

TRADITIONAL PACKAGE

(Starting at \$70.00)

Beef

NEW YORK STRIP STEAK, Mushroom Sauce
BEEF TENDERLOIN BROCHETTE, Buerre Blanc
CENTER CUT FILET MIGNON, Perigueux
ROAST PRIME RIB, Au Jus
BRAISED SHORT RIB, Madeira
DOUBLE BONED FRENCHED PORK CHOP, Vesuvio

Poultry

BREAST OF CHICKEN CHAMPAGNE, Light Cream Sauce
BREAST OF CHICKEN MADAGASCAR, Cracked Black Peppercorn with Cognac Sauce
BREAST OF CHICKEN POMMERRI, Stone Ground Honey Mustard Sauce
BREAST OF CHICKEN DE JONGHE, Herbed Butter Garlic Sauce

Seafood

BROILED NORWEGIAN SALMON, Buerre Blanc
PARMESAN CRUSTED ICELANDIC COD

Combination Entrees

BROILED FILET MIGNON, Perigueux Sauce **HALF BREAST OF CHICKEN CHAMPAGNE**
BROILED FILET MIGNON, Bordelaise Sauce **NORWEGIAN SALMON**, Buerre Blanc

SALAD

Chef's Tossed w/Spring and Garden Greens
Caesar's Romaine Lettuce
Mescaline Greens

POTATO

Athenian Style Oven-Brown
Herbed Red Roasted
Duchess

VEGETABLE

Haricot Verts, Garlic Butter
Glazed Baby Whole Carrots
Broccoli and Carrots

DESSERT

Ice Cream Parfait
Rainbow Sherbet

Your Five and One-Half Hour Package Includes

Three Course Meal to include Choice of Salad, Main Entrée, Starch, Vegetable and Dessert
Gourmet Bread with Butter Rosettes on a Lemon Leaf
Columbian Gourmet Coffee and Herbal Teas
Four Hours of Open Bar featuring Top Shelf Liquor
House Chardonnay and Merlot Wine Service throughout Dinner
Champagne for the Honor Table
European Ivory Floor Length Table Linens with Ivory Overlay, Napkins
Upgraded Chivari Chairs, Color Depending on Room
Banquet Coordinator Present throughout your Reception
Use of Bridal/ Hospitality Room
On Site Free Parking
Chef's Table to include 2 Guests

Call Our Banquet Consultants for More Information
Ask about our Seasonal Savings and Discounted Rates Available on Fridays & Sundays

DELUXE PACKAGE

(Starting at \$80.00)

Beef

CHATEAUBRIAND, Bordelaise Sauce with Tomato Florentine, Broccoli, Asparagus, & Duchess Potato

NEW YORK STRIP STEAK, Mushroom Sauce

CENTER CUT FILET MIGNON, Bordelaise

ROAST PRIME RIB, Au Jus

BRAISED SHORT RIB, Madeira

DOUBLE BONED FRENCHED PORK CHOP, Vesuvio

RACK OF LAMB, Crusted Mustard Demi Glaze Sauce

Poultry

CHICKEN DEMONICO, Stuffed with Red Peppers, Artichoke Hearts in a Garlic Infusion Sauce

