

Contemporary Wedding Package

Domestic & Imported Cheese Tray (Included)

Assorted Crackers

2 Hors d'oeuvre Choices

Petite Quiche Lorraine

Roasted Meatballs au Poivre

Spanakopita, Tzatziki Sauce

Polenta Stuffed Mushrooms

Southwest Chicken Salad Profiteroles

Baked Asiago Stuffed New Potatoes

Sun-dried Tomato-Chèvre Tartlets

Mozzarella Caprese Kebobs

Golden Cheese Raviolis, Arrabbiata Sauce

Sun-dried Tomato-Basil Bruschetta, Seasoned Crostini

Arancini Di Riso

Petite Crab Cakes, Remoulade Sauce

Mushroom & Walnut Profiteroles

Chicken & Jalapeno in Bacon

Thai Spiced Chicken Satay, Curried Peanut Sauce

Pork Rillettes Profiteroles, Green Peppercorn Mustard

Vegetable Spring Rolls, Mae Ploy Sweet Chili Sauce

Bacon Wrapped Scallops, Lemon Butter

Petite Potato Pancakes with Smoked Salmon

Crème Fraiche & Trout Roe

Southern Style Spinach & Tomato Dip

In a King's Hawaiian Bread Bowl w/Cubed Bread & Town House Crackers

Pancetta Wrapped Dates stuffed with Manchego & Mint

Petite Croque Monsieur, Whole Grain Mustard & Bacon Jam

Entrée Selections (Select 2)

Signature Orange Blossom Chicken

Pecan Breast of Chicken, Honey Mustard Sauce

Spinach & Feta Stuffed Breast of Chicken

Sun-dried Tomato Cream Sauce

Cajun Spiced Breast of Chicken, Creole Tomato Sauce

Almond Crusted Fillet of Salmon

Red Wine Cream Sauce

Oven Broiled Fillet of Whitefish, Crawfish & Crab Sauce

Roast Loin of Pork, Mustard-Balsamic Vinegar Sauce

Breast of Chicken Marsala

Breast of Chicken Piccata, Lemon Caper Sauce

Breast of Chicken

Ham & Sherried Mushroom Cream Sauce

Parmesan Crusted Grouper, Sauce Provençale

Lobster & Spinach Stuffed Fillet of Atlantic Flounder

Brandied Lobster Cream Sauce

Beef Tenderloin Tips Stroganoff

Braised Short Ribs of Beef, Three Mushroom Sauce

Vegetables and Starch (Select 2)

Roast Fingerling Potatoes w/Garlic & Herbs

Parslied Red Creamer Potatoes

Au Gratin Potatoes

Gemelli Pasta, Sauce Marinara with Olives & Capers

Rice Pilaf

Green Bean Casserole

Roast Cauliflower & Baby Carrots

Seasonal Vegetable Medley

Spinach-Three Cheese Stuffed Tomatoes

Glazed Carrots with Orange & Pecans

Salad Selection (Select 1)

Mixed Garden Greens with Grape Tomato, Cucumber and Red Onion

Signature Orange Blossom Salad with Mandarin Orange, Feta, Tomato and Toasted Almonds

Classic Caesar Salad

Pricing for 100 guest or more. Under 100 see Sales Manager

Includes Rolls, Butter, Coffee & Iced Tea Station

\$31.95 per Person Includes: Catering Staff, China, Dinner Glassware, Flatware and Standard Black or White Linen

Each additional Hors d'oeuvre \$2.50 per person