

Premiere Wedding Package

Domestic & Imported Cheese Tray (Included)

Assorted Crackers

Hors d'oeuvre (Select 3)

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-Basil Bruschetta, Seasoned Crostini
Thai Spiced Chicken Satay, Curried Peanut Sauce
Pancetta Wrapped Dates, stuffed with Manchego & Mint
Vegetable Spring Rolls, Mae Ploy Sweet Chili Sauce

Mozzarella Caprese Kebobs
Golden Cheese Raviolis, Arrabbiata Sauce
Arancini Di Riso
Sun-dried Tomato-Chèvre Tartlets
Petite Crab Cakes, Remoulade Sauce
Mushroom & Walnut Profiteroles
Chicken & Jalapeno in Bacon
Pork Rillettes Profiteroles, Green Peppercorn Mustard
Petite Croque Monsieur, Whole Grain Mustard & Bacon Jam
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

Carving Station (Select 1)

Carved Roast Ribeye of Beef

Au Jus & Creamed Horseradish

Carved Roast Mustard-Herb Crusted New York Sirloin

Red Wine Demi-Glace

Carved Roast Loin of Pork

Whole Grain Mustard-Balsamic Vinegar Sauce

Carved Tenderloin of Beef (add \$4.00)

Wild Mushroom Demi-Glace

Entrée (Select 1)

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

Green Bean Casserole

Roast Cauliflower & Baby Carrots

Seasonal Vegetable Medley

Spinach-Three Cheese Stuffed Tomatoes

Glazed Carrots with Orange & Pecans

Rice Pilaf

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

\$36.95 per Person, Includes: Catering and Chef Staff, China, Dinner Glassware, Flatware and 120" round Black or White Linen

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

Buffet Includes Rolls, Butter, Coffee & Iced Tea Station

Each additional Hors d'oeuvre \$2.50 per person