

WHITE RIVER CONFERENCE CENTER

Stunning Event Venue for weddings or other events of any size. The atmosphere is a knock out. Totally unlike anyplace you've ever been. Greg G. via Yelp





HORS D'OEUVRES Choice of five

CHEESE DISPLAY AND CHARCUTERIE BOARDS

Imported and domestic cheese, berries and grapes, local and imported meats, assorted breads, pan pizzas, and crackers.

CREAMY SPINACH ARTICHOKE CRAB DIP

Lump crabmeat. Fresh spinach and artichoke hearts in a creamy parmesan sauce.

BUTLER TRAY-PASS OR STATION

SHRIMP CREOLE TARTS

Blackened shrimp with creole cream cheese in tart shell.

TUNA NACHOS

Pepper-seared ahi tuna atop a crispy wonton. Pickled ginger. Wasabi aioli.

SCALLOPS WRAPPED IN BACON

Grilled and brushed in espresso barbeque sauce.

LAMB LOLLIPOPS

New Zealand rack of lamb, rosemary lamb jus.

ALLIGATOR AND FRITES

Jalapeno and cream cheese served in a mini fryer basket.

CHEF BRIGHT'S SPRING ROLLS

Smoked duck spring rolls served with Thai chili sauce.

SALAD Choice of one

FENNEL AND RADICCHIO SALAD

Gorgonzola, mixed greens, red wine vinaigrette.

ROASTED BEET AND ARUGULA SALAD

Roasted beets, champagne vinaigrette.

SWISS CHARD WITH GRILLED SHRIMP

Bamboo shoots, sesame ginger dressing.

ORANGE WALNUT SPINACH SALAD

White balsamic vinaigrette.

MANGO PROSCIUTTO SALAD

Organic greens, citrus chardonnay wine vinaigrette.

ELK MEATBALLS

Rosemary dijon demi-glace.

SMOKED DUCK CANAPÉ

Caramelized fig jam.

SMOKED WAHOO CONE

Served in a savory cone.

DUCK TACOS

Roasted duck. Jicama slaw. Hoisin. Thai chili. Micro greens. Served in a crispy wonton.

HOUSE-MADE CRAB CAKES

Jumbo lump crabmeat scallions. Cilantro. Lemons. Fried green tomatoes.

ENTREE Choice of three

ENTREES INCLUDE WHITE RIVER SIGNATURE ROLLS, SEASONAL CHEF CHOICE VEGETABLE AND STARCH, WATER, AND ICED TEA FILET MIGNON

Prime grilled filet of beef. Mushroom medley. Served with a flight of chef's top sauces Béarnaise chimichurri rich veal demi-glace.

3 BLIND MICE BEER BRAISED BRISKET

Served in all-natural jus.

WHITE RIVER STUFFED CHICKEN

Feta cheese. Fresh herbs and vegetables. Heirloom tomato caper sauce.

DOGWOOD CANYON PORK LOIN

With fresh herbs. Hint of espresso glaze.

SAFFRON CITRUS GLAZED CHICKEN

Roasted airline chicken breast, creamy orzo pasta.

SALMON

Pacific fresh, pan seared, basil heirloom tomato confit.

FRUTI DI MARE

Bucatini pasta, clams, mussels, shrimps, herb white wine sauce.

DESSERT Choice of three

OR WEDDING CAKE

CHOCOLATE MOUSSE LAYER CAKE

SEASONAL BERRIES WITH GRAND MARNIER CREAM Almond tuille cup

MACERATED FRUIT Sabayon cream

CUPCAKE SELECTION

CHOCOLATE CARAMEL TRIFLE

ASSORTED MINI DESSERTS

COFFEE Freshly ground regular and decaffeinated



WEDDING PACKAGE Plated

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DUET OF CRAB STUFFED SALMON AND FILET MIGNON

Pacific salmon, champagne sauce. Hand cut aged beef filet mignon.

ALL-NATURAL TOMAHAWK PORK CHOP

10-12oz all-natural bone-in hand cut pork chop. Smoky apple gastrique.

TWIN LOBSTER TAILS

South African cold water, white wine, lemon butter.

CHILEAN SEA BASS

Pan seared Chilean bass. Wild onion, Heirloom tomato confit.

DESSERT Choice of two

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