

## **Silver Wedding Package**

Four Hour Opened Bar  
Club 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

### **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

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

## **Entrees (Select Two)**

Chicken Picatta  
Caper and Parsley Sauce

“Brasserie” Spring Chicken Breast  
Red Wine Reduction

Basil Brushed Salmon  
Citrus Sauce

Prime Rib of Beef  
Rosemary-Thyme Au Jus  
(Additional \$5.00)

Herb Crusted Filet Mignon  
Port Wine Sauce  
(Additional \$8.00)

**\*\*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  
Rice Pilaf  
Au Gratin Potato

All Entrees Include Chef's Selection of Seasonal Vegetables

## **Dessert**

Traditional Sparkling Toast

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

**Package Price \$65.00++ PP (20% Service Charge and 6.5% Tax)**  
**Valet \$3.00 per car , Ceremony Fee @ \$500.00**