



WEDDINGS AT THE NOBLE

2020-2021 Menu and Amenities

AMENITIES

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 (Three Per Table)
Tables and Chairs - (66" Rounds) Seating 10 Guests Per Table
Gold Chiavari Chairs

1 Complimentary Night at Angad Arts Hotel
(for the night of the wedding)

Portable 10' Projection Screen
House Projector
Portable Sound System with Microphone
Additional A/V Equipment Available Upon Request

Complimentary Menu Tasting for Up to Four Guests
Custom Menus Available Upon Request

Bridal Suite & Groom Room
Cigar Lounge (Coming 2020)
Photos on Rooftop

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

Pricing does not include service charge or tax.

STARTERS

GARDEN

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

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

PORK

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

POULTRY

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

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

STARTERS

SEAFOOD

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

BEEF & GAME

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

SALADS

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

SOUPS

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

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

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

MAIN

SEAFOOD

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

\$46 per person

POULTRY

Parmesan Crusted Chicken Picatta

Herbed Risotto Cakes,
Broccolini,
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

\$42 per person

MAIN

PORK

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

\$46 per person

BEEF

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

\$50 per person

MAIN

VEGETARIAN

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

\$42 per person

VEGAN

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

\$42 per person