



**MILLENNIUM
HOTEL
DURHAM**

WEDDING CATERING MENU

2009



**FOR EXCEPTIONAL RECEPTIONS AND A
TRADITION OF EXCELLENCE . . .
THE MILLENNIUM HOTEL IS YOUR ONLY CHOICE!**

COMPLIMENTARY HOSPITALITY SUITE DURING THE COCKTAIL RECEPTION

COMPLIMENTARY HARDWOOD DANCE FLOOR

COMPLIMENTARY OVERSIZE GUEST ROOM THE NIGHT OF YOUR WEDDING

COMPLIMENTARY BOTTLE OF CHAMPAGNE IN YOUR GUEST ROOM

COMPLIMENTARY BREAKFAST FOR TWO THE FOLLOWING MORNING

ELEGANTLY DECORATED BALLROOMS

CANDLE-LIT CENTERPIECES AND FLOOR-LENGTH LINENS

OUTSTANDING CUISINE AND IMPECCABLE SERVICE

ONE MILE FROM DUKE CHAPEL

CONVENIENT TO SARAH P. DUKE GARDENS

**SELECTING THE MILLENNIUM IS THE FIRST STEP IN
YOUR PLANS FOR YOUR PERFECT WEDDING RECEPTION!
WE TAKE CARE OF ALL THE DETAILS SO YOU CAN ENJOY YOUR SPECIAL DAY!**



PLATED DINNER SELECTIONS

*All dinner selections are served with Dinner Rolls, Butter, and Freshly Brewed Coffee, Decaf, and Tea.
Ice Cream Served with Wedding Cake*

BEST MAN'S CHOICE

ONE HOUR HORS D'OEUVRES COCKTAIL RECEPTION

BEVERAGES

Select One of the Following

Sparkling Fruit Punch
Iced Tea

APPETIZERS

Select Four of the Following

Each Additional Appetizer Add \$3.00 Per Guest

Vegetable Spring Rolls with Cashew Dipping Sauce
Spinach and Artichoke Dip Served with Toasted Pitas
Cheese and Seasonal Fruit Display Served with Yogurt Dip
Chef's Assorted Tea Sandwiches
Mini Quiche
Antipasto Display
Italian Meatballs

DINNER SERVICE

SALADS

Select One of the Following

Served with Your Selection of Assorted Dressings

Baby Greens Salad with Tomatoes, Cucumbers, Sprouts, and Carrots
Caesar Salad with Focaccia Croutons and Shaved Reggiano
Belgian Endive Salad with Boston Bibb, Roasted Peppers, Goat Cheese, and Walnuts



PLATED DINNER SELECTIONS

BEST MAN'S CHOICE – CONTINUED

ENTREES

Select One of the Following

A Vegetarian Lasagna Entrée may be substituted for any of the following entrée selections.

Grilled Strip Loin Served with Potato Lasagna, Julienne of Vegetables and Asparagus Topped with a Barolo Sauce

\$52.00 Per Guest

Pork Loin Stuffed with Apples, Proscuitto, and Rosemary Served with Fennel Risotto and a Red Cabbage and Onion Confit

\$50.00 Per Guest

Stuffed Chicken with Goat Cheese and Sun Dried Tomatoes Served with Wild Rice and Finished with a Sage Jus Served with Seasoned Vegetables

\$52.00 Per Guest

Breast of Chicken with Caramelized Onions, Mushrooms, and Porcini Broth Served with a Risotto Cake of Barley, Spring Peas, and Roasted Medley of Peppers

\$50.00 Per Guest

Honey Mustard Glazed Salmon Served with Horseradish Mash, Seared Collard Greens, and a Citrus Beurre Blanc

\$50.00 Per Guest

Filet Mignon with a Wild Mushroom Cabernet Sauce Served with Garlic Mash and Haricots Verts Topped with a Tomato Relish

\$55.00 Per Guest

Surf and Turf of Pesto Stuffed Filet Mignon and Honey Mustard Glazed Salmon Served with a Herb Risotto Cake and Grilled Vegetables Finished with a Tomato Coulis

\$56.00 Per Guest

Sweet Potato Ravioli with Roasted Tomato, Red Chard, Sage, with a Gorgonzola Cheese Sauce

\$50.00 Per Guest



BUFFET DINNER SELECTIONS

*All dinner selections are served with Dinner Rolls, Butter, and Freshly Brewed Coffee, Decaf, and Tea.
Ice Cream Served with Wedding Cake*

BRIDAL BOUQUET

ONE HOUR HORS D'OEUVRES COCKTAIL RECEPTION

BEVERAGES

Select One of the Following

Sparkling Fruit Punch
Iced Tea

APPETIZERS

Select Four of the Following

Each Additional Appetizer Add \$3.00 Per Guest

Vegetable Spring Rolls with Cashew Dipping Sauce
Spinach and Artichoke Dip Served with Toasted Pitas
Cheese and Seasonal Fruit Display Served with Yogurt Dip
Crostoni with Olive Tapenade, Sun-Dried Tomato, or
Roasted Garlic White Bean Spread with Italian Sausage
Chef's Assorted Tea Sandwiches
Mini Quiche
Homemade Italian Meatballs



