



Wedding Receptions

made memorable by

Thoroughbreds Chophouse

At Thoroughbreds Chophouse, we understand that your wedding reception dinner is a key part of your celebration. Our elegant and inviting atmosphere is the perfect backdrop for a memorable evening shared with loved ones, specializing in hosting receptions up to 80 guests, providing a perfect blend of sophistication and comfort.

We offer a variety of dining options that suit any wedding style, whether you envision a formal, sit-down dinner, or a more relaxed, buffet-style dinner with a variety of options. We provide attentive service to ensure that everything runs smoothly on your special day, and that every guest enjoys a delicious meal.

To make your day even more special, we can work with you to customize the perfect menu. Our team is here to assist you in crafting a reception dinner that fits your style and preferences. From selecting specific dishes to accommodating dietary preferences, we work with you to create a dining experience that reflects your unique taste and vision for your celebration. At your request, our team will work closely with you to craft the perfect menu, featuring a selection of high-quality meats, fresh seafood, and seasonal vegetables, all prepared with the utmost care and attention to detail.

At Thoroughbreds Chophouse, we are dedicated to making your wedding reception dinner an unforgettable experience.

Let us help you create a memorable dining experience that reflects your love and celebration with those who mean the most to you.

Customize Your Own Buffet

\$500 Room Fee - Minimum of 30 guests – Maximum of 80 guests
Pricing does not include taxes or gratuity.

Select 3 Entrées ----- \$100 per person

Select 4 Entrées ----- \$120 per person

Choose 3 Appetizers

- Shrimp Cocktail with cocktail sauce
- Bacon-Wrapped Scallops with a bacon-bourbon glaze
- Tenderloin Beef Tips with a cabernet demi-glaze
- Miniature Crab Cakes with a dijon mustard remoulade
- Chicken Satay with teriyaki sauce

Choose 1 Salad

- Traditional Caesar with croutons
- Mixed Greens with a sweet & sour poppyseed dressing
- Greek Salad with a feta vinaigrette

Choose 1 Starch

- Yukon Gold Mashed Potatoes
- Roasted Fingerling Potatoes
- Penne Pasta with butter
- Parmesan Risotto

Choose 1 Vegetable

- Haricots Verts
- Cabernet Mushrooms
- Broccolini
- Roasted Brussels Sprouts
- Roasted Carrots

Entrée Selections

- NY Strip with chimichurri sauce
- Oven Roasted Prime Rib
- Petite Beef Wellingtons
- Tenderloin Beef Tips with a bacon-bourbon glaze
- Grilled Salmon with bearnaise
- Mediterranean Style Sea Bass
- Chicken Picatta
- Chicken Madeira
- Vegetable Ratatouille (vegetarian)
- Pasta Primavera (vegetarian)
- Pasta Alfredo (vegetarian)

Choose 1 Dessert (Optional) *(Additional \$10 per person)*

- Death by Chocolate Cake
- NY Style Cheesecake
- Fresh Fruit Tarts
- Lemon Meringue Tarts

Optional Bar Packages

Pricing for each hour is per person, excluding guests under the age of 21.
Pricing is subject to all current state, local, and liquor taxes and a 24% service charge.

Soda-Beer-Wine

1 hour: \$30 per person
2 hours: \$40 per person
3 hours: \$50 per person
4 hours: \$60 per person

La Terre, Chardonnay, *California* | Folonari, Pinot Grigio, *Italy* | Nobilo, Sauvignon Blanc, *New Zealand*
Mirassou, Moscato, *California* | Chateau Souverain, Cabernet, *California* | Liberty Creek, Merlot, *California*
Budweiser | Bud Light | Coors Light | Michelob Ultra | Miller Lite | Yuengling | Blue Moon | Guinness Stout
Corona | Stella Artois | Dogfish Head IPA | Sam Adams Lager | Modelo | Stella Artois NA | O'Doul's NA
Pepsi | Diet Pepsi | Dr. Pepper | Mountain Dew | Starry Lemon-Lime | Ginger Ale

House Liquor/Soda-Beer-Wine

1 hour: \$35 per person
2 hours: \$45 per person
3 hours: \$55 per person
4 hours: \$65 per person

