



## Wedding Plated Dinner Package

*Includes pre-reception, four hours unlimited call brand bar service, and seated dinner*

### Pre-Reception

*Choice of two hors d'oeuvres  
(please refer to hors d'oeuvres selection page)  
Vegetable crudité display  
Domestic and imported cheese display*

### Salad Course

*(please select one for your group)  
Tender Baby Greens  
Tomatoes, carrots, Champagne vinaigrette  
Coeur de Lion Caesar Salad  
Crisp Romaine, ciabatta croutons, parmigiano-reggiano, white anchovies, Caesar dressing*

### Entree Course

*(please select one entree for your group. If more than one entrée is selected, the higher priced item will prevail)*

*Sage Herb Roasted Chicken Breast \$100.00  
Roasted fingerling potatoes, baby spinach, red pepper sauce*

*Pan Seared Mahi Mahi \$105.00  
Fennel, leak, mushroom, and tomato ragu*

*Pan Seared Atlantic Salmon \$105.00  
Zucchini risotto, lemongrass buerre blanc*

*Grilled Flat Iron Steak \$105.00  
Whipped chive potatoes, haricot verte, red wine sauce*

*Pan Roasted Moularde Duck Breast \$110.00  
Potato gratin, caponata, roasted Portobello, sour cherry sauce*

*Grilled New York Strip \$125.00  
Whipped garlic potatoes, sautéed mushrooms, yellow squash, baby carrots*

*Roast Rack of Colorado Lamb \$125.00  
Gateau of polenta, confit tomatoes, baby carrots, lamb jus*

*Jumbo Lump Crab Cakes \$125.00  
Asparagus tips, grape tomatoes, pearl onions, straw potatoes, red pepper coulis*

*Grilled Beef Tenderloin \$125.00  
Potato gratin, baby yellow squash, haricot verte, red wine mushroom sauce*

*Each dinner includes oven fresh rolls, freshly brewed regular & decaffeinated coffee & assorted teas*



## Wedding Hors d'oeuvres Selection

### Cold

*Curried chicken on toast points*  
*Fava bean crostini with shaved parmesan and lemon drizzle*  
*Smoked salmon and dill cream fraiche*  
*Sesame tuna tartare on crispy wonton with a hint of wasabi & pickled ginger*  
*Bruschetta with lump crab meat & Thai basil*  
*Grilled asparagus wrapped in prosciutto with a sherry-shallot drizzle*  
*Smoked salmon-mascarpone in phyllo cup*  
*Five-spice scented pork tenderloin with a grilled nectarine drizzle*  
*Grilled beef with arugula, country mustard, capers and parmesan*

### Hot

*Lemongrass chicken satay with a peanut glaze*  
*Mushroom and fresh mozzarella crostini*  
*Vegetable tempura*  
*Gruyere caramelized onion tartlets*  
*Caramelized tomato & artisan goat cheese tartlets*  
*Wild mushroom & hazelnut phyllo triangles*  
*Beef empanadas*  
*Stuffed spinach spanikopita triangle*

