

# Welcome to The Somerley

## Love. Eat. Celebrate.

Your wedding is a celebration of your love for one another.

It is a reflection of “you” ~ your taste and your style.

Whether it is traditional, vintage chic, rustic romantic, or black tie formal, trust our professional wedding planners to deliver on every detail of your event.

The Somerley will provide an unforgettable experience with inventive cuisine, enhanced with gracious and exceptional hospitality.

## Where the Only Wedding is Yours

### INCLUDED SERVICES

Valet Parking

Directional Maps

Guest Place Cards

Printed Dinner Menus

Private Bridal Suite & Attendant

Scenic Photographic Locations Including:

Outdoor Gardens & Waterfalls,

Indoor & Outdoor Fireplaces

Baby Grand Piano

Event Coordinator

Maître D'

Guest Elevators

Coat Check

Custom Linens

Fine English China & Silver Service

Private Restrooms & Attendants

# Hospitality Reception

## Afternoon

### Viennoiserie

chocolate hazelnut, almond & apricot croissants  
cinnamon swirl, maple pecan, vanilla cream, raspberry & apple danishes

### Fresh Baked Assorted Bagels

accompanied by cream cheese, butter & fresh fruit preserves

### Champagne

### Juice Bar

orange, grapefruit, apple, pineapple & tomato with lemon

Fresh Brewed Lavazza Coffee, Decaffeinated Coffee, Herbal Teas

## Evening

### Assorted Cheese & Crackers

Brie (France), Bel Paese (Italy), Goat Cheese (France), Taleggio (Italy), Manchego (Spain), Fontina (Italy)

### Cold Canapes

cherry tomato stuffed with lobster meat  
endive leaf filled with marinated crab meat  
petite filet mignon tips of beef, garlic croutons, sauce raifort  
salmon mousse on water crackers  
bruschetta

### Assorted Wines & Champagne

Prosecco, Pinot Grigio, Chardonnay, Riesling, Merlot, Cabernet Sauvignon, Chianti, Shiraz

# Cocktail Reception

Each of your guests will be greeted upon arrival by a white gloved attendant with a glass of chilled champagne & fresh California strawberries

## *Passed Hors D'oeuvres*

contemporary, distinctive presentations with bursts of flavor to amuse the palate

Lobster BLT with Arugula & Two-Tomato Confit

Vol-au-vent Filled with Grilled Asparagus & Prosciutto

Chilled Shrimp Cocktail with Assorted Homemade Sauces

Portobello Steak Fries with Balsamic Aioli

BBQ Short Rib on Grilled Polenta Medallion

Mini Maryland Crab Cakes with Tartar Sauce

Fried Mac & Cheese Bites with Bacon

Chicken Quesadillas with Homemade Guacamole

Fire-Roasted Tomato Soup Shooters with Grilled Cheese Wedge

Roasted Chicken Skewers with Yellow Chili Dipping Sauce

# Cocktail Reception

## Gourmet Cheese & Charcuterie Display

An Array of Gourmet Cheeses & Charcuterie Selections Including:  
Prosciutto, Genoa Salami, Soppressata, Mortadella

Roasted Pork Loin

with herbes de provence & citrus thyme with fresh & dried fruits

Assorted Artisan Breads & Pâté

accompanied by an assortment of mustards, cornichons & olives

Braised Artichoke Hearts & Oven-Dried Tomatoes

Seasonal, Roasted, Grilled & Pickled Vegetable Display

Cannellini Beans, Fennel Salad, Roasted Peppers, Marinated Mushrooms & Marinated Eggplant

## Mozzarella Caprese Station

Fresh Homemade Mozzarella Fior di Latte Made To Order  
vine-ripe tomatoes served with fresh basil, extra virgin olive oil,  
bocconcini salad & garlic toast points

