

Gold Wedding Package

Four Hour Open Bar

Premium Brand Liquors, Domestic Beers and House Wines,
Soft Drinks, Mineral Waters and Juices.

One Hour Cocktail Reception to Include:

Four Butler Passed Hors d' oeuvres with White Glove Service
(Choice of Four Hors d'oeuvres)

Deluxe Crudite Display
with Sour Cream – Onion Dip and Ranch Dipping Sauce

Imported and Domestic Cheese Display
Sliced French Bread and Crackers

Tomato Bruschetta Display
Garlic Crusted French Crostini

Salad (Select One)

Citrus Salad
Frisee and Lollo Rosa, Tomatoes, Cucumbers, Mandarin Oranges
and Citrus Vinaigrette

Classic Caesar Salad
Fresh Romaine Lettuce, Herb-Garlic Croutons, Shaved Parmesan
and Caesar Dressing

Chopped Salad
Crisp Greens, Tomatoes, Cucumbers, Chickpeas, Scallions, Artichokes
and Black Peppercorn Dressing

Spinach Salad
Tomatoes, Cucumbers, Toasted Almonds, Sun Dried Cranberries
and Sherry Vinaigrette

Entrees (Select Two)

Herb and Cider Roasted Chicken Breast
Apple-Thyme Jus

Pan Seared Salmon with Garlic-Basil Shrimp Scampi
Lemon Butter

Herb Crusted Filet Mignon
Port Wine Sauce

Herb Crusted Petite Filet Mignon with Pan Seared Salmon
Duo Entrée

****Vegetable Alternative Available Upon Request****
Zucchini and Yellow Squash Vegetable Stack with Seared Tofu

Accompaniments (Select One)

Oven Roasted Red Bliss Potatoes
Garlic Mashed Potatoes
Smashed Vanilla Rum Sweet Potatoes
Italian Vegetable Rissoto
Au Gratin Potato

All Entrees Include Chef's Selection of Seasonal Vegetables

Dessert

Traditional Sparkling Toast

Family Style Platters of Assorted Individual Miniature Desserts
And
Traditional Wedding Cake, Prepared by Our Award Winning Pastry Chef
Butter Cream Icing
Choice of Flavored Filling

Freshly Brewed Columbian Coffee
Regular and Decaffeinated
Selected Teas

**** House Wine Served at Dinner Service****
(Additional \$5.00 per person)

Package Price \$85++ PP (20% Service Charge and 6.5% Tax)
Valet \$3.00 per car , Ceremony Fee @ \$500.00