



# Diamond

## PACKAGE INCLUDES

### One Hour Hors d'Oeuvre Reception Prior to Dinner

A display of seasonal berries, assorted wedge cheeses, relish tray of imported olives, grilled flatbreads and crackers

Table adorned with custom table linens.

Choice of three butlered hors d'oeuvres with white glove service

### Champagne Toast

Complimentary Bottle of Dom Perignon for Bride & Groom. Champagne toast for all of your guests prior to dinner service

### Full Course Seated and Served Dinner

All dinners include salad, entrée with starch and vegetable, freshly baked rolls and breads

### Deluxe Sweets Table or Custom Candy Station

Decadent, miniature pastries, hand-crafted for your guests served one hour after dinner

### Three-Tiered Wedding Cake

Buttercream or fondant design, two fillings and your choice of design and style prepared by our own pastry chef

### Featured Appointments

Custom table linens and linen napkins

Silver-framed table numbers

Chair covers with sash or gold Chiavari chairs

Decorated bridal table or sweetheart table with custom linens

Specially designed custom centerpieces

### Beverage Service

Gourmet coffee and herbal tea station with condiments for duration of reception

Soda bar, iced tea and lemonade station

### Bridal Suite Included, based on availability at time of booking

### Uplighting Units Included

## MENU SELECTIONS

### Butlered Hors d'Oeuvres (Choose 3)

Mini Quiche

Shrimp Cocktail Served in Individual Shot Glasses

Gruyere Cheese & Onion Tartlets

Mini Beef Wellington

Prosciutto & Melon Ball Lollipop

Bacon Wrapped Asparagus

Mini Crab Cake with Lemon Aioli

Fresh Mozzarella with Grape Tomato Skewers

Sesame Seared Tuna Bites With Wasabi

BBQ Shrimp Wrapped in Bacon

California Sushi Rolls

Bruschetta Shooter with Crostini Paddle

Sliced Bistro Tenderloin on a Crostade with Horseradish Cream

### Salad Selections

Iceberg Chiffonade, Crumbled Gorgonzola, Sugared Pecans, Roasted Shallots and Diced Pears Tossed in a Merlot Vinaigrette

Citrus Salad of Fresh Spinach with Mandarin oranges, Coconut and Toasted Pecans Poppyseed Dressing (or)

Fresh Strawberries With Mixed Greens, Sugared Pecans, Cheddar Cheese and Strawberry Vinaigrette

### Entrée Selections

Prime Rib of Beef and Crab Cake

Anna Potatoes - Asparagus Spears

Hand Carved Filet of Beef on a Portabello Mushroom

Lobster Risotto-Asparagus Spears

Grilled Atlantic Salmon and Jumbo Lump Crab Wrapped in Puff Pastry Topped with a White Wine Butter Sauce

Julienne Vegetables

Lobster Tail and Pan Seared Chicken Breast with Chablis Butter Sauce

Roasted Red Potatoes - Vegetable Medley

Pan Seared Rockfish Cilantro Infused Crème Fraiche

Roasted Corn and Crab Salsa - Wild Rice

Stuffed Chicken Marsala

Bruschetta Risotto - Asparagus Spears

Asian Marinated Fillet of Salmon Twinned with Carved Medallions of Bistro Beef Wasabi Mashed

Potatoes - Steamed Snow Peas

Hand Carved Beef Tenderloin and Grilled Jumbo Shrimp in Tarragon Butter Sauce

Fingerling Potatoes - Bed of Wilted Spinach

**89.95** per guest

Menu items are subject to change



**\* BOOK ON FRIDAY, SATURDAY 1-4, OR SUNDAY TO SAVE**

