



January 25, 2012

# Exquisite Gold Full-Service Package



White Glove Sit-Down Dinner Service; Five Hours of Open Bar with Premium Liquors (Gin, Vodka, Rum, Scotch, Bourbon, Tequila, Blended Whiskey, Schnapps, Wine, and Beer); Beverage Fountain with Rum Punch, Classic Sangria, Mimosa, or Champagne Punch; Selection of Six Butlered Hors d'oeuvres During First Cocktail Hour; Fruit, Cheese, & Cracker Display; Fresh Crudité with Assorted Dips Display; Champagne Toast for Everyone; Dinner Wine Service (Choice of Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet Sauvignon, or Lambrusco); Salad; Entrées; Starch; Vegetable; Dessert Display; Customized Wedding Cake & French Vanilla Ice Cream; Italian Cookie & Candy Display; and Coffee, Tea, Decaffeinated Coffee, and Iced Tea.

## Butlered Hors d'oeuvres (Choice of Six From Separate Listing)

### Fruit, Cheese, & Cracker Display

### Vegetable Crudité Display

### Champagne Toast

### Dinner Wine Service

#### Salad

(Choice of One)

- \* Toscani Chopped Salad with Basil Balsamic Vinaigrette
- \* Caesar Classico
- \* Spinach & Chianti Pear with Raspberry-Balsamic
- \* Strawberry Walnut Spinach with Raspberry Vinaigrette
- \* Tomato & Mozzarella Caprese

#### Entrées

(Choice of Two)

- \* Pecan-Encrusted Chicken with Brie
- \* Chicken Marsala & Mushrooms
- \* Sweet Potato-Encrusted Salmon
- \* Pomegranate Grilled Salmon
- \* Jumbo Shrimp Stuffed with Crab Meat
- \* Crab Fonduta in Puff Pastry
- \* Tuscan Stuffed Pork Porterhouse with Roasted Red Peppers, Spinach, Mozzarella, Prosciutto, with Lemon Caper Sauce & Balsamic Reduction
- \* 10-Oz. Rib-Eye Steak (Prepared Medium) with Gorgonzola Walnut Butter
- \* 6-Oz. Filet Mignon (Prepared Medium) and Broiled Lump Crab Cake
- \* 9-Oz. Filet Mignon (Prepared Medium) with Cabernet Balsamic Reduction, Gorgonzola, & Red Onion Marmalade

#### Starch

(Choice of One)

- \* Baked Potato with Sour Cream & Chives
- \* Duchesse Potatoes
- \* Red-Skin Garlic Mashed Potatoes
- \* Pecan-Encrusted Mashed Sweet Potatoes
- \* Garden Herb Orzo & Wild Rice
- \* Wild Mushroom Risotto

#### Vegetable

(Choice of One)

- \* Green Beans Almondine
- \* Sautéed Mediterranean Vegetables
- \* Fresh Broccoli with Herb-Seasoned Olive Oil
- \* Sautéed Asparagus with Brown Sugar Butter & Parmesan

## Wedding Cake & French Vanilla Ice Cream (Customized)

### Dessert Display

- \* French Vanilla Crème Brûlée
- \* Dark Chocolate Kahlua Crème Brûlée
- \* Tiramisu
- \* Chocolate Bocce Ball
- \* Bananas Foster Cheesecake
- \* Strawberry Dulce Cheesecake
- \* Peanut Butter Caramel Fudge Cheesecake
- \* Cannoli

### Italian Cookie & Candy Display

### Beverages

Coffee, Tea, Decaffeinated Coffee, & Iced Tea

**\$99.95 per Person**  
**\$24.99 per Child (Age 12 & Under)**  
(Plus 6% Tax & 20% Service Charge)

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of a food-borne illness.