

# **GOLD PACKAGE**

#### PRE-RECEPTION

Domestic & Imported Cheese Display, Vegetable Crudité, & Antipasto Display Selection of Four Passed Hors d'Oeuvres Champagne Toast

### STATION PRESENTATION

## SALAD STATION

Traditional Caesar Salad with Shaved Parmesan & Croutons Grape Tomatoes with Fresh Mozzarella & Basil Oil<sup>V,GF</sup>

### **PASTA STATION**

Please Select 2:

Fig & Prosciutto Agnolotti with Sherry, Cream, & Toasted Pine Nuts
Butternut Squash Raviolis with Pumpkin Seeds, Hazelnut Brown Butter, & Sage<sup>V</sup>
Penne or Spaghetti Carbonara with Peas, Bacon, Cream, & Parmesan
Orecchiette with Sausage, Broccoli Rabe, Garlic, & Crushed Red Pepper

Served With:

Rosemary Focaccia

#### **WOK STATION**

Wok-Fried Hoisin Beef & Sesame Chicken Bok Choy, Bean Sprouts, & Pea Pods Mandarin Style Fried Rice



# **CARVING STATION**

Please Select 2:

Roast Turkey with Orange Cranberry Sauce & Pan Sage Gravy
Honey Cured Virginia Ham with Maple Mustard
Roast Sirloin of Beef with Horseradish Cream & Fresh Herbed Bordelaise
Citrus & Rosemary Rubbed Leg of Lamb with Port Wine & Mint Jus
Maple & Cinnamon Spiced Pork Loin with Balsamic Fig Reduction
Pepper Roast Rib Eye of Beef with Sweet Garlic Jus

# **DESSERT**

Client-Provided Wedding Cake Coffee, Decaffeinated Coffee, & Tea

\$80.00 per person