



The Grande Wedding

“impressive”

“rich and superior in quality”

“highly distinguished, ambitious and impressive in scale or scope”

Hors D'Oeuvres

Beef Kabobs

Stuffed Mushrooms with Crabmeat

Hawaiian Sesame Chicken

Spicy Grilled Shrimp

Filet Frangelica Tips

Scallops Lejon

Shrimp Lejon

Mini Quiche

-Butlered or stationed-

Appetizers

Choice of 1

Fresh Melon with Prosciutto and Mint

Pasta Mista a sampler of three different pastas, each served in their own sauce

Baked Pear topped with warm gorgonzola cheese

Salads

Choice of 1

Fresh Garden Salad with choice of dressing

Traditional Caesar Salad with homemade garlic croutons and fresh cheese shavings

WEDDINGS • BANQUETS • SPECIAL EVENTS



Hot Entrees

Choice of 2

6 OUNCE FILET MIGNON *Wrapped in bacon with a horseradish bernaise served over mashed sweet potatoes with green beans almondine*

STUFFED CHICKEN BREAST *Filled with our crab and shrimp imperial baked to perfection and served with wild rice and fresh spinach*

BLACKENED KING CUT PRIME RIB *Served with roasted Red Bliss potatoes and seasoned fresh mixed vegetables*

GRILLED MAHI MAHI *Filled with crab imperial, accompanied by fresh zucchini and sliced baked sweet potatoes and topped with a fresh fruit salsa*

VEAL OSCAR *Garlic mashed potatoes topped with medallions of veal, topped with jumbo lump crabmeat and asparagus then topped again with our bernaise sauce*

STUFFED CHICKEN BALSAMIC *Filled with smoked mozzarella, portobello mushrooms, tomatoes and fresh spinach in a balsamic demi-glaze with fresh zucchini and roasted Red Bliss potatoes*

Desserts

An assortment of deluxe mini sweets including flavored cheesecakes displayed at the coffee station

Wedding Cake

Cut, displayed at coffee station and bagged to go

\$94.95 per person

WEDDINGS • BANQUETS • SPECIAL EVENTS