacon and caramelized onion tartlet  
cucumber cup with tandoori chicken, raita

**to top it off...**

seasonal bruschetta  
crostini with prosciutto, grana padana and arugula

**one bite**

smoked bacon wrapped figs  
risotto croquettes with mushrooms and saffron  
artichoke boursin beignets

**Two Bite**

roasted vegetable rolls with boursin  
grilled shrimp with tomato-horseradish aioli  
grilled asparagus with prosciutto and meyer lemon aioli

**comfort**

vegetable spring Rolls with cilantro pesto, peanut sauce, thai chili  
spanikopita with creamy yogurt dill sauce

**On Display**

**cheese board**

Imported and Domestic Cheeses  
served with assorted breads & crackers, dried  
fruits and roasted nuts

12

**vegetable garden**

Fresh Cut and Fresh Grilled vegetable  
assortment

9

**charcuterie**

artisanal selection of cured meats, salumi, pate,  
rilletes and accoutrements

15

**seafood**

grand ice display  
poached shrimp, littleneck clams,  
oysters on the half shell and king crab  
lemon wedges, tabasco,  
veuve cliquot mignonette & tomato horseradish  
market

**sushi**

sashimi or sushi  
a customized menu is available  
market

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