BREAST OF CHICKEN FLORENTINE, Sauteed Baby Spinach, Mornay Sauce

BREAST OF CHICKEN CHAMPAGNE, Light Cream Sauce

BREAST OF CHICKEN PICCATA, Creamy Lemon Butter Sauce with Capers

BREAST OF CHICKEN NORMANDE, Wild Mushroom Cognac Sauce

BREAST OF CHICKEN DE JONGHE, Herbed Butter Garlic Sauce

CHICKEN FRANCAISE, Lemon Basil Sauce

Seafood

AUSTRALIAN LOBSTER TAIL, Drawn Butter Per Arrangement

FRESH BROILED GROUPER, Lemon Garlic Butter

BROILED NORWEGIAN SALMON, Buerre Blanc

Combination Entrees

BROILED FILET MIGNON, Perigueux Sauce **HALF BREAST OF CHICKEN CHAMPAGNE**

BROILED FILET MIGNON, Madeira Wine Sauce **THREE GRILLED SHRIMP**, Buerre Blanc

BROILED FILET MIGNON, Perigueux Sauce **JUMBO SHRIMP SCAMPI**, Buerre Blanc

BROILED FILET MIGNON, Bordelaise Sauce **NORWEGIAN SALMON**, Buerre Blanc

BROILED FILET MIGNON, Bernaise Sauce **LOBSTER TAIL** Per Arrangement

Your Five and One-Half Hour Package Includes

Choice of Appetizer or Soup, Salad, Main Entrée, Starch, Vegetable and Dessert

Butler Served Hors d'oeuvres (Selection of Three)

Gourmet Bread with Butter Rosettes on a Lemon Leaf

Columbian Gourmet Coffee and Herbal Teas

Four Hours of Open Bar featuring Top Shelf Liquor

Champagne Greet during Cocktail Hour

House Chardonnay and Merlot Wine Service throughout Dinner

Champagne for the Honor Table

European Ivory Floor Length Table Linens with Ivory Overlay, Napkins

Upgraded Chivari Chairs, Color Depending on Room

Banquet Coordinator Present throughout your Reception

Use of Bridal/ Hospitality Room

On Site Free Parking

Chef's Table to include up to 6 Guests

Call Our Banquet Consultants for More Information

Ask About our Seasonal Savings and Discounted Rates Available on Fridays

01-05-25

Accompaniments

Appetizers

Fresh Fruit Cocktail Supreme
Farfalle w/Sundried Tomato Vodka Sauce
Cheese Tortellini w/Basil Sauce
Seviche in Citrus Vinaigrette
Fresh Shrimp Cocktail
Shrimp de Jonghe
Antipasto-Lazy Susan

Salads

Chef's Tossed w/Spring and Garden Greens
Mesculin Greens
Caesar's Romaine Lettuce
Gourmet Greens w/Goat Cheese Crouton
Spinach w/Mushrooms & Bacon
Mediterranean Wedge
Grecian

Vegetables

Haricot Verts w/Julienne Carrots
Broccoli and Carrots
Glazed Baby Carrots
Fire Roasted Vegetables
Asparagus
Tomato Florentine

Intermezzo

Lemon Sorbet

Hors d'oeuvres

Butler Served (Minimum 3)
Tomato & Basil Bruschetta
Vegetarian Spring Roll
Assorted Crostinis
Gourmet Flatbread
Fried Shrimp
Cocktail Meatballs
Beef Sate, Pomméri
Chicken Sate, Teriyaki Sesame
Roasted Pork Shoulder Skewer

Soups

French Onion, Parmesan Gratinée
Cream of Chicken, Wild Rice
Cream of Broccoli, Cheddar
Cream of Mushroom
Minestrone
Tomato Bisque
Lobster Bisque
Shrimp Bisque

Potatoes

Athenian Style Oven Browned
Herbed Red Roasted
Gold Yukon Roasted
Duchess
Wild Rice Mix/Rice Pilaf
Potato Souffle
Twice Baked
Add Risotto Stuffed Piquillo Pepper

Desserts

Ice Cream Parfait
Rainbow Sherbet
Strawberry Cheesecake
Cherries Jubilee
Baked Alaska
Brandy Ice
Tiramisu

Beverages

Coffee, Decaffeinated Coffee & Hot Tea

Seafood Buffet

Shrimp Cocktail, Smoked Whole Salmon
Blue Point Raw Oysters, Raw Clams
Seafood Seviche, Fried Calamari
Also Includes
Roasted Vegetables
Gourmet Cheese Board

PREMIUM PACKAGE

(Starting at \$95.00)

Beef

NEW YORK STRIP STEAK, Mushroom Sauce
CENTER CUT FILET MIGNON, Bordelaise Sauce
ROAST PRIME RIB, Au Jus
BRAISED SHORT RIB, Madeira
DOUBLE BONED FRENCHED PORK CHOP, Vesuvio