BUFFET DINNER SELECTIONS

BRIDAL BOUQUET – CONTINUED

DINNER SERVICE

SALADS

Included All of the Following

Mixed Field Greens Salad Served with Selection of Assorted Dressings
Pasta Salad with Seasonal Grilled Vegetables
Cannellini Bean and Roasted Tomato Salad
New Potato Salad with an Oil and Balsamic Base

ACCOMPANIMENTS

Select Three of the Following

Baked Penne Alfredo Finished with Basil Pesto
Basmati Ala Milanese with June Peas and Saffron
Rosemary Roasted Potatoes
Red Skin Garlic Mash
Chef's Selection of Seasonal Vegetables

ENTREES

Select Three of the Following

A Vegetarian Lasagna Entrée may be substituted for any of the following entrée selections.

Swordfish with a Smoked Tomato Broth, Capers, and Lemon
Seared Salmon with a Citrus Beurre Blanc
Grilled Breast of Chicken with an Herb Nage (Infused Jus or Broth)
Stuffed Breast of Chicken with Feta, Spinach, and Sausage
Rotisserie Mustard Encrusted Pork Loin with Rosemary Jus
Roasted Strip Loin of Beef with a Toasted Shallot and Cracked Pepper Demi

\$56.00 Per Guest



BUFFET DINNER SELECTIONS

*All dinner selections are served with Dinner Rolls, Butter, and Freshly Brewed Coffee, Decaf, and Tea.
Ice Cream Served with Wedding Cake*

DIAMONDS ARE FOREVER

ONE HOUR HORS D'OEUVRES COCKTAIL RECEPTION

BEVERAGES

Champagne Toast for Each Guest

Select One of the Following

Sparkling Fruit Punch
Iced Tea

APPETIZERS

*Select Four of the Following
Each Additional Appetizer Add \$3.00 Per Guest*

Shrimp Stuffed Profiteroles
Spinach and Artichoke Dip Served with Toasted Pitas
Cheese and Seasonal Fruit Display Served with Yogurt Dip
Mini Quiche
Antipasto Display
Andouille Sausage En Croute
Homemade Italian Meatballs

DINNER SERVICE

SALADS

*Select Three of the Following
Served with Your Selection of Assorted Dressings*

Mixed Baby Greens Salad with Tomatoes and Cucumbers
Caesar Salad with Croutons and Parmesan Cheese
Vine Ripe Tomatoes and Fresh Mozzarella Cheese Drizzled with
Olive Oil and Basil Leaves
Grilled Vegetable and Pasta Salad
New Potato Salad Tossed in a Mustard Balsamic Vinaigrette
Couscous and Dried Fruit Salad with Vinaigrette



BUFFET DINNER SELECTIONS

*All dinner selections are served with Dinner Rolls, Butter, and Freshly Brewed Coffee, Decaf, and Tea.
Ice Cream Served with Wedding Cake*

DIAMONDS ARE FOREVER – CONTINUED

VEGETABLES

Select One of the Following

Glazed Gingered Carrots
Haricots Verts with Almonds
Chef's Selection of Seasonal Vegetables

ACCOMPANIMENTS

Select One of the Following

Pan Roasted Potatoes with Sage and Rosemary
Grilled Polenta and Roasted Red Pepper
Italian Potato Lasagna
Roasted Garlic Mash

PASTAS

Select Two of the Following

Tri-Color Tortellini with Pesto Sauce
Orecchiette (Little Ear) with Broccoli Rapini in a Wine and Butter Sauce
Baked Ziti and Italian Sausage with a Tomato Ricotta Cream
Penne with a Veal Ragu, White Beans Porcini Mushrooms, and Rosemary

ENTREES

Select Three of the Following

Stuffed Breast of Chicken with Feta, Spinach, and Sausage
Blackberry Barbeque Breast of Chicken
Roasted Turkey with Dried Apricot and Cranberry Relish
Black- Red and Tan Salmon
Chili Rubbed Pork Loin with a Black Bean Tamarind Stuffing
Roasted Prime Rib of Beef with a Demi
Grilled Tuna with a Capers and Olive Tapenade
Chardonnay Poached Halibut with a Pink Grapefruit Beurre Blanc

\$63.00 Per Guest



MILLENNIUM
HOTEL
DURHAM

HORS D'OEUVRES DINNER SELECTIONS

*This Menu is Served with Freshly Brewed Coffee, Decaf, and Tea.
Ice Cream Served with Wedding Cake*

TOP HAT & TAILS

This menu is available between 12:00pm and 4:00pm.

