

Stationed Hors D'Oeuvres

Choose Two

International & Domestic Cheeses

Seasonal Sliced Fruit

Fresh Valley Crudités Antipasto

Starter

Choose One

Caesar Salad with Shaved Parmesan Cheese, Croutons &

House-Made Caesar Dressing

Salad of Mixed Greens with Candied Walnuts,

Sun-dried Cranberries & Point Reyes Blue cheese with

Balsamic Vinaigrette

Petite Crab Cake with Fresno Chili Aioli

Miniature Herb Quinoa Cake

Entree

Choose Two

All entrées are served with Chef's Choice of Starch, Seasonal Vegetables, Rolls & Butter.

Oven Roasted Chicken with Wild Mushroom & Black Garlic Demi-Glaze

Grilled NY Strip Steak with Whiskey Demi-Glaze

Oven Roasted Atlantic Salmon with Tomato Vinaigrette

Phyllo Crescent filled with Rainbow Chard, Caramelized Onions, Wild Mushrooms & Feta Cheese

Included in Package

Food Tasting for Two

Black or White Floor Length Linens

White Chair Covers

Mirrors & Votive Candles

One hour House Brands Bar

Champagne Toast for All Guests

Dessert Service

Bridal Suite with Breakfast for Two



CLASSIC PACKAGE

\$90.00 per person