Poultry

CHICKEN DEMONICO, Stuffed with Red Peppers and Artichoke Hearts in a Garlic Infusion Sauce
BREAST OF CHICKEN NORMANDE, Wild Mushroom Cognac Sauce
FLORENTINE CHICKEN, Sauteed Baby Spinach, Mornay Sauce
AIRLINE CHICKEN CHAMPAGNE, Light Cream Sauce

Seafood

FRESH BROILED GROUPER, Lemon Garlic Butter
BROILED NORWEGIAN SALMON, Buerre Blanc
CHILEAN SEA BASS

Combination Entrée

BROILED FILET MIGNON, Perigueux Sauce **HALF BREAST OF CHICKEN**, Champagne
BROILED FILET MIGNON, Madeira Wine Sauce **THREE GRILLED SHRIMP**, Buerre Blanc
BROILED FILET MIGNON, Bordelaise Sauce **NORWEGIAN SALMON**, Buerre Blanc
BROILED FILET MIGNON, Perigueux Sauce **LOBSTER TAIL** Per Arrangement

APPETIZER OR SOUP

Farfalle w/Sundried Cream Vodka Sauce
Velvety Lobster Bisque
Cream of Chicken, Wild Rice
Cream of Broccoli, Cheddar

POTATO

Red Roasted
Old World Mashed
Potato Souffle
Twice Baked
Duchess

DESSERT

Brandy Ice Flambe'
Cherries Jubilee Flambe'
Chocolate Sundae

SALAD

Gourmet Greens
Assorted Soft Lettuces, Grape Tomato and
Goat Cheese Crouton with Raspberry Vinaigrette
Caesar's
Hearts of Romaine, Baked Croutons and Shaved Parmesan
with Chef's Special Dressing
Mediterranean Wedge
Baby Romaine, Olive, Pepperoncini, Red Onion and
Feta Cheese dressed with House Vinaigrette

VEGETABLE

Glazed Baby Whole Carrots
Haricot Verts, Garlic Butter
Asparagus
Fire Roasted Vegetables

Call Our Banquet Consultants for More Information
Ask about our Seasonal Savings and Discounted Rates Available on Fridays & Sundays

PREMIUM PACKAGE

Your Five and One-Half Hour Package Includes

Butler Served Upgraded Hors d'oeuvres (Selection of Four)

Four Course Dinner

Choice of First Course, Salad, Main Entrée, Starch, and Vegetable

Choice of Flambe' Desserts

Columbian Gourmet Coffee and Herbal Teas

Gourmet Bread with Butter Rosettes on a Lemon Leaf

Wedding Cake

Five Hours of Open Bar featuring Top Shelf Liquor

Unlimited House Chardonnay and Merlot Wine Service throughout Dinner

Raspberry Garnished Champagne Toast for Honor Table and Dinner Guests

Deluxe Pastry Table with an assortment of Fresh Fruit Display and Coffee Station

European Ivory Floor Length Table Linens with Ivory Overlay, Napkins

Upgraded Chivari Chairs, Color Depending on Room

(3) Votive Candles at Guest Tables

Honor Table and Cake Table Adorned with European Ivory Swagging

Skirted Tables for Place Cards, Gifts and DJ

Risers for Honor Table and DJ as needed

Custom Dance Floor

Banquet Coordinator Present throughout your Reception

Use of Bridal/Hospitality Room

On Site Free Parking

Chef's Table to include up to 6 Guests

01-05-25

HORS D'OEUVRES

(Available with Premium Package)

Fried Shrimp

Beef Sate, Pommerri

Chicken Sate, Teriyaki Sesame

Stuffed Mushroom Cap with Sausage

Assorted Crostini

Tiropita

Spanakopita

Tomato & Basil Bruschetta

Mini Quiche Lorraine

Spring Rolls

Smoked Salmon Crostini

Tomato Bisque Shooter with Grilled Cheese Point

Caprese Skewer

Additional Hors d'oeuvre Options
(Minimum 50 pieces)

Lollipop Rack of Lamb

Shrimp Cocktail Shooters

Bacon Wrapped Scallops

Lump Crab Spoons

Crab Stuffed Mushrooms

Raspberry and Brie