

Champagne for the Head Table

Entrée Options (Pick 2):

Harvest Chicken - Chicken Breast stuffed with Zucchini, Squash, and Roasted Tomato in a Creamy Sun Dried Tomato Sauce, served with Garlic Mashed Potatoes & Seasonal Vegetables

Sausage Stuffed Chicken Breast - Rolled Chicken Breast with a Sausage Stuffing, covered in a Cheddar Wine Mornay, served with Mashed Potatoes & Seasonal Vegetables

Chicken Piccatta - Sautéed Chicken Breast in a Caper Lemon Butter Sauce over Linguini

Chicken Bianco - Sautéed Chicken & Mushrooms in a Light Bianco Wine Sauce served over Rice

Pesto Crusted Salmon - served with a Madeira & Caper Cream Sauce, served with Lemon Herb Risotto

Seared NY Strip Steak - Cooked to Medium, topped with a Red Wine Demi-Glace, served with Roasted Potatoes & Seasonal Vegetables

Seared Sirloin Steak - Cooked to Medium, topped with Demi-Glace, served with Garlic Mashed Potatoes & Seasonal Vegetables

Mediterranean Shrimp - Marinated Artichoke Hearts, Mushrooms, Green peppers, Tomatoes & Shrimp with Fresh Herbs in a Garlic White Wine Sauce over Penne

Vegetarian/Vegan Options (Pick 1) :

Roasted Cauliflower Steak - served with Zucchini Noodles & Wild Rice, topped with a Balsamic Reduction

Stuffed Portobello Cap - Tri-Colored Peppers, Onions, Spinach, & Wild Rice



*All Prices Subject to a 20% Service Charge and 8% Applicable Tax *All menu prices are subject to market changes *Beverages not included

Food & Beverage Inclusive Package #2

See Bar Package #2 & Wine Standard Tier Package Options in the Bar Package Menu Charcuterie Table
Garden Salad
2 Entrées
1 Vegetarian Option
Bar Package #2 for 4 Hours
Champagne for the Head Table
Table Side Wine Services (Red & White)

Charcuterie Table:

Grapes; Cantalope; Assorted berries; Salami; Pepperoni; Assorted cheeses; Crackers; Broccoli; Celery; Carrots; Grape tomatoes; Cauliflower; Cucumbers; Mushrooms; Yellow squash; Zucchini; Hummus; Ranch

Entrees (Pick 2) :

Prime Rib of Beef - Cooked to Medium, with Au Jus & Horseradish Sauce, served with Garlic Mashed Potatoes & Seasonal Vegetables

Filet Mignon - Cooked to Medium, with a Cabernet Demi-Glace, served with Roasted Potatoes & Seasonal Vegetables

Chicken Oscar - Sautéed Chicken Breast topped with Crab Meat, Asparagus, & a Creamy Swiss Cheese Sauce, served with Garlic Mashed Potatoes

Sausage Stuffed Pork Loin - topped with a Marsala Demi-Glace Gravy, served with Mashed Potatoes & Seasonal Vegetables

Chicken Francaise - Egg & Parmesan Cheese coated Chicken Breast cooked in a Lemon Butter & Sherry Wine Sauce, served over Linguini

Braised Pork Belly - marinated in a Miran Wine Mixture, served over White Rice with an Asian Style Broth, Pickled Radish, & Green Onion

Vegetarian/Vegan Options (Pick 1) : 🚽

Roasted Cauliflower Steak - served with Zucchini Noodles & Wild Rice, topped with a Balsamic Reduction

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Choose 2 app stations	Food & Beverage Inclusive Package #3
from the	
'Hors D'oeuvre Stations'	•2 App Stations Passed Prior to the Reception
section of this menu	• Charcuterie Table
	• Garden Salad
See Bar Package #3	• 2 Entrées
& Wine Standard	1 Vegetarian Option
Tier Package Options	Bar Package #3 for 4 Hours
in the	 Champagne for the Head Table
Bar Package Menu	 Table Side Wine Services (Red & White)

Charcuterie Table:

6

Grapes; Cantalope; Assorted berries; Salami; Pepperoni; Assorted cheeses; Crackers; Broccoli; Celery; Carrots; Grape tomatoes; Cauliflower; Cucumbers; Mushrooms; Yellow squash; Zucchini; Hummus; Ranch

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