

Contemporary Wedding Package

Domestic & Imported Cheese Tray (Included)

Assorted Crackers

Hors d'oeuvre (Select 2)

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
Thai Spiced Chicken Satay, Curried Peanut Sauce
Pork Rillettes Profiteroles, Green Peppercorn Mustard
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
Pancetta Wrapped Dates, stuffed with Manchego & Mint
Petite Croque Monsieur, Whole Grain Mustard & Bacon Jam
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

Entrée (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 (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

\$31.95 per Person Includes: Catering Staff, China, Dinner Glassware, Flatware and 90" Square Black or White Linen

Pricing is based on 100 guests or more (for events under 100 guests, please see Sales Manager)

Buffet Includes Rolls, Butter, Coffee and Iced Tea Station

For Each Additional Hors D'oeuvre add \$2.50 per person.