



Menu & Pricing Effective August 21, 2017

Silver Plated Full-Service Package

*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.*

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 Station

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

Salad

Select One from the Following:

Classic Caesar Salad

Chopped Garden Fresh Salad with Basil Balsamic Vinaigrette

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

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

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

Starches & Vegetables

Select Two from the Following:

Garlic-Parmesan Whipped Potatoes

Garden Herb Orzo & Wild Rice

Green Beans Amandine

Sautéed Seasonal Vegetable Medley

(Add an Additional Starch or Vegetable for \$3 Per Person)

Silver Plated Full-Service Package
Continued

Dessert Display

Select Five Dessert Shooters

Or

Five Full-Size Desserts from Custom Listing

OR

Wedding Cake

Customized with Select Options