



Micromony

VENUE INCLUSIONS:

- Exclusive access to venue up to 2 hours on the event day including The Atrium, The Gallery, The Ballroom, Bridal Boudoir, & Chaps Chamber
- Climate Controlled Indoor Reception Venue up to 20 guests
- On-site Parking

Venue Fee - \$800

FLORAL, DESIGN & COORDINATION INCLUSIONS:

• BRIDAL BOUQUET

Lush and organic Bridal Bouquet, composed of color coordinating focal blooms and seasonal accents, completed with textural greenery. We will finish with coordinating ribbon.

• Boutonniere

Petite coordinating boutonniere for the groom comprised of small focal blooms, seasonal accents and textural greenery.

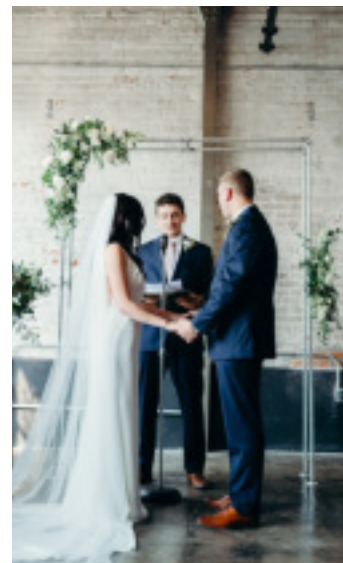
• Ceremony

Ceremony setup to be comprised of arbor rental and (20) ceremony chairs. Arbor to be accented with asymmetrical floral sprays, comprised of color coordinating focal blooms, seasonal accents and textural greenery. One spray to be attached in the upper left-hand corner and the other on the opposing upright. Price includes setup of arbor and chiavari chairs.

- Coordinator on-site to help facilitate & set-up ceremony

Floral, Design & Coordination Fee - \$1,300

***Monday - Thursday**



- PACKAGES ARE ONLY VALID FOR NEW CLIENTS AND UNTIL THE END OF APRIL 2021 -

*Please Inquire about Friday - Sunday availability



Micro Weddings

VENUE INCLUSIONS:

- Exclusive access to venue up to 4 hours on the event day including The Atrium, The Gallery, The Ballroom, Bridal Boudoir, & Chaps Chamber
- Climate Controlled Indoor Reception Venue up to 20* guests
- On-site Parking

Venue Fee: Monday - Friday & Sunday = \$1,500; Saturday = \$3,000

FLORAL, DESIGN & COORDINATION INCLUSIONS:

- **BRIDAL BOUQUET**
Lush and organic Bridal Bouquet, composed of color coordinating focal blooms and seasonal accents, completed with textural greenery. We will finish with coordinating ribbon.
- **BOUTONNIERE**
Petite coordinating boutonniere for the groom comprised of small focal blooms, seasonal accents and textural greenery.
- **CEREMONY**
Ceremony setup to be comprised of arbor rental and (20*) ceremony chairs. Arbor to be accented with asymmetrical floral sprays, comprised of color coordinating focal blooms, seasonal accents and textural greenery. One spray to be attached in the upper left-hand corner and the other on the opposing upright. Price includes setup of arbor and chiavari chairs.
- Coordinator on-site to help facilitate/set-up the ceremony & reception

Floral, Design & Coordination Fee - \$1,100 + Catering Costs

Add On Options:

- **CANDLE CENTERPIECE**
OPTION - \$57
Trio of Candles surrounded by loose textural greenery with pops of focal blooms to adorn the center of your guest seating table.
- **LOW FLORALS CENTERPIECE**
OPTION - \$75
Low lush arrangement comprised of color coordinating focal blooms, seasonal accents and textural greenery, arranged in a coordinating compote to adorn the center of your guest seating table.
- **HEIGHTENED LUSH FLORAL**
CENTERPIECE OPTION - \$130
Tall lush arrangement comprised of color coordinating focal blooms, seasonal accents and textural greenery, arranged on a tall coordinating vase to adorn the center of your guest seating table.

- PACKAGES ARE ONLY VALID FOR NEW CLIENTS AND UNTIL THE END OF DECEMBER 2020 -
CONTACT US FOR 2021 PRICING

COCKTAIL STYLE RECEPTION OPTION

Please select six (6) options from the choices below.

