



Menu & Pricing Effective August 21, 2017

Gold Plated Full-Service Package

Coat-Room Attendant; White Glove Sit-Down Dinner Service with China, Glassware, & Ivory or White Linens Included; Fresh-Baked Bread and Coffee, Tea, Decaffeinated Coffee, & Iced Tea Included.

Five Hours of Open Bar

With House Liquors

(Add Specialty Cocktail for \$4 Per Person)

Champagne Toast

Dinner Wine Service

With Two House Wines

One Hour Butlered Hors d' Oeuvres

Select Three Hors d' Oeuvres

(Add an Additional Hors d' Oeuvre for \$4 Per Person)

Cocktail-Hour Appetizer Station (First Hour)

Chef's Assorted Cheeses, Fresh Fruits, & Crudité Station

(Add an Additional Appetizer Station for \$8 Per Person PLUS Any Applicable Up-Charge)

Cup of Soup

Select One from Custom Listing

Salad

Select One from Custom Listing

Main Entrées

Select Two Main Entrées from the Following:

Beef Tender Tips with Marsala Mushroom Sauce over Fettuccini

Beef Tenderloin with Red Wine Reduction

Beef Filet Medallions with Caramelized Onions & Mushrooms

Herb-Encrusted Chicken Breast over Wilted Spinach & Tomatoes with Alfredo Sauce

Broiled Lump Crab Cakes with Lemon Aioli

Panko-Encrusted Alaskan Cod with Lemon Caper Cream Sauce

Sweet Potato-Encrusted Salmon with Sun-Dried Cranberries, Apples, Walnuts, & Amaretto Sauce

(Add an Additional Main Entrée for \$4 Per Person)

Gold Plated Full-Service Package

Continued

Starches & Vegetables

Select Two 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

Dessert Station

Dessert Shooter Station (*Select Five*)

Wedding Cake

Customized with Select Options