

Premiere Package

PACKAGE FEATURING

Three-Tiered Floating Candle Centerpieces on each Table Ivory Stripe Floor-Length Linens and Coordinating Linen Napkins
Fresh Rolls, Butter, Water, Iced Tea, Coffee & Hot Tea Service

COCKTAIL DISPLAYED HORS D' OEUVRES

Display of Cured Meats, Market Cheeses, Berries, Grapes, Dijon Mustard, Orange Marmalade
Tomato Mozzarella Bruschetta, Mixed Olives
Garlic Hummus with Flatbreads, Crackers
&
Choose Three Passed Hors d'oeuvres

CHAMPAGNE TOAST

SERVED SALAD SELECTIONS- CHOICE OF ONE

BOSTON BIBB & SPINACH
Hard Boiled Eggs, Mushrooms, Warm & Creamy Bacon Dressing

STRAWBERRY PECAN

Bibb Lettuce, Sliced Strawberries, Sugared Pecans, Sharp Cheddar, Strawberry Balsamic Vinaigrette

ENGLISH GARDEN

Mesclun Blend, Peas, Baby Carrots, Grape Tomatoes, Cucumbers, Parsley, Grated Pecorino, Lemon Mint Vinaigrette

SERVED ENTRÉE SELECTIONS

CHOOSE TWO

CHICKEN NAPOLEON
Layered Boursin Whipped Potatoes, Spinach,
Wonton Crisps, Natural Pan Jus

CHICKEN OSCAR

Lump crabmeat, asparagus, hollandaise sauce

PAN SEARED ROCKFISH

Ginger butter, honey soy glaze

PRIME RIB

Au jus, horseradish cream

SHRIMP STUFFED FLOUNDER

Cajun Creole Sauce

OR

CHOOSE ONE DUEL ENTREE

HERB ROASTED TENDERLOIN &
STUFFED PORTOBELLO
Chef Carved Beef, Natural Demi & Spinach,
Parmesan Stuffing

FILET & CRAB CAKE

Horseradish Cream & Red Pepper Basil Aioli

LOBSTER TAIL & CHICKEN ROULADE

Chablis Butter Sauce & Spinach, Ricotta, Herb Panko

BRAISED BEEF SHORT RIB & SEARED SEA SCALLOPS

Red Wine Demi & Chimichurri Sauce

VEGETABLE & STARCH SELECTIONS

CHOICE OF TWO

Bacon Bundled Asparagus - Balsamic Brussels Sprouts - Green Bean Almondine - Honey Thyme Carrots - Broccolini Truffle Mash
Tri-Colored Roasted Potatoes - Asiago Pistachio Risotto Lemon Parsley Pearl Cous-Cous - Wild Mushroom Risotto - Potatoes Anna

LATE NIGHT SNACK

THREE TIERD CAKE

\$95.00 PER PERSON

PLUS 6% SALES TAX & 20% SERVICE CHARGE