Smirnoff- *Vodka* | Beefeater- *Gin* | Evan Williams- *Bourbon* | Dewar's- *Scotch*
Jose Cuervo Gold- *Tequila* | Bacardi Silver- *Rum* | Seagram's 7- *Whiskey*
All House Wines - All Soft Drinks - Tea - Coffee

Premium Liquor/Soda-Beer-Wine

1 hour: \$45 per person
2 hours: \$55 per person
3 hours: \$65 per person
4 hours: \$75 per person

Tito's, Ketel One, Absolut- *Vodka* | Bombay Sapphire, Tanqueray, Hendrick's- *Gin* | Jim Beam, Knob Creek,
Maker's Mark- *Bourbon* | Dewar's, Johnny Walker Red, Chivas Regal- *Scotch* | Jose Cuervo Gold- *Tequila*
Bacardi, Captain Morgan, Rumhaven Coconut- *Rum* | Jack Daniel's, Canadian Club, Crown Royal- *Whiskey*
All House Wines - All Soft Drinks - Tea - Coffee

Plated Dinner Service Packages

Appetizer Course will be presented buffet style during cocktail hour.
Salad, Entrée, and Dessert Courses will be served plated.

Appetizers:

Beef Tips with bourbon demi-glace
Teriyaki Chicken Skewers
Shrimp Cocktail

Salad:

Chophouse Salad with sweet & sour poppyseed dressing

Entrée Selections:

(All entrées served with mashed potatoes, vegetable du jour, and fresh baked bread)

-Oven Roasted Prime Rib-

12oz. prime CAB cut served with natural au jus

-Chicken Dijon-

Lightly breaded and pan-fried, topped with spinach,
bacon crisps, and toasted nuts, finished with a
dijon mustard cream sauce

-Salmon a la Bearnaise-

8oz. pan seared fillet of salmon topped
with bearnaise sauce

-Surf & Turf-

Caribbean spiny lobster tail with drawn butter and
a grilled 6oz. prime CAB petite filet mignon

Desserts:

Death by Chocolate Cake
NY Style Cheesecake

All Dinner Package Pricing Includes Room Rental, Taxes, and Gratuity

Receptions Up To 30 Guests

-SILVER PACKAGE -

Alcohol Not Included

\$4,595.00

-GOLD PACKAGE-

Beer-Wine-Soda Included

\$6,860.00

-PLATINUM PACKAGE-

House Liquor/Beer-Wine-Soda Included

\$7,147.00

Receptions Up To 40 Guests

-SILVER PACKAGE -

Alcohol Not Included

\$6,174.00

-GOLD PACKAGE-

Beer-Wine-Soda Included

\$8,917.00

-PLATINUM PACKAGE-

House Liquor/Beer-Wine-Soda Included

\$9,589.00

Receptions Up To 50 Guests

-SILVER PACKAGE -

Alcohol Not Included

\$7,545.00

-GOLD PACKAGE-

Beer-Wine-Soda Included

\$10,975.00

-PLATINUM PACKAGE-

House Liquor/Beer-Wine-Soda Included

\$11,765.00

Receptions Up To 60 Guests

-SILVER PACKAGE -

Alcohol Not Included

\$8,917.00

-GOLD PACKAGE-

Beer-Wine-Soda Included

\$13,033.00

-PLATINUM PACKAGE-

House Liquor/Beer-Wine-Soda Included

\$14,040.00

Receptions Up To 70 Guests

-SILVER PACKAGE -

Alcohol Not Included

\$10,289.00

-GOLD PACKAGE-

Beer-Wine-Soda Included

\$15,091.00

-PLATINUM PACKAGE-

House Liquor/Beer-Wine-Soda Included

\$16,265.00

Receptions Up To 80 Guests

-SILVER PACKAGE -

Alcohol Not Included

\$11,161.00

-GOLD PACKAGE-

Beer-Wine-Soda Included

\$17,149.00

-PLATINUM PACKAGE-

House Liquor/Beer-Wine-Soda Included

\$18,491.00