# Cocktail Reception

## *Fruit, Crudites & Mediterranean Dip Station*

Farm Fresh Vegetable Crudités

with herb aioli, green goddess, buttermilk ranch & Gorgonzola dipping sauces

Fresh Fruit Fantasy

display of sliced fresh seasonal fruit

Creamy Hummus

Olive Tapenade

Fresh Tomato Bruschetta

Warm Spinach & Artichoke Dip

Pita Bread

## *Crostini Bar*

Grilled Bermuda Onion Relish & Sriracha

Balsamic Strawberries with Lemon Pepper Ricotta & Basil Chiffonade

Rosemary Pepper Goat Cheese & Whole Roasted Garlic

Gorgonzola, Pear & Walnut Spread with Lavender Honey

# Cocktail Reception

CHOICE OF \_\_\_\_\_ COCKTAIL STATIONS

## *Risotto e Pasta* (choice of two)

### Fusilli all Amatriciana

pancetta, pecorino cheese & fresh tomato

### Gnocchetti Bianchi a la Gorgonzola

gnocchi, spinach, Gorgonzola, topped with chopped walnuts

### Traditional Penne ala Vodka

penne, vodka sauce & basil

### Trofie with Truffle Oil

fresh pasta with a light wild mushroom cream sauce

### Saffron & Sausage Risotto

risotto, sausage, saffron butter, Parmesan & green peas

### Mushroom Risotto

imported Carnaroli risotto with mushrooms

### Lobster Ravioli

lobster stuffed ravioli tossed with a creamy lobster sauce

# Cocktail Reception

## *Butcher Block*

Marinated Top Sirloin Steak  
served with chimichurri

Toscana Pork Loin  
herb & vegetable roasted

Sesame Encrusted Seared Tuna  
ginger, wasabi, soy sauce

## *Classic French*

Beef Bourguignon  
filet mignon tidbits in a traditional red wine mushroom sauce & egg noodles

Coquille St. Jacques  
shrimp & scallops with Gruyère cheese topped with a creamy lobster sauce

Mahi Mahi  
in a lemon butter sauce

Casserole de Poulet Francais  
chicken on the bone, heavy cream, bacon, mustard, onions & mushrooms

# Cocktail Reception

## Regional Italian

### Veal Piccata

scaloppini in a lemon white wine sauce with capers & artichoke hearts

### Fried Calamari

tender rings of calamari fried to a crispy golden brown with spicy marinara sauce

### Involtini di Pollo Fiorentina

stuffed chicken breast rolled with spinach & fontina cheese

### Eggplant Rولاتini

thinly sliced eggplant stuffed with ricotta, Parmesan & mozzarella in a tomato basil sauce

## A Taste of the Mediterranean

### Spanakopita

filo crusted pie stuffed with sautéed spinach, onions, & imported feta cheese

### Warm Orzo Pasta

with artichoke, kalamata olives & feta

### Braised Lamb Shoulder

served with chilled tzatziki

### Mediterranean Skillet

shrimp, scallops, olive oil & citrus sauce

### Stuffed Eggplant

filled with a ground beef & bulgur stuffing



# Cocktail Reception

## Eastern European

### Stuffed Cabbage

traditional wrapped cabbage leaves stuffed with rice & beef in a light tomato sauce

### Kielbasa & Sauerkraut

traditional Polish sausage surrounded by a bed of sauerkraut

### Shrimp Stroganoff

egg noodles, onion, garlic, mushroom, heavy cream, soy sauce & Worcestershire

### Pierogi

potato filled dumplings served with sautéed onions

## Southern Comfort

### Fried Chicken & Waffles

served with spicy maple syrup & red eye gravy

### Deep South Fish Fry & Chips

served with tartar sauce & sriracha mayo dipping sauce

### Shrimp Jambalaya

southern Louisiana spicy tomato sauce, onions, green, red & yellow peppers

### Down Home SoCo Meat Loaf

traditional dish of mixed ground meat topped with our signature Southern Comfort sauce

# Cocktail Reception

## Mexican Food Truck

Chicken, Beef & Shrimp Tacos  
made to order

Assorted Toppings Station  
guacamole, green sauce, red sauce, fried beans, diced onions, pico de gallo,  
cilantro, queso fresco, cheddar cheese, lettuce, sour cream, corn & flour tortillas

Totopos & Salsa  
crispy chips straight from the kitchen

## The BBQ Joint

Baby Back Ribs  
with sweet guava BBQ sauce

Chile Chipotle Chicken  
sliced grilled chicken breast with a spicy BBQ sauce

BBQ Brisket  
hand carved, tender, juicy, flavor infused beef brisket smothered in a homemade BBQ sauce

Coleslaw & Creamed Corn

# Cocktail Reception

## *Little Havana*

Cuban Cuisine

### Moro & Cristiano

Cuban style rice & black beans

### Roasted Pork

topped with garlic mojo & Vidalia onion

### Maduros

sweet ripe plantains

### Ropa Vieja

shredded beef stew with sofrito

### Cuban Mojo Shrimp

onion, garlic & cilantro

## *Beijing Bistro*

### Peking Duck Breast Marinated & Slow Roasted to Crispy Perfection

prepared fresh for your guests in a warm moo-shu wrap with hoisin sauce, scallions & julienne cucumber

