

Signature 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

Table Display of Strawberries, Pineapples, Watermelon, Cantaloupe, Honey Yogurt Dipper
Domestic & Imported Market Cheeses, Berries, Grape Clusters, Dijon, Preserves
Garlic Hummus, Grilled Asparagus, Roasted Roma Tomatoes with Flatbreads & Crackers
&
Choose Three Passed Hors d'oeuvres

CHAMPAGNE TOAST

SERVED SALAD SELECTIONS

CHOICE OF ONE

BERRY

Baby Lettuce, Strawberries, Blueberries, Toasted Almonds, Goat Cheese
Raspberry Vinaigrette

FARMER'S CAESAR

Romaine Lettuce, Radicchio, Shaved Parmesan, Frizzled Onion
Pretzel Croutons, Creamy Caesar Dressing

APPLE HARVEST

Greens, Sliced Apples, Smoked Cheddar, Chopped Walnuts, Dried Cranberries
House Honey Vinaigrette

SERVED ENTRÉE SELECTIONS

CHOICE OF TWO

PARMESAN CRUSTED CHICKEN
Herbed Breadcrumbs, Vodka Cream Sauce

CHOCOLATE PORTER BRAISED BEEF MEDALLIONS
Rich Porter Jus

APPLE & BRIE STUFFED CHICKEN
Frangelica Glaze, Toasted Almonds

PRIME LORK LOIN
Apple cider marinade, whiskey bacon jam

PRETZEL CRUSTED CHICKEN
Maple Honey Drizzle

COVERED PORK SCHNITZEL
Gouda cream

BROWN SUGAR & CHILI CRUSTED FLANK STEAK
Chimichurri

HOUSE MADE CRAB CAKE
Old Bay aioli

NEW YORK STRIP STEAK
Bourbon Garlic Butter, Frizzled Onion Straws

BOURBON GLAZED SALMON
Northern Atlantic, Oven Seared

VEGETABLE & STARCH SELECTIONS

CHOICE OF TWO

Grilled Asparagus Spears - Broccoli Florets - Bacon Green Beans - Sautéed Seasonal Vegetables - Lemon Oil Snip Top Carrots
Parmesan Herb Risotto - Honey Butter Whipped Sweet Potatoes - Smoked Gouda Mashed Potato - Twice Baked Potato

LATE NIGHT SNACK

THREE TIERD CAKE

\$80.00 PER PERSON

PLUS 6% SALES TAX & 20% SERVICE CHARGE