

the GOLD WEDDING package

Three Passed Hors d'Oeuvres • Two-Course Meal
Four-Hour Continuous House Open Bar • Champagne Toast for Bridal Party

HORS D'OEUVRES

Your Choice of Three Passed Hors d'Oeuvres

Scallops Wrapped in Bacon • New Potato Halves with Sour Cream and American Caviar
Stuffed Mushrooms with Boursin and Cheddar Cheeses • Melon and Prosciutto
Beef Teriyaki Skewers • Smoked Chicken with Peach Mayonnaise in Filo Tartlets
Jamaican Jerk-Style Pork Tenderloin on a Skewer • Tomato Bruschetta with Red Pepper and Mozzarella

FIRST COURSE

Your Choice of One Salad or Soup

Crab and Corn Chowder • Lobster Bisque
Fresh Leaf Spinach Salad with Orange Segments, Strawberries, Mushrooms, Red Onion, and Parmesan Cheese
Romaine Salad with Sun-Dried Tomato, Feta Cheese, Black Olives, and Mushrooms
Caesar Salad with Diced Bell Peppers, Parmesan Cheese, and Garlic-Herb Croutons
Mixed Greens with Tomato, Cucumber, Bell Peppers, Carrots, and Red Onion

MAIN COURSE

Your Choice of One Entrée (Includes Choices of Chef's Accompaniments)

Filet Mignon with Red Wine Demi-Glace • Savannah Stuffed Chicken with Smoked Ham, Cheese, Broccoli, and Spinach
Grilled Mahi Mahi Topped with Warm Pineapple Salsa • Duet of Petite Filet Mignon and Shrimp Neptune
Filet Served with Demi-Glace and Shrimp Stuffed with Crabmeat Topped with Pinot Grigio Morang Sauce
Duet of Sliced Tenderloin of Beef and Crab Cake • Tenderloin Served with Béarnaise Sauce

\$80 per Guest

Prices are subject to change.

chef's ACCOMPANIMENTS include...

Please choose two salad dressings, one vegetable, and one starch to accompany your meal.

SALAD DRESSINGS

Sturkey's Herb Ranch • Golden Italian
Sturkey's Creamy Balsamic Vinaigrette
Raspberry Vinaigrette Original • Creamy Caesar

VEGETABLES

Green Beans with Sun-Dried Tomatoes and Red Onions
Broccoli with Roasted Red Peppers
Steamed Vegetable Medley
Steamed Asparagus with Yellow and Red Pepper Strips
Honey-Glazed Carrots

STARCHES

Oven-Roasted Yukon Gold Potatoes with
Fresh Garlic and Herbs
Twice-Baked Idaho Gold Potatoes with Parmesan
Confetti Rice
Wild Rice Pilaf
Piped Duchess Mashed Potatoes with Garlic and Herb
Three-Cheese Scalloped Potatoes
Garlic Mashed Potatoes

All events will be subject to 22% service fee and 6.5% sales tax. Additional fee for package meal substitutions – \$3 per person for two meal options. \$6 per person for Duet option. Bartender Fee \$150 per bartender.