

# *Fairytale Buffet Package*

*Four Hours of Open Bar with House Liquors (Gin, Vodka, Rum, Scotch, Bourbon, Tequila, Blended Whiskey, Schnapps, Wine, and Beer); Fruit, Cheese, & Cracker Display; Fresh Crudité with Assorted Dips Display; Champagne Toast for Everyone; Buffet with Salad, Fresh-Baked Bread, Selection of Two Entrées, One Starch, One Vegetable, and Three Desserts; and Coffee, Tea, Decaffeinated Coffee, and Iced Tea.*

## *Fruit, Cheese, & Cracker Display*

## *Vegetable Crudité Display*

## *Champagne Toast*

### *Salads*

*(Choice of One)*

- \* Toscani Chopped Salad with Basil Balsamic Vinaigrette
- \* Caesar Classico

### *Entrées*

*(Choice of Two)*

- \* Home-Made 4-Cheese Lasagna with Marinara
- \* Grilled Chicken with Lemon, Garlic, Fresh Herbs, & Olive Oil
- \* Chicken Marsala & Mushrooms
- \* Chicken Parmesan & Spaghetti Marinara
- \* Parmesan-Encrusted Tilapia
- \* Broiled Tilapia with Bruschetta & Lemon Capers
- \* Broiled Lump Crab Cakes
- \* Beef Tenderloin Tips with Marsala Mushrooms & Fettuccini
- \* Meat Loaf Wellington with Marsala Mushroom Sauce

### *Starch*

*(Choice of One)*

- \* Red-Skin Garlic Mashed Potatoes
- \* Pecan-Encrusted Mashed Sweet Potatoes
- \* Garden Herb Orzo & Wild Rice
- \* Spaghetti Marinara

### *Vegetable*

*(Choice of One)*

- \* Green Beans Almondine
- \* Sautéed Mediterranean Vegetables
- \* Fresh Broccoli with Herb-Seasoned Olive Oil

### *Desserts*

*(Choice of Three)*

- \* 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

### *Beverages*

Coffee, Tea, Decaffeinated Coffee, & Iced Tea

*\$54.95 per Person*

*\$14.99 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.*