



*Elegance Package*  
*Five Hour Reception*

*Plus 20% service charge, 6% sales tax*

*Package includes White or Ivory floor length linens and overlays, choice of napkins, chair covers or Mahogany chavari chairs, champagne toast, three tiered floating candle centerpieces, bridal suite, bridal hospitality room, champagne toast, coffee station, Wedding cake by Codi*

*Choice of One Hour Cocktail Display OR Three Butlered Hors D'oeuvres*

*ONE HOUR COCKTAIL DISPLAY*

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

*OR*

*THREE BUTLERED HORS D'OEUVRES*

*Assorted 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 Tomatoes Skewers*  
*Sliced Bistro Tenderloin on a Crostade with Horseradish Cream*

*FIRST COURSE / CHOICE OF ONE*

*Garden Salad / Caesar Salad / Gorgonzola Pear Salad*  
*Served with freshly baked rolls and whipped butter*



*SECOND COURSE / CHOICE OF TWO*

*Prime Rib of Beef & Crab Cake*  
*Hand Carved Filet of Beef on a Portabello Mushroom*  
*Lobster Risotto with Asparagus Spears*  
*Grilled Atlantic Salmon & Jumbo Lump Crab Cake wrapped in puff pastry topped with white Wine butter sauce*

*Pan Seared Rockfish Cilantro infused Crème Fraiche*  
*Asian Marinated Fillet of Salmon Twinned with Carved Medallions of Bistro Beef Wasabi*  
*Hand Carved Beef Tenderloin & Grilled Jumbo Shrimp in Tarragon Butter sauce*  
*Lobster Tail and Pan Seared Chicken Breast with Chablis Sauce*

*Chef's Choice Starch & Vegetable*

*Package pricing subject to change*



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