



Wedding Packages

Our all-inclusive wedding packages incorporate highly trained and attentive staff, all set up & clean up, fully decorated buffet, cake table, gift table, cake cutting, dining tables with linens, dinner and dessert plates, silverware, glassware, votives and color coordinated cloth napkins.

Please allow us to assist you in creating a custom menu package that may better suit the theme of your special event. This package is designed for a 4-hour event with a minimum of 70 guests.

All pricing listed includes one salad, three butler-passed hors d'oeuvres items, freshly baked bread and butter, ice and water. Please choose from our salad and hors d'oeuvre selections to accompany your meal. The following selections may also be adapted to plated meal service for an additional service fee.

Beverages

Spice Street is fully licensed to offer complete liquor service, specialty signature cocktails, exclusive wines and beer options. Beverage pricing will be calculated on an individual basis according to your preferences. Please inquire with Amy Greene, Director of Sales at 919.928.8200 extension 210 or by email, agreene@ghgrestaurants.com, for additional information regarding your options.

Buffet Dinner Options

- Mushroom Duxelle and Herbed Goat Cheese - Stuffed Breast of Chicken with Pan Jus 65.00
Pistachio - Fig Couscous, Sautéed Spinach, Haricot Verts, Crispy Leeks
- Honey-Lime Glazed Brinkley Farms Loin of Pork stuffed with Chorizo and Local Chevre 67.00
Mashed Sweet Potatoes, Sautéed Asparagus, Wilted Spinach and Apple-Rosemary Compote
- Marinated and Grilled Tenderloin of Beef with Port Wine Demi-Glace 73.00
Gorgonzola Mashed Potatoes, Grilled Seasonal Vegetables, Roasted Asparagus
- Macadamia-Crusted Halibut with Miso-Yuzu Sauce 68.00
Coconut Forbidden Rice, Roasted Seasonal Vegetables, Steamed Baby Bok Choy
- Quattro Formaggio Ravioli with Basil Pesto and Red Pepper Cream 60.00
Grilled Eggplant & Mushroom Napoleon, Basil Pesto, Red Pepper Cream
- Pistachio-Crusted Rack of Lamb with Rosemary Demi 71.00
Potato au Gratin, Spicy Local Greens, Roasted Acorn Squash

Sushi Selections *Current pricing may be subject to change*

Basic Sushi Package (3 pieces per person) add 2.75; *with attended sushi chef action station, please add 4.50*

- California Rolls - *Crab & Avocado rolled inside of toasted seaweed & seasoned rice*
- Spicy Tuna Rolls - *Ahi Tuna spiced with Garlic Chili Paste rolled in toasted seaweed and seasoned rice*
- Philadelphia Rolls - *Scottish Smoked Salmon, Cream Cheese & Cucumber in toasted seaweed with seasoned rice*

Deluxe Sushi Package (4 pieces per person) add 4.75; *with attended sushi chef action station, please add 4.50*

- Basic Package plus the following:
- Crunchy Rolls - *Crab, Shrimp Tempura and avocado topped with crunchy tempura flakes and Teriyaki Sauce*
- Mango Madness - *California Roll topped with Fresh Salmon and Mango Salsa*
- Rainbow Rolls - *Crab topped with Tuna, Salmon, Yellow Tail & Avocado*
- Hawaiian Rolls - *Crab & Avocado topped with Spicy Ahi Tuna Sesame oil, Citrus Soy and Scallions*

Butler Style Hors d' Oeuvres

MINI KOBE SLIDERS *with White Cheddar and Truffle Aioli*

TOMATO AND BASIL PIZZETTE *Mini Pizzas with Organic Cherry Tomatoes, Mozzarella Cheese and Fresh Basil*

SMOKED SALMON MOUSSE *served in Savory Cones topped with Tobiko Caviar and Dill*

QUESADILLA BITES *Smoked Turkey, Brie, Mango Chutney, Cilantro and Jalapenos*

THAI CHICKEN SATAY *served with Sweet and Spicy Peanut Sauce*

CRISPY BEEF WONTONS *with Chili-Lemon Aioli*

PROSCIUTTO WRAPPED TIGER SHRIMP *served with Port-Balsamic Reduction*

CURRIED CHICKEN SALAD *with Currants on a Crostini*

SPICY AHI POKE SALAD *Marinated Sushi Grade Ahi Tuna, served on Sliced Cucumber*

CLASSIC MARYLAND CRAB CAKES *with Kaffir lime Aioli*

Salads Selections

TRADITIONAL CAESAR

BOW-TIE PASTA SALAD *Pesto, Crumbled Feta, Sun dried Tomatoes, Olives*

ORGANIC MIXED GREENS SALAD *Wild Italian Arugula, Frisée and Belgian Endives with Julienne Apples, Blue Cheese and Candied Pecans, served with Sherry Vinaigrette*