### Dim Sum

assorted steamed & fried vegetable & pork dumplings

### Assorted Miniature Spring Rolls

served with a traditional ponzu dipping sauce

# Cocktail Reception

## *Pan-Asian*

### Chicken Pad Thai Noodles

bean sprouts, carrots, cilantro, green onion, peanut, egg, sesame seed, soy sauce & lime

### Ginger Glazed Sea Scallops & Shrimp

served over a bed of Asian vegetables

### Mongolian Beef

flank steak, garlic, ginger, soy sauce, crushed red pepper & scallions

### Dim Sum

assorted steamed & fried vegetable & pork dumplings

## *Iberian Peninsula*

Specialties from Spain & Portugal

### Paella

a traditional blend of select chicken pieces, Chorizo sausage,  
& assorted seasonal shellfish tossed in a saffron flavored rice

### Portuguese Chicken

served in a portuguese peri peri chili sauce

### Carne Alentejana

marinated pork tenderloin medallions & clams

### Patata Brava

potatoes with garlic & sweet chili tomato sauce

### Bacalao

salted cod, red escabeche, tomato, onion & red bell peppers

# Dinner Reception

## Champagne Toast

### First Course

(host choice of one)

#### Prosciutto Caprese

fresh homemade mozzarella & sliced prosciutto with a sliced tomato salad in a balsamic reduction

#### Shrimp Imperial

baked shrimp stuffed with fontina cheese wrapped in bacon,  
served with baby romaine hearts wrapped in cucumber, topped with ginger dressing

#### Churasco Salad

rolled skirt steak with chimichurri, ice berg wedge with bleu cheese dressing  
topped with tomato, bacon & avocado

#### Asparagus Duetto

poached green and white asparagus, heirloom tomato, goat cheese,  
baby spinach & quinoa with orange pistachio vinaigrette

#### Pollo de Causa

mashed potatoes with Peruvian yellow peppers filled with shredded chicken tossed in homemade aioli,  
topped with a light pink dressing, micro greens with balsamic vinaigrette in an iceberg basket

#### Tuna Tartare

sushi grade tuna served with avocado, arugula & mango sesame vinaigrette

## Intermezzo

### A Variety of Flavored Sorbets

served on a painter's palette

# Dinner Reception

## Main Course (guest choice of one)

### Filet Mignon

chianti sauce, confit heirloom cherry tomatoes, asparagus, carrots, sautéed spinach & potato au gratin

### Roasted Stuffed Chicken

onion, spinach and parmesan stuffed breast, fennel gratin, spinach & basil mashed potatoes

### Duck al'Orange

crispy Long Island duckling filled with fruit & topped with a Grand Marnier glaze

### North Atlantic Salmon

pan-seared, presented with a creamy lemon artichoke sauce, sautéed vegetables, spinach & basil mashed potatoes

### Red Snapper

pan seared, with ginger soy coconut flavored white & wild rice

### Citrus Shrimp

Gulf prawns served in a citrus lobster sauce, red wine faro & sautéed vegetables

### Braised Pork Shank

braised and roasted pork shank with a rum orange sauce served with whipped polenta

### Ranch & Reef

petite filet mignon & shrimp with a citrus lobster sauce, potatoes au gratin & sautéed vegetables

### Spinach & Cheese Cannelloni

pasta filled with ricotta, fresh spinach & homemade mozzarella  
(vegetarian)

### Mediterranean Trio

hummus, grilled zucchini, eggplant salad, stuffed stewed tomato, served with pita triangles  
(vegan & gluten free)

# Dessert & Beverages

## Dessert

(host choice of one)

### Waffle Zabaglione

pizzelle waffle topped with a zabaglione crème, fresh berries, confectionary sugar & raspberry coulis

### Tiramisu

ladyfingers dipped in coffee & amaretto, layered with mascarpone cheese

### Panna Cotta

cream custard with preserves, topped with fresh fruit & a port wine reduction

### Cannoli Profiteroles

French choux pastry ball filled with freshly made cannoli cream topped with a nutella glaze

### Signature Cheesecake

creamy New York style cheesecake, topped with fresh berries, raspberry & chocolate drizzle

## Custom Occasion Cake

beautifully designed to perfection

## Gourmet Coffee & Herbal Tea

freshly brewed dark roasted regular & decaffeinated international coffee, assorted teas, espresso & cappuccino

## International Cordial Cart

an endless selection of fine liqueurs, complimented by petite chocolate cups

## Premium Liqueur Service

full selection of cocktails, mixed drinks, imported wines, premium beer, cordials, flavored sodas & exotic frozen drinks are unlimited for the entire affair