



## *Platinum Package*

A Trio of Passed Hors d'oeuvres

Imported and Domestic Cheese and Fruit Display

Your choice of Salad

Entrée

Our Chef will choose the freshest vegetables and most appropriate starch to compliment your meal

Dinner Rolls and Sweet Butter

Beverage station featuring Ice tea, lemonade, Starbucks Coffee and hot teas

House Chardonnay and Merlot poured with Dinner

House Sparkling Wine and Apple Cider for Toasting

Cake Cutting Service

Hosted two-hour Premium Bar

*Lunch Package \$ 48.95      Dinner Package \$53.95*



## *Gold Package*

A Trio of Passed Hors d'oeuvres

Imported and Domestic Cheese and Fruit Display

Your choice of Salad

Entrée

Our Chef will choose the freshest vegetables and most appropriate starch to compliment your meal

Dinner Rolls and Sweet Butter

Beverage station featuring Ice tea, lemonade, Starbucks Coffee and hot teas

House Chardonnay and Merlot poured with Dinner

House Sparkling Wine and Apple Cider for Toasting

Cake Cutting Service

*Lunch Package \$ 35.95      Dinner Package \$41.95*



## *Silver Package*

A Trio of Passed Hors d'oeuvres

Your choice of Salad

Entrée,

Our Chef will choose the freshest vegetables and most appropriate starch to compliment your meal

Dinner Rolls and Sweet Butter

Beverage Station featuring Ice tea, lemonade, Starbucks Coffee and hot teas

Cake Cutting Service

*Lunch Package \$29.95      Dinner Package \$35.95*



All prices are service charged at 22% and taxed at the current rate



## *Passed Hors d'Oeuvres*

### *Select Three*

Fresh Brushetta Pomodoro on Toasted crostini

Tricolor Tortellini Skewer with Pesto Dip

Poke served on toasted crostini

Pot Stickers, soy ginger dipping sauce

Vegetarian Spring Rolls, Sweet chili sauce

Coconut Shrimp, Cocktail marmalade



## *First Course Salads*

### *Select One*

Classic Caesar Salad –Romaine Lettuce, Shave Parmesan, Croutons and Classic Caesar Dressing

The California- Spinach Salad with Dried Cranberries, Sliced Almonds, Bleu Cheese with Poppyseed Dressing

Greek Salad- Mixed Greens with Kalamata Olives, Artichoke Hearts, Feta Cheese and Balsamic Vinaigrette

Caprese Salad – Roma Tomatoes, Fresh Mozzarella Cheese, Basil Leaves, Olive Oil and Balsamic Vinegar





## *Entrée Selections*

*Choice of one plus a vegetarian option*

### *Chicken Breast*

Piccata-Lemon, Garlic, Shallots, Capers, White Wine, Butter

Apricot Glazed Roasted Chicken

Teriyaki- Honey Soy Ginger Glaze, Grilled Pineapple

Chicken Monterey topped with Jack Cheese, Roasted Peppers and Cilantro Creme Fraiche

Airline Chicken Breast- Herb Seasoned, Pan Seared, Classic French Supreme sauce



### *Flank Steak*

Marsala Wine Demi-Glace with Mushroom Medley

Whiskey Peppercorn Sauce

Roasted Garlic, Button Mushrooms and Herbed Butter



### *Fish*

Lobster Ravioli with Vodka Cream Sauce

Salmon- Ginger Soy Glaze

Grilled Mahi Mahi with Pineapple, Mandarin  
Orange Salsa

Tilapia- local herbs, Citrus Medley Beurre Blanc



### *Vegetarian*

Vegetable EnCroute- Oven Roasted Vegetables, Puff Pastry, Lemon Cream Sauce

Portabella Mushroom Raviolis with Roasted Red Bell Pepper Puree



All prices are service charged at 22% and taxed at the current rate