SIRLOIN TIP PIPETTE

Grilled Sirloin Tip, Rainbow Greens, Pipette Filled With Raspberry Balsamic Vinegar

SOUTHERN GRILLED CHEESE BITE

Toasted Sourdough Bread, Spicy Pimento Cheese

MINIATURE SIRLOIN BURGERS

Toasted Brioche Bun, Apple Butter Mayo, Wallaby Cheese, Fresh Spinach

FIRECRACKER CHICKEN ROLLS

Chicken Breast, Black Beans, Cheddar & Monterey Jack Cheese Rolled with Whole Peppercorns and Served with Chipotle Dipping Sauce

ITALIAN BRUSCHETTA PARMESAN BASIL EDIBLE SPOON

Roma Tomato, Garlic, Oregano, Fresh Mozzarella, Sweet Basil Leaves, Parmesan Basil Edible Spoon

CHICKEN AND WAFFLE CONE

Fried Chicken Bite, Waffle Pizzelle Cone, Chili Butter, Maple Syrup

SIBEEF SHORT RIB BRIOCHE BITE

Braised Beef Short Rib, Cotija Cheese, Serrano Pepper, Chipotle-Lime Sour Cream

BACON WRAPPED SHRIMP

Applewood-Smoked Bacon, Bloody Mary Cocktail Sauce and Celery Stalk

DECONSTRUCTED FRENCH ONION SOUP

French Caramelized Onions, Torched Provolone, Herbed Focaccia, Microgreen

BAJA FISH TACO

Fried Mahi Mahi, Green Leaf Lettuce, Pico De Gallo, Chili Lime Yogurt, Blue Corn Tortilla (GF)

JDK'S SIGNATURE MINTED MELON PIPETTE

Sweet Honeydew Melon, Mint Leaf, Pipette Filled with Vineyard at Hershey Apple Sangria (GF/V)

CRAB BLT SLIDER

Fresh Crab, Applewood Smoked Bacon, Arugula, Lemon Chive Aioli, Potato Roll

CANDIED BACON SLIDER

Candied Bacon, Creamy Brie Cheese, Roasted Apple Raisin Chutney, Cinnamon Bun Roll

BUFFALO CHICKEN SLIDER

Pulled Chicken, Spicy Red Pepper Sauce, Lancaster Bleu Cheese, Celery Slaw, Brioche Roll

ROASTED RED PEPPER SHOOTER (GF/V)

Salad Options

FRESH HERB BERRY SALAD

Aquaponic Grown Basil, Mint and Spring Mix Paired with Fresh Berries, Feta and Topped with a Limoncello Vinaigrette

CAESAR SALAD

Roasted Hearts of Romain Lettuce, Fresh Grated Parmesan Cheese, Drizzled, Homemade Croutons With Caesar Dressing

AUTUMN SALAD

Spinach, Diced Butternut Squash, Dried Cranberries, Candied Walnuts, Pumpernickel Croutons, Champagne Vinaigrette

PRICING STARTING AT \$99 PER PERSON

SERVED DINNER RECEPTION OPTION

3 PASSED HORS D'OUVRES

Please select three (3) tray passed hors d'oeuvres from (PAGE 3)

SERVED SALAD COURSE

Please select one (1) salad option from (PAGE 3)

Your Dual Entree

Please select two (2) protein options from the choices below.

CHICKEN

BUTTERMILK BONELESS FRIED CHICKEN
Honey Pepper Sauce, Aquaponic Micro Greens

MACADAMIA CRUSTED CHICKEN BREAST
Mango Puree, Spicy Jicama (GF)

CRISPY AIRLINE CHICKEN BREAST
Local Ricotta Salata, Grilled Artichoke Relish (GF)

PAN ROASTED CHICKEN THIGH
Blistered Tomato Compote, Aquaponic Basil

BEEF

GRILLED SLICED HANGER STEAK
Misty Creek Dairy Bleu Cheese, Crispy Sweet Potato Straws (GF)

HARISSA GRILLED SLICED HANGER STEAK
Candied Orange Peel, Micro Marigolds (GF)

BRAISED BEEF SHORT RIB
Thyme Sauteed Portobello Mushrooms, Gorgonzola, Cabernet Demi Glaze

PETITE GRILLED FILET * *
Pink Himalayan Salt, Black Peppercorns, Lemon Herb Butter (GF).....ADD \$2.50pp

OVEN ROASTED SLICED BEEF TENDERLOIN
Local Ricotta Salata, Port Glazed Cherries, Aquaponic Micro Greens (GF)

FISH

GRILLED SALMON
Avocado Butter, Charred Sweet Corn Relish (GF)

LUMP MARYLAND CRAB CAKE
Orange Basil Relish (GF)

POACHED HALIBUT * *
Lemon Tarragon Crème Fraiche (GF).....ADD \$2.00pp

SEARED SEA BASS * *
With a Honey Lemon Grass Sauce, and Chive and Carrot Bread Crumbs.....ADD \$4.00pp

Starch & Vegetable

Please select one (1) starch option and one (1) vegetable option from the choices below.

STARCH

Roasted Garlic and Rosemary Mixed Fingerling Potatoes (GF)
Red Pepper Swirled Garlic Mashed Potatoes (GF)
Smoked Au Gratin Potato, Aquaponic Micro Greens (GF)
Parmesan & Scallion Baked Polenta (GF)

VEGETABLE

Fresh Local Seasonal Vegetable Medley (GF)
Parmesan Crusted Asparagus
Caramelized Citrus Tri-Colored Carrots (GF)

PRICING STARTING AT \$150 PER PERSON