

# *The Blushing Bride*

*All Inclusive Bridal Luncheon Package for 10-20 Guests*

## Salad Course

Fresh Tomato Vase filled with a Bouquet of Mixed Greens- Cucumber & Carrots Curls with a White Balsamic Dressing

## Entrée Course

- Choice of one -

*(Pre-ordered before event date)*

Grilled Boneless Breast of Chicken with a Light Basil Cream Sauce served with  
Lemon & Thyme Risotto, Haricot Verte, & Carrot Batonnets

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Cranberry & Almond Chicken Salad with Fresh Pineapple, Cantaloupe, Honeydew, Grapes, and Strawberries

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Vegetarian Alternate of Grilled Vegetable Ravioli Tossed in Olive Oil with Fresh Spinach and Spring Julienne Vegetables

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All Entrees Served with Assorted Fresh Baked Rolls, Honey Croissants and Butter

## Dessert Course Choice of one

- Choice of one -

*(Pre-ordered by host before event date, same dessert served to all guests)*

Key Lime Mousse with Fresh Berries

or

Wild Honey Decadent Cheesecake in Thyme-infused Pastry Crust, Walnuts, Berries

Coffee, Decaf, Tea or Iced Tea



**Package Includes:** *Menu Listed Above, Room Rental, Gold Chiavari Chairs, Blush Linen Accents, Appropriate Sized Blush Floral Centerpieces, All Service Fees and Taxes, Setup, and Cleanup*

**Package Upgrades:** *Greet your Guests with a Glass of Rose or a Mimosa for \$7.00 per person*

**Wedding Coordinator Rachel Anderson ~ (910) 343-6170 ~ [RachelA@WilmingtonHilton.com](mailto:RachelA@WilmingtonHilton.com)**

**[www.WilmingtonHilton.com](http://www.WilmingtonHilton.com)**