GREEN PAPAYA SALAD *Bean Sprouts, Julienne Cucumber, Shredded Red Cabbage with Sweet and Sour Dressing*

ROASTED CORN SALAD *Tomatoes, Romaine, Cucumber with Cilantro-Lime Dressing*

CURRENT ISRAELI COUSCOUS SALAD *served at room temperature tossed with Lemon-Mint Vinaigrette*

CAPRESE SALAD *Tomato, Mozzarella & Basil, add 2.00*

Cocktail Station Wedding Options

For the couple that wants an elegant, but more casual and flowing reception, a cocktail station style wedding may be the best option to consider. Our cocktail station wedding packages includes highly trained and attentive staff, all set up & clean up, fully decorated buffet, cake table, gift table, cake cutting, dining tables and cocktail tables with linens, china, silverware, glassware and color coordinated cloth napkins. Additional suggestions are available upon request.

Presentation Options

Poached Prawns *served with Lemon Wedges & Cocktail Sauce* \$425 (serves 100)

Market Fresh Vegetable Display *with Three Dipping Sauces* \$3.75 per guest

Presentation of Artisan Cheeses *a Selection of Imported & Domestic Cheeses, served with Crackers & Baguette*, \$6.25 per guest

Fruit Display *a lavish Array of the Season's Best Local & Imported Fruits* \$6.00 per guest

Smoked Salmon Display *Cream Cheese, Capers, Chopped Eggs, Red Onions & Fresh Dill, served with Lavash Crisps*, \$6.75 per guest

Antipasto Display *Olives, Peppers, Salami, Mortadella, Cheeses, Artichokes, Grilled & Roasted Vegetables and Breadsticks* \$6.75 Person

The Cutting Board an additional \$150.00 fee will apply for each attendant necessary

Steamship \$675.00, *Dijon & Herb Crusted Certified Angus Beef served with Mini Rolls, Mustard, Mayo, and Horseradish Sauce (Serves 200)*

Prime Rib \$375.00, *Pepper-Crusted & Roasted Prime Rib offered with Mini Rolls and Horseradish Sauce (serves 50)*

Herbed Oven-Roasted Turkey Breast \$250.00, *served with Mini Rolls, Grainy Mustard and Fruit Chutney (Serves 50)*

Honey-Glazed Spiral Ham \$250.00, *served with Assorted Mustards & with Mini Rolls (Serves 50)*

Lime-Marinated Pork Loin \$225.00, *Boneless Pork Loin Marinated with Lime served with Chile Pasilla & Roasted Corn Relish (Serves 50)*

Themed Hors d' Oeuvres Stations

These stations are intended as a complement or addition to other hors d'oeuvres and are equivalent to approximately three hors d'oeuvres sized portions per guest. All theme stations require a fifty guest minimum. All pricing is per guest. An additional \$150.00 will apply for each attendant necessary.

Grilled Fajita Bar \$13.50, *Chicken & Beef with Grilled Peppers & Onions, Sour Cream, Guacamole, Cheeses, Lettuce, Jalapeños, Salsa & Flour Tortillas*

Southwest Station \$9.50, *Chicken Chingalingas w/ Avocado Relish, Quesadillas w/ Roasted Chilies, Cheese & Cilantro, Corn Chips & Assorted Salsas*

Italian Station \$9.50, *Cheese Tortellini w/ Basil Cream Sauce, Duck Ravioli w/ Fire Roasted Tomato Sauce, Parmesan Cheese & Fresh Breadsticks*

Asian Noodle Bar \$10.50, *Bean Thread, Udon & Buckwheat Soba Noodles w/ a choice of: Seafood Curry, Beef & Broccoli or Vegetable Stir-Fry*

Mushroom Bar \$11.50, *sautéed to order with Brandied Garlic Sauce, Sherry Cream & Balsamic Soy & Herbs, served with Toasted Baguette*

Stuffed Portabella \$9.25, *Roasted Jumbo Portabella Mushrooms filled with Black Forest Ham, Fontina Cheese & Dijon Mustard*

Mashed Potato Bar \$6.75, *Creamy Mashed Potatoes served in short martini glasses and offered with various toppings*

Southwest Shrimp Cocktail Bar \$13.00, *Jumbo Shrimp in martini glasses on Black Beans, Corn, Tomato & Avocado with Tortilla Strips*

Candy Station \$9.75, *assortment of fun candies with boxes or bags for guests to take home a sweet memory of your special event*

Bananas Foster Station \$9.50, *Sliced Bananas, Flamed with Rum, Butter & Sugar, served over Vanilla Ice Cream*