

Six Star Events

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Kim James

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Dear Briar Patch Brides & Grooms,

Thank you very much for your consideration of Six Star Events for your upcoming wedding festivities at Briar Patch Bed & Breakfast Inn. I've created a few packages for your review. Six Star is very versed in the below reception styles; however, we also love plating and serving for a more formal feel, and we LOVE family-style service. I can give you any additional pricing that may be involved in either of these other options if you feel you would like to consider them. Thank you again for taking the time to look over our packages, and I look forward to speaking with you in the future to put your special touches into these delicious menus!

Very Fondly...Kim James, Owner & Chef

Packages can be customizable.

Package Pricing is based on 100 Guests and includes food, china, 3 glasses per person with recyclable plastic backup, any solid color linens (upgraded linen selections available), dinner napkins, buffet & service equipment.

Taxes, service charges, table & chair setup/breakdown & gratuity are not included in package pricing. Rental delivery days being Monday – Friday (any delivery or pickup on the weekends would be an additional timed in/out charge).

Bronze Package

Stationary Hors d'oeuvres:

Vegetable Crudit  with Dips
Selection of Gourmet Cheeses, Fresh Fruits and Crackers
Sweet & Tangy Meatballs

Dinner Buffet:

Chicken Breast, Roasted Tomatoes, Baby Bellas & White Wine Fresh Herb Cream Sauce Yukon Gold Mashed Potatoes with Sweet Cream Butter and Cracked Pepper
Fresh Green Beans with Herb Butter
Baby Spinach with Navel Orange and Goat Cheese Salad with White Balsamic Vinaigrette
Dinner Rolls and Butter

Coffee Station

\$72 per person

Silver Package

Passed Hors d'oeuvres:

Home Fried Corn Tortillas with Lime Cilantro Shrimp and Avocado Cream
Bruschetta with Tomatoes and Fresh Basil
Belgian Endive with Spiced Pimento Cheddar and Sweet Peppers

Buffet:

Salmon with Sweet Pepper Cream and Scallion
Roasted Herbed Pork Tenderloin with Dijon Herb Cream
Fresh Green Beans with Shallot and Herb Butter
Mixed Field Greens with Candied Pecan, Strawberry, Goat Cheese, Champagne Vinaigrette
Assorted Dinner Rolls with Butter

Coffee Station

\$90 per person

Gold Package

Passed Hors d'oeuvres:

Mini Jumbo Lump Crab Cakes with Remoulade Sauce
Parsnip Pancakes with Triple Cream Brie and Saut ed Apples

Stationary Hors d'oeuvres:

Selection of Gourmet Cheese and Fresh Fruits with Crackers

Buffet:

Olive Oil and Garlic Marinated Roasted Beef Tenderloin with Horseradish Sauce
Chicken Marbella
Whole Poached Salmon with Cucumber Scales and Lemon Caper Sauce
Basmati Rice with Parmesan Cheese, Scallion, Parsley and Freshly Cracked Pepper Fresh Roasted Asparagus with Edible Flowers and Balsamic Vinaigrette
Mixed Field Greens with Dry Cherry, Tri Color Tomato, English Cucumber, Pumpkin Seed, Goat Cheese & Maple Vinaigrette
Assorted Hearty Dinner Rolls with Butter

Coffee Station

\$115 per person

International Stations Reception Package

Passed Hors d'oeuvres:

Baby Jumbo Lump Crab Cakes with Remoulade
Bruschetta with Roasted Tomato and Fresh Basil
Lime Cilantro Shrimp on Home Fried Corn Tortilla with Avocado Cream
Dates Stuffed with Herbed Farm-Raised Goat Cheese and Wrapped with Prosciutto

Stationary Hors d'oeuvres:

Selection of Gourmet Cheese & Fresh Fruits with Crackers

French Station:

Beef Burgundy with Pearl Onion and Wild Mushroom
Chicken Coq au Vin
Roasted Red Pepper Soup Shots with Lump Crab Meat

Greek Station:

Lemon Oil Poached Salmon with Feta, Dill and Kalamata Olive Crumble
Spiced Olive, Fresh Mint and Lemon Rice Salad
Fresh Green Beans with Toasted Pine Nuts
Greek Salad

Italian Station:

Wild Mushroom & Sweet Italian Sausage Lasagna with Fresh Herbs and Cream Sauce
Campanelle Pasta with Puttanesca
Caesar Salad with Shaved Parmesan, Kalamata Olive, Homemade Croutons
Italian Bread w/ Maldon Salted Herb Oil

Dessert Station & Coffee:

Grand Marnier Brownies
Baby Coconut Cream Pies
Tequila Key Lime Tartlets
Mini Spiced Apple Cups with Salted Caramel Cream

\$145 per person

****Additional rental equipment may be needed****