



Three Course Wedding Reception

Soups

(Choice of one)

Wild Mushroom Truffle Bisque
Sherry infused Onion Soup Gratinee
Tomato Basil Fontina Bisque
Seafood Chowder
(Lobster, Shrimp and Scallop add \$2)

Or

Salads

(Choice of one)

Field Greens Garni
(Choice of Dressings)

Crisp Romaine with Caesar Dressing
Herb croutons and Parmesan crisp

Young Spinach, Citrus and Avocado Salad
Candied walnuts, white balsamic basil vinaigrette

Bibb leaf lettuce with Julienne of Jicama
Sweet peppers, spiced almonds, citrus vinaigrette

Warm ciabatta bread and whipped butter and dipping oil

Entrees

Chicken Saltimbocca
Chicken breast with Prosciutto ham and fresh sage cream
\$33.00 per person

Atlantic Salmon
Grilled north Atlantic salmon fillet served
With apple rosemary beurre blanc,
\$34.00 per person

Tropical Sea Bass

Oven roasted sea bass fillet, diced plum tomato,
Fresh avocado, lime juice, cilantro, drizzled with aged sherry gastrique
\$34.00 per person

Prime Rib, au jus

Slow roasted prime rib with au jus and cream horseradish sauce
\$35.00 per person

Filet Mignon Gorgonzola

Grilled medallions of beef tenderloin,
Sweet onion confit and port peppercorn demi
\$38.00 per person

Combination Entrees

Duet of Petit Filet Mignon and Salmon

Beef tenderloin medallion, port peppercorn demi paired with
Salmon fillet, apple rosemary beurre blanc
\$40.00 per person

Duet of Petit Filet of Beef and Chicken

Beef tenderloin medallion, port peppercorn demi paired with
Chicken breast creamy sherry mushroom sauce
\$40.00 per person

Duet of Petit Filet of Beef and Crab stuffed Shrimp

Beef tenderloin medallion, port peppercorn demi paired with
Grilled jumbo shrimp stuffed with crab, and light scampi sauce
\$42.00 per person

Coffee Service

Freshly brewed coffee, decaffeinated coffee
Selection of Imported Teas

All food & beverage purchases are subject to 8.1% sales tax and 20 % service charge