

Stationed Hors D'Oeuvres

Choose Two

International & Domestic Cheeses
Seasonal Sliced Fruit
Fresh Valley Crudités Antipasto

Passed Hors D'Oeuvres

Choose Three

Goat Cheese & Sun Dried Tomato Tartlet
Stuffed Mushroom with Spinach & Cheese
Raspberry & Brie in Phyllo Spanikopita
Potato Pancake with Scallion & Sour Cream
Chicken Sate with Peanut Sauce
Beef Brochette with Teriyaki Glaze
Scallops Wrapped in Bacon
Coconut Prawns

Starter

Choose One

Seasonal Mixed Green Salad with Candied Walnuts,
Bleu Cheese, Sun-dried Cranberries with Balsamic
Vinaigrette
Caesar Salad with Shaved Parmesan Cheese, Croutons,
House Made Caesar Dressing
Crab Louie Salad with Butter Lettuce, Dungeness Crab
Meat, Tomatoes, Eggs, Cucumber & Louie Dressing



Entree

Choose Two

All entrées are served with Potatoes Gratin, Seasonal Vegetables, Rolls & Butter.
Pan Seared Chicken Chop Stuffed with Asparagus, Pancetta,
Mascarpone Cheese & Natural Jus
Grilled New York with Black Garlic Demi-Glaze
Oven Roasted Red Snapper with Tomato Vinaigrette, Kalamata
Olives & Capers
6oz Grilled Filet Mignon with Black Garlic Demi-Glaze
Penne Pasta Natural with Seasonal Vegetables, Fresh Basil,
Tomatoes, Chardonnay & Olive Oil
Vegetarian Paella
Assorted Miniature Dessert

Included in Package

*Food Tasting for Two * Black or White Floor Length Linens * White Chair
Covers * Mirrors & Votive Candles * One hour House Brands Bar
Champagne Toast for All Guests * Dessert Service
Bridal Suite with Breakfast for Two*

GRAND PACKAGE

\$130.00 per person