



Concorde Banquets

PREMIUM PACKAGE

Starting at \$90.00

Beef

NEW YORK STRIP STEAK, Mushroom Sauce
CENTER CUT FILET MIGNON, Bordelaise Sauce
ROAST PRIME RIB, Au Jus
BRAISED SHORT RIB, Madeira
DOUBLE BONED FRENCHED PORK CHOP, Vesuvio

Poultry

CHICKEN DEMONICO, Stuffed with Red Peppers and Artichoke Hearts in a Garlic Infusion Sauce
BREAST OF CHICKEN NORMANDE, Wild Mushroom Cognac Sauce
FLORENTINE CHICKEN, Sauteed Baby Spinach, Mornay Sauce
AIRLINE CHICKEN CHAMPAGNE, Light Cream Sauce

Seafood

FRESH BROILED GROUPER, Lemon Garlic Butter
BROILED NORWEGIAN SALMON, Buerre Blanc
CHILEAN SEA BASS

Combination Entrée

BROILED FILET MIGNON, Perigueux Sauce **HALF BREAST OF CHICKEN**, Champagne
BROILED FILET MIGNON, Madeira Wine Sauce **THREE GRILLED SHRIMP**, Buerre Blanc
BROILED FILET MIGNON, Bordelaise Sauce **NORWEGIAN SALMON**, Buerre Blanc
BROILED FILET MIGNON, Perigueux Sauce **LOBSTER TAIL** Per Arrangement

APPETIZER OR SOUP

Farfalle w/Sundried Cream Vodka Sauce
Velvety Lobster Bisque
Cream of Chicken, Wild Rice
Roasted Butternut Squash

POTATO

Red Roasted
Old World Mashed
Potato Souffle
Twice Baked
Duchess

DESSERT

Brandy Ice Flambe'
Cherries Jubilee Flambe'
Chocolate Sundae

SALAD

Gourmet Greens
Assorted Soft Lettuces, Grape Tomato and
Goat Cheese Crouton with Raspberry Vinaigrette
Caesar's
Hearts of Romaine, Baked Croutons and Shaved Parmesan
with Chef's Special Dressing
Mediterranean Wedge
Baby Romaine, Olive, Pepperoncini, Red Onion and
Feta Cheese dressed with House Vinaigrette

VEGETABLE

Glazed Baby Whole Carrots
Haricot Verts, Garlic Butter
Broccoli and Carrots
Fire Roasted Vegetables

Call Our Banquet Consultants for More Information
Ask about our Seasonal Savings and Discounted Rates Available on Fridays & Sundays

01-15-24



Concorde Banquets

PREMIUM PACKAGE

Your Five and One-Half Hour Package Includes

Butler Served Upgraded Hors d'oeuvres (Selection of Four)

Four Course Dinner
Choice of First Course, Salad, Main Entrée, Starch, and Vegetable
Choice of Flambe' Desserts
Columbian Gourmet Coffee and Herbal Teas

Gourmet Bread with Butter Rosettes on a Lemon Leaf

Wedding Cake

Five Hours of Open Bar featuring Top Shelf Liquor

Unlimited House Chardonnay and Merlot Wine Service throughout Dinner
Strawberry Garnished Champagne Toast for Honor Table and Dinner Guests

Deluxe Pastry Table with an assortment of Fresh Fruit Display and Coffee Station

European Ivory Floor Length Table Linens with Ivory Overlay, Napkins
Upgraded Chivari Chairs, Color Depending on Room
(3) Votive Candles at Guest Tables

Honor Table and Cake Table Adorned with European Ivory Swagging
Skirted Tables for Place Cards, Gifts and DJ
Risers for Honor Table and DJ as needed
Custom Dance Floor

Banquet Coordinator Present throughout your Reception

Use of Bridal/Hospitality Room
On Site Free Parking

Chef's Table to include up to 6 Guests

01-15-24



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HORS D'OEUVRES

(Available with Premium Package)

Fried Shrimp

Beef Sate, Pomméri

Chicken Sate, Teriyaki Sesame

Stuffed Mushroom Cap with Sausage

Assorted Crostini

Tiropita

Spanakopita

Tomato & Basil Bruschetta

Mini Quiche Lorraine

Spring Rolls

Smoked Salmon Crostini

Tomato Bisque Shooter with Grilled Cheese Point

Caprese Skewer

Additional Hors d'oeuvre Options
(Minimum 50 pieces)

Lollipop Rack of Lamb

Shrimp Cocktail Shooters

Bacon Wrapped Scallops

Lump Crab Spoons

Crab Stuffed Mushrooms

Raspberry and Brie

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