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## WEDDING PACKAGES

### **Silver Package**

*Minimum 50 people*

\$29.95 per person

Our Silver Wedding Package includes an hors d'oeuvres table for the reception with your choice of 3 selections from our hot or cold hors d'oeuvres list, not including shrimp (pricing reflects two pieces per person)

A buffet style dinner follows which includes:  
Salad, Starch, Seasonal Vegetable, Choice of Two Entrees, Coffee and Iced Tea

Choice of:

Garden or Caesar Salad

Choice of:

Herb Roasted Potatoes

Whipped Potatoes

Rice Pilaf

Tri-colored Orzo

Chef's choice, fresh seasonal vegetables

Choice of two (2) entrées:

**Chicken Marsala**

Sautéed chicken breast with button mushrooms, fresh herbs and a Marsala wine sauce

**Herb Roasted Pork Loin**

Seasoned with fresh herbs, slow roasted and served with a demi glace sauce

**Atlantic Salmon**

Grilled and served with a dill vermouth sauce

**London Broil**

Sliced thin and served with a cabernet wine sauce

*All Prices Subject to 18% Gratuity and Applicable Sales Tax*





## WEDDING PACKAGES

### **Gold Package**

*Minimum 50 people*

\$39.95 per person

Our Gold Wedding Package includes an hors d'oeuvres table as well as butler passed hors d'oeuvres for the reception with your choice of 4 selections from our hot or cold hors d'oeuvres list (pricing reflects two pieces per person)

A plated dinner follows which includes:

Salad, Starch, Seasonal Vegetable, Choice of Two Entrees, Coffee and Iced Tea  
(Choice of three entrées add \$3.00 per person)

Choice of:

Garden or Caesar Salad

Choice of:

Herb Roasted Potatoes

Whipped Potatoes

Rice Pilaf

Tri-colored Orzo

Chef's choice, fresh seasonal vegetables

Choice of two (2) entrées:

**Petite Filet Mignon**

Served medium with a mushroom demi  
glaze sauce

**New York Strip Steak**

Seasoned and grilled to medium

**Prime Rib**

Served with au jus and creamy horseradish  
sauce

**Broiled Salmon**

In a dill vermouth sauce

**Florida Grouper**

Topped with a fresh mango chutney

**Chicken Picatta**

Boneless breast sautéed and served with a  
tangy picatta sauce

**Chicken Florentine**

Breast of chicken rolled with spinach in a garlic cream sauce

*All Prices Subject to 18% Gratuity and Applicable Sales Tax*

**Accompaniments:**

Cake cutting fee: \$1.00 per person

Champagne toast: \$3.00 per person

House wine with dinner: \$3.00 per person

