

A rustic wedding table setting featuring a white tablecloth, greenery, and glassware. The scene is composed of several elements: a large, textured glass jar in the upper left; a branch of greenery with small white flowers in the upper right; a white ceramic bowl in the center; three small glass votives with white candles in the lower right; and a large, clear glass vase in the lower center. The overall aesthetic is clean, natural, and elegant.

# WEDDINGS AT THE NOBLE

Seated Dinner Menu



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# AMENITIES

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Private Use of The Noble

Complimentary Self-Parking for Guests  
Off Duty Police Officer or Security Guard on Site

Floor Length Linens and Napkins in 39 Colors  
Tea Light Candles (Nine Per Table)  
Tables and Chairs ~ (66" Rounds) Seating 10 Guests Per Table  
Gold Chiavari Chairs  
Use of Our Two *Getting Ready* Suites

Portable 10' Projection Screen  
House Projector  
Portable Sound System with Corded Microphone  
Sonos System in All Spaces  
Additional A/V Equipment Available Upon Request

Custom Menus Available Upon Request

Seated Dinner Pricing Includes:  
Three Passed Starters, Two-Course Plated Dinner,  
Complimentary Cake Cutting & Coffee Service

Pricing does not include service charge or tax.



# STARTERS

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## GARDEN

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**Roasted Artichokes**   
Stuffed with Spinach and Parmesan

**White Bean Hummus**    
Truffle Oil, Parmesan Focaccia

**Wild Mushroom Duxelle**  
Herbed Goat Cheese, Wild Mushrooms in Phyllo



**Brie Cups**  
Phyllo Cup, Brie, Fig Jam

**Spring Rolls**    
Rice Paper, Mixed Vegetables,  
Cilantro, Thai Peanut Sauce

**Bruschetta**  
Tomato, Basil, Crostini

**Mediterranean Anti-Pasto Skewers**    
Fire Roasted Tomatoes, Kalamata Olives,  
Mozzarella, Artichoke Hearts

**Tomato & Grilled Cheese Shooters**  
Mini Glasses Filled with Tomato Bisque  
Topped with Grilled Cheese Sandwiches

**Caprese Skewers**    
Mozzarella, Roma tomatoes, Basil, Balsamic Reduction

**Baked Portobello**   
Artichoke and Asiago Stuffing

**Pretzel bites**   
Schlafly Pale Ale Cheese Sauce

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Select Three to be Included During Your Cocktail Hour  
Add a Fourth Option for \$4.25 per person

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## PORK

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**Madjool Dates**   
Bacon, Blue Cheese

**Pot-stickers**   
Chinese dumplings stuffed with pork  
and green onions with Ponzu

**Almond Encrusted Candied Bacon**  

**Italian Sausage Stuffed Mushrooms** 

**Bratwurst Cups**   
Roasted Bratwurst, Red Cabbage,  
Seeded Mustard in Phyllo Cup

**Bacon Cheddar Potato Croquets**   
Spicy Tomato Sauce

**Brie Crostini**  
Cranberry, Prosciutto, Balsamic Glaze



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## POULTRY

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**Chicken Satay Skewers**    
Thai Peanut Sauce

**Chicken and Waffles**   
Maple syrup, Hot Sauce

**Mini Street Taco**    
Roasted Pulled Chicken, Salsa Verde,  
Pico De Gallo, Cilantro Crema

**Buffalo Chicken Slider**   
Blue cheese, Pickle

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 This Item is or Can be Made Gluten Free  
 This Item is or Can be Made Dairy Free



# STARTERS

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## SEAFOOD

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**Smoked Salmon on Pumpernickel**  
Dill and Caper Crema

**Ahi Togarashi**  

Blackened Ahi tuna, Coriander,  
Marinated Cucumber Salad, Wasabi Soy Vinaigrette

**Maryland Blue Crab Cakes**  
Sriracha Aioli, Asian Slaw

**Panko Shrimp** 

Honey Soy Dipping Sauce  
(additional \$1 per person)

**Smoked Salmon Canapés** 

Salmon, Cream Cheese, Caper Onion Relish

**Miniature Fish & Chips Bites**  

Crispy Cod, Tartar Sauce,  
House Made Russet Potato Chips

**Lobster Mac and Cheese Cups**

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## BEEF & GAME

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**Beef Carpaccio Roulade**  
Flank Steak Wrapped in Puff Pastry,  
Roasted Garlic Aioli

**St. Louis Toasted Ravioli**  
Marinara Sauce

**Beef Tenderloin Crostini**   
Blackened Beef Tenderloin, Crostini,  
Bleu Cheese, Balsamic Reduction

**Lamb Lollipop**    
Mint Dipping Sauce  
(additional \$1 per person)



**Beef Slider**   
Gruyere, Red Wine Caramelized Onions,  
Garlic Aioli

# FIRST COURSE

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## SALADS



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Field Greens, Parmesan, Cucumber,    
Tomato, Red Onion, Carrots, Croutons,  
Balsamic Vinaigrette

