



Wedding Packages

All packages include
Coffee station
Cake cutting
Cloth napkins
China, silverware
Water glasses and coffee cups
Table numbers



Buffet Dinner Package

Silver

Spinach salad with tomatoes, red onion, mushrooms, and croutons tossed with a balsamic vinaigrette
Roasted pork loin with apple jus
Chicken cacciatore
Au gratin potatoes
Vegetable rice pilaf
Fresh vegetable medley
Fresh rolls and butter
\$24.95

Gold

Caesar salad
Tomato, cucumber, and red onion salad with a balsamic vinaigrette
Carved Prime rib with au jus and horseradish cream
Chicken marsala
Wild rice with toasted pecans and shiitake mushrooms
Au gratin potatoes
Green beans amandine
Fresh rolls and butter
\$32.95

Platinum

Antipasta salad - mixed greens tossed with an herbed vinaigrette, cucumbers, tomatoes, peppers, salami, olives, and provolone cheese
Tortellini salad
Carved beef tenderloin and turkey breast
Red roasted potatoes
Wild rice with dried cherries and pecans
Green beans amandine
Fresh rolls and butter
\$38.50

50 person minimum for buffets. Add soup to any buffet for \$3.50
Prices are for food. 8% sales tax and service charge will be added to the final bill



Plated Dinner Packages

Choose one soup or one salad.

Salads

Bibb lettuce with fresh mozzarella, bacon, and petit tomatoes with a roasted shallot balsamic vinaigrette

Spinach with hot bacon dressing, poached pears, and blue cheese

Mixed greens tossed with a red wine vinaigrette, toasted pecans, oranges, and strawberries

Caeser salad with home made croutons and shaved parmesan

Soups

Shrimp bisque

Cream of mushroom

Chipotle corn chowder

Tomato Florentine

French onion

Cream of roasted red pepper

Entrées

Beef tenderloin with merlot reduction, roasted pepper polenta and haricot verts
\$42.50

Chicken marsala and beef tenderloin with merlot reduction, duchess potatoes and grilled asparagus
\$39.50

Almond crusted orange roughy wild rice with shiitake mushrooms, and sautéed zucchini and yellow squash
\$31.50

Grilled salmon with a citrus glaze over a bed of lentils with sautéed spinach and fresh tomatoes
\$31.50

Prime rib with au jus, red roasted potatoes, and steamed broccoli \$37.95

Chicken Wellington with sun dried tomato supreme sauce, twice baked potato and asparagus with roasted peppers
\$29.95

Sausage and apple stuffed pork chop with apple jus, horseradish mashed potatoes and roasted root vegetables
\$29.95

Chicken with artichoke and sundried tomatoes over roasted pepper and pine nut risotto with sautéed spinach and cannellini beans
\$29.95

Add 2nd course of soup or salad for \$4.50

All the menus are suggestions and may be customized to meet your needs

Prices are for food. Tax and service charge will be added

1-30-16