



Wedding Receptions: Gold Package

Stationary Displays: Select One of the Following

\$70.00 per person

- Cheese and Fruit, Domestic Cheeses with Fresh Fruit Garnish and Assorted Crackers
- Crudités with Dip
- Fresh Vegetable Platter with Appropriate Dipping Sauce
- Fruit Display
- Fresh Seasonal Fruit with Yogurt Dipping Sauce
- Gulf Shrimp Display - Gulf Shrimp Piled High, Garnished with Traditional, Horseradish Cocktail Sauce and Lemon - (additional 3.50)

Passed Hors d' Oeuvres: Select Six of the Following:

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| Cozy Shrimp | Chicken Saltimbocca | Coconut Langostino |
| Maple Scallops in Bacon | Maryland Style Crab Cakes | Spanikopita |
| Artichoke and Ratatouille in Filo | Peking Egg Roll | Profiteroles Provencal |
| Asparagus Quiche | Mini Beef Wellingtons | Cherry Tomatoes with Boursin |
| Shrimp with Roquefort Cream Cheese | Baby Red Bliss Potatoes with Crème Fraiche | Mozzarella and Red Pepper Profiterole |
| Ocean Scallops with Ginger and Curry | Cucumber Cups with Cream Cheese and Shrimp | Prosciutto and Artichoke Mushroom Caps |

First Course

- New England Clam Chowder
- Creamy Potato and Leek (hot or chilled) Soup
- Hearty Beef with Barley Soup
- Garden Gazpacho
- Autumn Salad with Apples, Beets, Toasted Walnuts and Honey Dressing
- Field Greens with Gorgonzola, Pear, Tomato and Slivered, Almonds with Classic Vinaigrette
- Buffalo Mozzarella with Beefsteak Tomatoes and Ribbons of Basil
- Greek Salad with Kalamata Olives, Tomatoes, Red Onion and Feta

Second Course

- Chicken Saltimbocca, Served with a White Wine Artichoke Sauce
- Cranberry Dijon Chicken Breast, Served with a Caramelized Onion Sauce
- Spinach, Mushroom and Sun-dried Tomato Stuffed Chicken Breast
- Baked Stuffed Shrimp with Asparagus
- Greek Swordfish with Orzo Salad and Feta
- Grilled Sirloin Steak with Shallot Merlot Sauce
- Sliced Tenderloin of Beef with Au Jus
- Butternut Squash Ravioli in Cider Broth
- Vegetable Paella with Saffron Orzo (vegan)

Accompaniments: Choose Two (2):

- | | | |
|--------------------------------|-------------------------------|---|
| Roasted Butternut Squash | Orzo with Roasted Tomatoes | Green Beans with Almonds |
| Sautéed Spinach with Mushrooms | Oven Roasted Red Bliss | Roasted Vegetable Medley |
| Carrots with Fresh Ginger | Garlic Whipped Yukon Potatoes | Fresh Zucchini with Tomatoes and Shallots |
| Assorted Rolls and Butter | | |

Final Course

- Chocolate Covered Strawberry
- Flavored Ice Cream
- Fresh Fruit Cup
- Coffee, Decaffeinated Coffee, Blended and Herbal Teas

Gold Wedding Package includes Votive Candles, Champagne Toast, White Linens