ONE HOUR HORS D'OEUVRES COCKTAIL RECEPTION

Includes All of the Following

Champagne Toast for Each Guest
Sparkling Fruit Punch
Iced Tea

Seasonal Crudités with Assorted Condiments
International Cheese Display

TWO HOUR HORS D'OEUVRES DINNER RECEPTION

CHILLED HORS D'OEUVRES

Select Four of the Following

Seasonal Fruit Display Served with Chocolate Fondue
Tapas Display of Ham, Olives, Stuffed Roasted Peppers, and Artichokes
Roulade of Smoked Salmon with Goat Cheese and Herbs
Prosciutto Wrapped Melon
Bruschetta
Seafood Canapés
Pastrami Enshrouded Marinated Asparagus
Smoked Turkey and Apple Canapés
Roulade of Beef and Boursin Cheese
Pear and Brie Phyllo Purse

HOT HORS D'OEUVRES

Select Four of the Following

Andouille Sausage En Croute
Chicken Tenders Served with Honey Mustard
Assortment of Mini Quiche
Chicken and Black Bean Quesadillas with Roast Corn Relish
Potato Pancakes with Sour Cream and Apples
Blackened Chicken Sate with a Cajun Spiced Peanut Sauce
Toasted Ravioli with Marinara
Spanakopita
Potato and Reuben Canapés
Mini Crab Cakes with Chipotle Aioli
Sweet and Sour Meatballs
Shrimp and Grit Station Accompanied by
Chives, Tomatoes, and Shredded Cheese

\$48.00 Per Guest



BEVERAGE SERVICE

BEVERAGE	HOST BAR	CASH BAR
Well Liquor	\$5.85	\$6.25
Call Liquor	\$6.80	\$7.25
Cordials	\$7.72	\$8.25
Super Premium	\$8.75	\$9.35
Domestic Beer	\$4.00	\$4.27
Imported Beer	\$5.00	\$5.35
Soft Drinks	\$2.50	\$2.50
House Wine	\$6.00	\$6.40
Domestic Keg Beer	\$400.00	N / A
Imported Keg Beer	\$500.00	N / A

SPECIALTY PUNCH	GALLON
Non-Alcoholic	\$35.00
Bloody Mary	\$65.00
Screwdrivers	\$65.00
Champagne Punch	\$70.00
Mimosas	\$70.00

PACKAGE BARS

25 Guest Minimum

BEER AND WINE BAR

Includes All of the Following

Domestic Bottled Beer
House Wine
Soft Drinks

\$11.00 Per Guest for the First Hour
\$6.00 Per Guest for Each Additional Hour or Part Thereof



BEVERAGE SERVICE

FULL SERVICE BAR

Includes All of the Following

Domestic Bottled Beer
Imported Bottled Beer
Wines
Liquors
Mixers
Soft Drinks

Well Brands

\$13.00 Per Guest for the First Hour

\$7.00 Per Guest for Each Additional Hour or Part Thereof

Premium Brands

\$14.00 Per Guest for the First Hour

\$8.00 Per Guest for Each Additional Hour or Part Thereof

LABOR CHARGES

25 Guest Minimum

These plans are designed to put your budget at ease.

Charges are made on a per guest bases for each hour of continuous bar service.

BARTENDER FEE

Required on All Bars

Two Hour Minimum

One Bartender Required Per 150 Guests for Host Bars

One Bartender Required Per 100 Guests for Cash Bars

\$75.00 Per Bartender for the First Two Hours

\$25.00 Per Bartender for Each Additional Hour or Part Thereof

CASHIER FEE

Required Only on Cash Bars

One Cashier Required Per Bartender (Per 100 Guests)

\$75.00 Per Cashier



SPECIALTY OPTIONS

Add any of the following to compliment and personalize your Wedding Day!

PASTA STATION	\$6.50 PER GUEST
TOP SIRLOIN CARVING STATION	\$3.75 PER GUEST
JACK DANIELS SPIRAL SLICED HAM CARVING STATION	\$5.50 PER GUEST
CHILLED SHRIMP DISPLAY	\$10.00 PER GUEST
HOUSE POUR CHAMPAGNE TOAST	\$4.00 PER GUEST

COFFEE BAR

Includes All of the Following

- Irish Whiskey
- Kahlua
- Bailey's Irish Cream
- Flavored Cream
- Whipped Cream
- Flavored Coffee Syrups
- Fresh Ground and Brewed Columbian Coffee

\$6.95 Per Guest

WHITE GLOVE BUTLER SERVICE DURING COCKTAIL RECEPTION	\$125.00
WHITE CHAIR COVERS	\$4.00 PER COVER
SATIN SASH	\$2.00 PER SASH
PERSONALIZED ICE SCULPTURE	\$250.00 MINIMUM
LIGHTING PACKAGE	\$225.00 PER BALLROOM