



Banquet Menu Options

(Available for both Wedding Receptions and Rehearsal Dinners)

Prices for receptions and rehearsal dinners include tables, chairs, tablecloths, silverware, plates, and stemware. Please expect an 18% gratuity on all food and beverages and 3.5 % sales tax. Service style is either buffet or plated, with a choice of passed or placed hor d'oeuvres. Organic and vegetarian meals are available upon request. Children two and under are free, children ages three to nine are half-price, and those ten and older are full-charge.

Passed Hors d'Ouvres

\$1.75 each, minimum of 5 per person (choice of 3)

Spinach and Bacon Stuffed Mushrooms

Brie, Pecan, and Fig Crostini

Smoked Salmon with Whipped Chevre and Cucumber

Crab and Basil Stuffed Roasted Tomatoes

Tomato and Pesto Bruschetta

Crispy Vegetable Spring Rolls

Mediterranean Spiced Meatballs

Spicy Sausage with Grilled Apples

Appetizers

Buffet (\$7.50 per person)

Assorted Grilled Vegetables with Balsamic Reduction

Artisinal Cheese Board with Accompaniments

Selection of Cured Meats with Grainy Mustard and Assorted Olives

Plated (\$9.50 per person)

Poached Salmon over Nicoise Salad with a Citrus Dressing

Grilled Vegetable Napoleon with Fresh Mozzarella and Basil Oil

Grilled and Spiced Chicken Skewers with Thai Slaw

Soups

Plated (\$4.25 per person)

Autumn Vegetable Bisque

Seafood Chowder

French Lentil

Salads

Buffet (\$4.25 per person) • Plated (\$4.75 per person)

Classic Caesar

House Green Salad

Salad of Tomatoes, Grilled Red Onion, Basil, Fresh Mozzarella, and Balsamic Vinaigrette

Mesclun with Goat Cheese, Dried Cherries, Pecans, and Raspberry Balsamic Vinaigrette

Main Course

Buffet (\$23.95 per person)

(Choice of 2 Entrees. Comes with Choice of 2 Sides. Each Additional Side is \$4.50 per Person.)

Roasted Prime Rib with Horseradish Cream Sauce
Poached Salmon with Tomatoes, Capers, and Garlic
Pan Roasted Statler Chicken Breast with Thyme-Scented Wild Mushroom Ragout
Slow-Roasted Pork Tenderloin with Grilled Apple Chutney
Roasted Vegetable Tortellini in Provencal Butter

Sides

Country Mashed Red Bliss Potatoes
Wild Rice Medley with Sliced Almonds and Dried Fruits
Cider-Glazed Roasted Sweet Potatoes
Vegetable Medley with Garlic Herb Butter
Broccoli with Sun-dried Tomatoes and Roasted Pine Nuts

Plated (Choice of 2 Entrees)

Pan-Roasted Statler Chicken Breast, Wild Rice Medley, & Thyme-Scented Mushroom Ragout (\$25.95/person)
Slow-Roasted Pork Tenderloin with Grilled Apple Chutney and Mashed Sweet Potatoes (\$26.95/person)
Prime Rib with Country Mashed Red Bliss Potatoes and Horseradish Cream Sauce (\$27.95/person)
Poached Salmon Fillet with Herbed Rice Pilaf and a Tomato Caper Relish (\$26.95/person)
Roasted Vegetable Tortellini in Provencal Butter (\$24.95/person)

Dessert

Buffet (\$4.50 per person) Plated (\$5.00 per person) (Choice of 2)

Warm Fruit Crisp with Brown Sugar Crème Fraiche
Mini Assorted Cheese Cakes
Assorted Cookies and Brownies
Cinnamon Pound Cake with Marinated Strawberries
Flourless Chocolate Cake with Raspberry Coulis and Fresh Whipped Cream
Lemon Custard Tart
Warm Fruit Crisp with Brown Sugar Crème Fraiche

Bar Options

According to our liquor license, the Sophia Peace Center must provide all alcohol. No outside alcohol is allowed.

Champaign Toast (starts at \$6/person, includes stemware and service)

Open Bar: Bartender keeps a running tab.

Budgeted Bar: Set your budget; once the bar reaches that amount, it becomes a cash bar.

Beer & Wine Bar: Select a type of wine and/or beer. Purchase the amount you want. All else is on a cash basis.

Cash Bar: Guests pay for their own drinks.

Closed/ Limited bar: To not serve any alcohol, there is a charge of \$300. If you want to impose a 2 or less drink maximum per person, there may be a surcharge add to your bill.