

Sample Wedding Reception Package

4 Hour Open House Brand Bar

Includes Domestic Beer, House Wine, High Ball Beverages,
Soft Drinks and Bottled Water

Butler Passed Hors d' Oeuvres

Fresh Seasonal Fruit Kebobs
Endive Spears with Boursin Cheese
Mushroom Caps Stuffed with Crabmeat
Mini Beef Wellington with Horseradish Tarragon Sauce
(Based on one piece per person)

Dinner Buffet

Blended salad mix of Radicchio, Endive and Organic Iceberg Lettuce
Garnished with Scallions, Pear Tomatoes and Cuban Cucumber
Ranch, Herb, and House blended Dressings, with a touch of Lime and Sage

Chicken Brochette with Pineapple and Green Pepper

Swordfish Filet Suncoast style
Trimmed and skinned, these Filets are marinated in Coconut and Frangelica.
Then grilled over charcoal, topped with a Tropical Salsa

Tenderloin of Beef Carving Station
Served with Horseradish Cream and Silver Dollar Rolls

Mashed Red Skin and Sweet Potato Martini Bar
served with Caramelized Onions, Grated cheddar Cheese, Chopped Chives,
Crisp Bacon Bits, Brown Gravy, Whipped Butter, Sour Cream, Pecan Praline,
and Brown Sugar

Summer Vegetables lightly poached and then glazed with a hint of Saffron,
Sesame extract and Honey Butter

\$95.00 per person

PRICES ARE SUBJECT TO CHANGE

21% Service Charge and 7% Sales Tax will be added to all catered events