



Menu & Pricing Effective August 21, 2017

Fairytale Buffet Package

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

Four Hours of Open Bar

With House Liquors
(Add a Specialty Cocktail for \$4 Per Person)

Champagne Toast

Cocktail-Hour Appetizer Station (First Hour)

Chef's Assorted Cheeses, Fresh Fruits, & Crudité Display
(Add an Additional Appetizer Station for \$8 Per Person PLUS Any Applicable Up-Charge)

Appetizers

Select Two from Custom Listing
(Add an Additional Appetizer for \$2.50 Per Person)

Salad

Classic Caesar Salad AND Chopped Garden Fresh Salad with Basil Balsamic Vinaigrette

Pasta Dish

Select One From the Following:
House-Made 4-Cheese Lasagna
Chicken & Broccoli Fettuccini Alfredo
Penne Marinara with Italian Meatballs

Main Entrées

Select Two from the Following:
Beef Tender Tips with Marsala Mushroom Sauce over Fettuccini
Beef Tenderloin with Red Wine Reduction
Grilled Chicken Breast with Lemon, Garlic, Fresh Herbs, & Olive Oil
Herb-Encrusted Chicken Breast over Wilted Spinach & Tomatoes with Alfredo Sauce
Grilled Tilapia with Lemon, Garlic, Fresh Herbs, & Olive Oil
Parmesan-Encrusted Tilapia over Sautéed Spinach with Lemon, Garlic, Fresh Herbs, & Olive Oil
Sweet Potato-Encrusted Salmon with Sun-Dried Cranberries, Apples, Walnuts, & Amaretto Sauce
(Add an Additional Main Entrée for \$4 Per Person)

Fairytale Buffet Package

Continued

Starches & Vegetables

Select Two From the Following:

Garlic-Parmesan Whipped Potatoes

Garden Herb Orzo & Wild Rice

Green Beans Amandine

Sautéed Seasonal Vegetable Medley

(Add a Third Starch or Vegetable for \$3 Per Person)

Dessert Display

Select Five Dessert Shooters OR Five Full-Size Desserts from Custom Listing