

Wedding Dinner (Four Hour Celebration)

#### GOURMET STYLE BUTLER HORS D'OEUVRES

(Please Select 3) Vegetarian Spring Rolls Sesame Crusted Chicken Sweet Potato Puffs Sweet Chili Glazed Meatballs Beef Cocktail Franks in Puff Pastry Tomato Bruschetta on Crostini Seasonal Hummus on Pita Chip Salmon Cakes with Tarragon Aioli (Please Select 2) Coconut Crusted Shrimp Chicken Teriyaki Skewers Buffalo Wings with Bleu Cheese Filet Mignon Crostini Gourmet Pizzettas Chicken-n-Cheese Quesadilla Vegetable Stuffed Mushrooms Melon and Prosciutto Skewers

Dinner

## **CHAMPAGNE TOAST**

APPETIZER Classic Caesar Salad or Pear and Arugula Salad

INTERMEZZO Lemon Sorbet

#### ENTREES

(Tableside Choice of 3) Chicken Marsala with Wild Mushrooms Chicken Francaise in a Lemon Butter Sauce Pan Seared Frenched Chicken Breast with a Rosemary Balsamic Demi Glace Herb Crusted Cod Fillet with Lemon Caper Sauce Salmon Fillet with Champagne Sun-dried Tomato Sauce Boneless Braised Short Ribs of Beef Penne Pasta in a Pink Vodka Sauce

Filet Mignon prepared Medium (\$8.00 additional per person)

All Entrees Accompanied by Chef's Seasonal Vegetables and Starch, Bread Basket

# DESSERT

Wedding Cake Premium Blend Regular and Decaffeinated Coffee and Piping Hot Tea

#### BEVERAGE SERVICE OPTIONS Open Bar

P. The Landing

House and Name Brand Liquors including: Tito's, Beefeater, Bacardí, Dewar's, Seagram's 7 and Jim Beam House Chardonnay, Pinot Grigio, Pinot Noir and Cabernet Sauvignon Wines Budweiser, Michelob Ultra, Bud Light, Coors Light and Soda \$20.00 per person 4 hours

\$25.00 per person 5 hours

#### Wine and Beer Bar

House Chardonnay, Pinot Grigio, Pinot Noir and Cabernet Sauvignon Wines Budweiser, Michelob Ultra, Bud Light, Coors Light and Soda \$15.00 per person 4 hours \$18.75 per person 5 hours

#### Eye Opener Bar

(Select 3)

Mimosas, Peach Bellinis, Mango Bellinis, Bloody Marys, Red Sangria, White Sangria, Chardonnay or Cabernet Sauvignon \$9 per person 4 hours \$11.25 per person 5 hours

> Tab Bar or Cash Bar \$75.00 Bartender fee

#### COMPLIMENTARYENHANCEMENTS

Crisp Ivory Table Linens to the Floor Chairs Sashes \$ 1.00 additional per person lvory Chair Covers Vendor Dinners Provided at 10 %Discount

## PRICEQUOTATION

\$60.00 per person Saturday Evening \$57.50 per person Friday Evening \$55.00 per person Saturday Afternoon (12-4pm) \$55.00 per person Sunday Anytime

(Deduct \$8.00 per person January and February) (Deduct \$5.00 per person March - Easter, July, August and November)

Children 12 and Under.......No Discount Children 3 and Under....No Charge Please Add 20% Gratuity and Applicable Sales Tax \$100.00 Maitre'd Fee Additional #17100 \$500.00 Deposit Required to Secure Date