



Menu & Pricing Effective August 21, 2017

Elite Buffet Package

*China, Glassware, & Ivory or White Floor-Length Linens Included;
Fresh-Baked Bread and Coffee, Tea, Decaffeinated Coffee, & Iced Tea Included.*

Five Hours of Open Bar

With Premium Liquors

Specialty Cocktail

One Specialty Cocktail of Choice

Champagne Toast

Dinner Wine Service

Select Two Premium Wines

One Hour Butlered Hors d' Oeuvres

Select Five Hors d' Oeuvres from Custom Listing
(Add an Additional Hors d' Oeuvre for \$4 Per Person)

Two Cocktail-Hour Appetizer Stations (First Hour)

Select Two Appetizer Stations (Dim Sum + \$5 Per Person & Seafood + \$10 Per Person)

Cup of Soup

Select One from Custom Listing

Appetizers

Select Two from Custom Listing

Salads

Chopped Garden Fresh Salad with Basil Balsamic Vinaigrette
Spring Mix Apple Walnut Goat Cheese with Sun-Dried Cranberries & Citrus Vinaigrette

Pasta or Pilaf

Select One from the Following:

House-Made 4-Cheese Lasagna

Mac 'N Cheese with Smoked Mozzarella, Panko Bread Crumbs, & Applewood Bacon

Chicken & Broccoli Fettuccini Alfredo

Penne Marinara with Italian Sweet Sausage

Sweet Corn & Roasted Chili Pilaf

Wild Mushroom Pilaf

Elite Buffet Package

Continued

Main Entrées

Select Three from the Following:

- Beef Tender Tips with Marsala Mushroom Sauce over Fettuccini
- Beef Filet Medallions with Cabernet Balsamic Reduction
- Beef Filet Medallions with Caramelized Onions & Mushrooms
- Herb-Roasted Pork Tenderloin with Dijon Cream Sauce
- Chicken Marsala & Mushrooms over Fettuccini
- Herb-Encrusted Chicken Breast over Wilted Spinach & Tomatoes with Alfredo Sauce
- Panko-Encrusted Alaskan Cod with Lemon Caper Cream Sauce
- Sweet Potato-Encrusted Salmon with Sun-Dried Cranberries, Apples, Walnuts, & Amaretto Sauce
- Baked Shrimp Stuffed with Crab Imperial with Hollandaise Sauce
- Broiled Lump Crab Cakes with Lemon Aioli

Starches & Vegetables

Select Three from the Following:

- Garlic-Parmesan Whipped Potatoes
- Pecan-Encrusted Caramel Mashed Sweet Potatoes
- Garden Herb Orzo & Wild Rice
- Sautéed Seasonal Vegetable Medley
- Green Beans Amandine
- Honey-Glazed Baby Carrots
- Roasted Brussels Sprouts with Applewood Bacon
- Sautéed Asparagus with Brown Sugar Butter & Parmesan

Dessert Station

Desert Shooter Station (*Select Five*) **OR** Viennese Dessert Table (*Select Five*)

Wedding Cake

Customized with Select Options

International Coffees & Assorted Gourmet Teas Station

With Mocha, Caramel, French Vanilla, & Hazelnut Syrups