

# *Simply Simplistic*

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*Minimum 50 Guests*

## *Reception Style Hors D'oeuvres*

Fresh Fruit and Cheese Display  
Fresh Vegetable Medley with Dipping Sauce

## *Butler Passed Hors D'oeuvres*

Jumbo Gulf Shrimp with Cocktail Sauce  
Mini Crab Cakes  
Canapés

Vegetable Quesadillas with Salsa  
Mozzarella Sticks with Marinara Sauce  
Polynesian Chicken Kabobs  
Scallops Wrapped in Bacon  
Petite Quiche Lorraine

## *Carving Station*

Honey Glazed Ham  
Prime Rib

*Fresh baked rolls and assorted condiments accompany the carving station*

Sweetened and Unsweetened Iced Tea  
Regular and Decaffeinated Coffee  
Wedding Cake Cutting Service

# *Ocean Elegance*

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*Minimum 50 Guests*

## *Hors D'oeuvres for Cocktail Hour*

Fresh Fruit and Cheese Display with Assorted Crackers  
Fresh Vegetable Medley with Dipping Sauce

## *Butler Passed Hors D'oeuvres*

*(Choose 2)*

Sea Scallops wrapped in bacon  
Assorted Cold Canapés  
Mini Crab cakes  
Polynesian Chicken Kabobs

## *Buffet Dinner*

Crisp Garden Salad with Assorted Dressings *or* Caesar Salad  
Sautéed Yellow Summer Squash and Zucchini  
Baby Carrots in a Brown Sugar Glaze  
Garlic Mashed Potatoes  
Wild Rice Pilaf  
Rosemary Roasted Chicken  
Herb Crusted Top Round (carver included)  
Assortment of fresh baked rolls and butter

*Fresh baked rolls and assorted condiments accompany the buffet*

Sweetened and Unsweetened Iced Tea  
Regular and Decaffeinated Coffee  
Wedding Cake cutting service

# *Black Tie*

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*Minimum 50 Guests*

## *Hors D'oeuvres for Cocktail Hour*

Fresh Fruit and Cheese Display with Assorted Crackers  
Fresh Vegetable Medley with Dipping Sauce

## *Butler Passed Hors D'oeuvres*

*(Choose 3)*

Sea Scallops Wrapped in Bacon  
Mini Crab Cakes  
Assorted Cold Canapés  
Polynesian Chicken Kabobs  
Coconut Fried Shrimp with Piña Colada Sauce  
Smoked Chicken Quesadillas with Salsa  
Petite Quiche Lorraine

## *Buffet Dinner*

Crisp Garden Salad with Assorted Dressings  
Tossed Caesar Salad with Fresh Grated Parmesan

## *Accompaniments*

*(Choose 4)*

Sautéed Zucchini and Summer Squash ~ Steamed Fresh Broccoli Florets ~  
Sugar Snap Peas ~ Buttered Fresh Green Beans with Mushrooms or Almonds ~  
Wild Rice Pilaf ~ Orzo Sautéed in Garlic and Olive Oil with Pine Nuts ~  
Garlic Mashed Potatoes ~ Roasted Sweet Potatoes ~ Baked Red Skin Parsley Potatoes ~  
Stuffed Baked Potato ~ Scalloped Potatoes Au Gratin

## *Entrees*

*(Choose 3)*

Carved Honey Glazed Virginia Ham ~ Burgundy Beef Tenderloin Tips ~  
Carved Herb Crusted Top Round ~ Crab Stuffed Flounder ~  
Lemon Grilled Salmon Fillet ~ Herb Roasted Chicken ~  
Teriyaki Marinated Citrus Chicken ~ Chicken Cordon Bleu

*Fresh baked rolls and assorted condiments accompany the buffet*

Sweetened and Unsweetened Iced Tea  
Regular and Decaffeinated Coffee  
Wedding Cake Cutting Service

# *Plated Dinner*

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*Minimum 50 Guests*

## *Hors D'oeuvres for Cocktail Hour*

Fresh Fruit and Cheese Display with Assorted Crackers  
Fresh Vegetable Medley with Dipping Sauce

## *Butler Passed Hors D'oeuvres* *(Choose 2)*

Sea Scallops Wrapped in Bacon  
Mini Crab Cakes  
Assorted Cold Canapés  
Polynesian Chicken Kabobs  
Petite Quiche Lorraine

## *Plated Meal*

Crisp Garden Salad with Assorted Dressings

Bacon Wrapped Filet (6 oz)

## *Additions to Main Course*

Grilled Shrimp *additional \$6.50 per person*  
Grilled Chicken Breast (6 oz) *additional \$4.00 per person*  
Salmon Fillet (6 oz) *additional \$6.00 per person*

Baked Red Skin Parsley Potatoes  
Fresh Buttered Green Beans with Almonds

*Assortment of fresh baked rolls and butter accompany the meal*

Regular and Decaffeinated Coffee  
Sweetened and Unsweetened Iced Tea  
Wedding Cake Cutting Service

## *Beverage Services*

*Fixed Open Bar: Charged at a fixed rate per hour per person.*

<i>Package Plan</i>	<i>Alcohol Included</i>
Premium Bar Package	Premium Liquors House Wine Import & Domestic Beer
Full Bar Package	House Liquors House Wine Import & Domestic Beer
Beer & Wine Package	House Wine Import & Domestic Beer

*Consumption Open Bar: Charged on a consumption basis (you pay for exactly what is consumed)*

*Cash Bar: Guests pay individually for their beverages*

*Bartender Fee is assessed with any beverage plan*