

### *Beverage Arrangements*

*Three Hour Open Bar, Serving Select Spirits, Beer and Wine  
Champagne Toast—For All Adult Guests  
Select Wine Service with Entrée*

### *Beverage Enhancements*

*Each Additional Hour Open Bar, House Brands, Per Person \$ 3.00  
Premium Brands, For 3 Hour Open Bar Package, Per Person \$ 3.75  
Each Additional Hour Open Bar, Premium Brands, Per Person \$ 4.00*

### *Cocktail Hour*

*(Select Two)*

*Assorted Cold Canapés, Vegetable Cruautés or Imported and Domestic Cheeses*

### *Served Salad*

*(Select One)*

*Field Greens and Market Vegetables with House-made Vinaigrette OR Classic Caesar Salad*

### *Dinner Buffet*

*Two Chef-Selected Specialty Salads  
Penne Pasta with House-made Marinara Sauce OR Creamy Pesto*

*(Select Two or Three)*

#### **CARVED STRIP LOIN OF BEEF**

*With Peppercorn Demi-Glaze*

*(Carved Tenderloin or Prime Rib of Beef for an Additional \$3.50 Per Person)*

#### **SALMON**

*Baked and Topped with Fried Leeks, Lemon Thyme Vinaigrette*

#### **SOLE CASINO**

*Fillets filled with Casino Stuffing, Lemon Beurre Blanc Sauce*

#### **CHICKEN FRENCH**

*Sautéed Breast, Lemon-Sherry Sauce*

#### **CHICKEN MARSALA**

*Sautéed Breast with Mushrooms and Scallions, Marsala Wine Sauce*

#### **CHICKEN BASIL**

*Grilled and Topped with Roasted Red Peppers, Baby Bellas, Fresh Basil & Asiago Cheese, Basil Cream Sauce*

*Chef Selected Starch and In-Season Vegetable*

### *Wedding Cake or Assorted Pastries*

*Complimentary After Dinner Chocolates*

*Freshly Brewed 100% Colombian Coffee, Decaffeinated Coffee and Herbal Teas*

*Two Selections: \$56.00 Per Person*

*Three Selections: \$60.00 Per Person*