Field Greens, Apple, Roquefort,    
Walnuts, Champagne Vinaigrette

Poached Pear, Goat Cheese, Shallot,    
Candied Pecans, Port Wine Reduction Vinaigrette

Mixed Field Greens, Toasted Walnuts,    
Feta, Dried Apricot, Cranberries,  
Balsamic Vinaigrette

Spring Mix, Almond, Carrot,    
Napa Cabbage, Peppers, Candied Lemon,  
Lemon Curry Vinaigrette

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## SOUPS


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**Roasted Butternut Squash**   
Toasted Pine nuts, Pancetta, Parsley

**Indian Artichoke Bisque**   
Parmesan, Carrot, Parmesan Crisp

**Mushroom Leek Bisque**   
Wild Mushrooms, Chives, Crostini

**Creamy Broccoli**   
Cheese Puff Pastry, Bacon, Crème Fraiche

**Roasted Tomato Basil Bisque**   
Parmesan Crisp, Parsley

**Potato Leek**    
Kale, Carrot, Green Onion

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Upgrade to Duet for \$4 per person  
Ask Manager for Seasonal Salads and Soups

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Also Included in Your Experience:  
Assorted Artisan Breads, Coffee and Hot Tea Service



# MAIN

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## SEAFOOD

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### Rainbow Trout Lemon Beurre Blanc

Quinoa,  
Roasted Seasonal Vegetables

### Baked Grouper

Mediterranean Tapenade,  
Herbed Couscous, Greek Vegetables

### Grilled Wasabi Salmon

Stir Fried Vegetables, Basmati Rice

### Shrimp Scampi

Roasted Asparagus, Garlic and Parmesan Orzo

**\$48 per person**

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## POULTRY

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### Parmesan Crusted Chicken Picatta

Herbed Risotto Cakes,  
Roasted Broccoli,  
Lemon-Caper Sauce

### Chicken Florentine

Artichokes,  
Roasted Asparagus,  
Garlic and Parmesan Orzo

### Wild Mushroom Chicken

Garlic and Boursin Mashed Potatoes,  
Caramelized Shallots,  
Roma Tomatoes,  
Madeira Wine Reduction

### Cornish Game Hen

Honey Mustard Brandy Demi-glaze  
Sweet Potato AL Gratin Potatoes,  
Roasted Broccoli

### Hickory Smoked Turkey Breast

Chipotle Honey Glaze,  
Roasted Butternut Squash,  
Green Beans in Brown Butter


**\$45 per person**

# MAIN

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## PORK

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**Pork Roulade** 

Andouille Corn Bread Stuffing,  
Sage Jus,  
Mango Chutney

**Pork Tenderloin Medallions** 

Tomato Demi Glaze,  
Sweet Potato Puree,  
Asparagus

**Roasted Pork Loin** 

Woodford Reserve Bourbon Glaze,  
Roasted Rosemary Potatoes,  
Snap Peas

**Jerk Pork Chop**  

Mango Pineapple Salsa,  
Curry Carrots,  
Coconut Rice

**\$48 per person**

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## BEEF

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**Grilled Sirloin**  

Wilted Spinach, Gorgonzola,  
Red Peppers, Garlic Smashed Potatoes

**Beef Tenderloin Filet**

Yukon Gold White Truffle Puree,  
Roasted Rosemary Potatoes and Broccoli

**Filet of Beef**  

Roasted Mushroom Cabernet,  
Crispy Fingerling Potatoes,  
Green Beans in Brown Butter

**Chimichurri Skirt Steak**  

Fajita Vegetables, Cilantro Lime Rice

**Prime Rib**  

Horseradish Mashed Potatoes,  
Roasted Brussel Sprouts

**\$52 per person**



# MAIN

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## VEGETARIAN

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### Wild Mushroom Ravioli

Dijon Cream Sauce, over Wilted Spinach,  
Roasted Vegetable

### Stuffed Portobello Mushroom

Creamy Spinach, Parmesan Cheese,  
Crispy Fingerling Potatoes, Asparagus

### Polenta Lasagna

Grilled Vegetables, Asiago-Parmesan Cheese,  
Micro Greens

### Florentine Tomatoes

Spinach, Thyme and Oregano Rice Pilaf

**\$45 per person**

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## VEGAN

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### Stuffed Squash

Squash, Farro, Celery Root, Arugula,  
Sweet Potatoes, Herb Pistachio Gremolata

### Mediterranean Couscous

Tomato, Caper Olives, Herbs Fines  
Over Ratatouille Provencale

### Wild Mushroom Ragu

Braised Forest Mushrooms, Garlic, Herbs,  
Stone Ground Polenta, Leafy Greens

### Loaded Sweet Potato

Roasted Sweet Potato, Spinach,  
Seasoned Black Beans,  
Roasted Tomatillo Salsa Verde, Avocado

**\$45 per person**