Golf Club

## Platinum Jackage 2019

## Choice of Two Entrees for $(1)$ uet $\operatorname{Plated}$ Meal

Filet Mignon charbroiled and topped with a mushroom demi glaze Grilled Salmon topped with a lemon beurre blanc sauce
Parmesan Herb-Encrusted Chicken Breast topped with boursin cheese and a roasted tomato sauce Roasted Pork topped with mango chutney and natural reduction
Chicken Marsala floured chicken breast with marsala wine sauce and mushrooms

All Entrees include warm dinner rolls and butter, tossed garden salad with choice of two dressings, and choice of starch \& vegetable. Vegetarian and special dietary meals are available upon request.

## 6 Hour Open Standard Bar

## Displayed $\mathcal{H}$ ors d'oeuvres

Domestic Cheese \& Cracker Display and Fresh Vegetable Display with Ranch Dipping Sauce

## Choice of Two Butler Passed Hors d'oeuvres

Itafian Bruschetta, Mini Quiche, or Beef Wellington

## Package is inclusive of the following:

- 6 Hour Reception including Cocktail Hour
- Room Rental Fee
- Dance Floor
- Tables, Chairs, China, and Sifverware
- Cake Cutting ad Serving
- Champagne Toast for All Guests
- White or Ivory Lap Length Table Linens
- White or Ivory Napkins
- Gourmet Coffee Station
- Outdoor Patio Area
- Tasting for Bride \&J Groom
- Chocolate Covered Strawberries for All Guests
$\checkmark$ Standard Chair Covers with Sashes
- Half Off Ceremony Fee
$\$ 79.00$
Over 21 Adult Meal Per Person
$\$ 59.00$
Under 21 Adult Meal
Per Person
$\$ 27.00$
Under 12 Children's Meal Per Person

All above prices are subject to 6\% sales tax and $20 \%$ service fee.

