

Luncheon Package

Three Hour Open Bar

*Featuring Unlimited House Brand Cocktails, Domestic Beer, Wine,
Assorted Soft Drinks*

Reception Cold Selection

*Artisan Cheeses with Gourmet Crackers
OR Fruit Fondue Display*

Champagne Toast

Salad Choices

(Select 1)

Caprese, Caesar, Gourmet Club, Dressed House Salad

Fresh Baked Rolls with Butter

(Select 2)

Chicken Cordon Bleu

Chicken Marsala or Piccata

Grilled Salmon with Champagne Dill Sauce

Lemon Crumb Cod

8 oz. Roast Prime Rib of Beef

Sliced Roast Top Round of Beef

Sliced Loin of Pork

OR

Premier Buffet

(for an additional \$10.00 per guest – see page 4)

Accompaniments

(Select 2)

Au Gratin Potatoes, Broccoli Casserole, Baby Carrots Almondine,

Garlic Mashed Potatoes, Green Beans with Mushrooms or Bacon,

Heirloom Potato Medley, Oven Roasted Red Potatoes,

Sugar Snap Peas with Carrots, Wild Rice

Cake Cutting and Serving • Freshly Brewed Coffee and Tea

Eight Point Table Linen in White, Ivory or Black

Napkins and Chair Covers in White, Ivory or Black

Bows – a selection of colors

Elegant Mirrored Candle Centerpiece

or Floral Arrangement

Luncheon Package Hours are from

11:00 a.m. to 3:00 p.m. only.

\$58.00 per guest/inclusive

