

An Enchanted Evening

An inclusive menu package offering valet parking, champagne/sparkling cider toast, and a 4 course plated or buffet meal for all your guests.

Hors d'oeuvres

Choice of Four:

Shrimp Casino ▪ Mini Beef Wellington ▪ Ahi Tuna Skewers ▪ Mini Chicken Wellington
Spinach and Goat Cheese Flatbread ▪ Antipasto ▪ Jumbo Gulf Shrimp with Cocktail Sauce
Shrimp or Vegetable Spring Rolls ▪ Hot Crab Dip with Crostini

First Course

Choice of One:

Seared Ahi Tuna on Crispy Noodles with Ginger Glaze ▪ Shrimp Cocktail
Stuffed Clams ▪ Cheese Ravioli with Ala Roma Sauce ▪ Deconstructed Antipasto

Salad

Choice of One:

Mixed Romaine, Arugula, & Radicchio with Cherry Tomatoes, Sugared Pecans, English Cucumbers,
Seasonal Fresh Berries, Goat Cheese with Raspberry Vinaigrette

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A Wedge of Iceberg Lettuce topped with Bleu Cheese, Crumbled Bacon, and Chopped Tomatoes with
Balsamic Vinaigrette

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Spring Mix topped with Mandarin Oranges, Shredded Coconut, Macadamia Nuts with Citrus Vinaigrette

Entrée

Choice of Two:

Crabmeat Stuffed Filet Mignon with Béarnaise Sauce ▪ Duck Ala Orange
Peppercorn Encrusted New York Strip ▪ Seared Ahi Tuna with a Soy Ginger Vinaigrette
Macadamia Encrusted Grouper with Mango Salsa
Boursin, Spinach & Sun-Dried Tomato Stuffed Chicken with Boursin Cream Sauce

Lobster Tail may be added – Market Price

Accompaniments

Choice of Two:

Purple Peruvian Potatoes Au Gratin ▪ Oven Roasted Rosemary Fingerling Potatoes
Duchess Potatoes ▪ Baked Tomato & Asparagus with Melted Mozzarella
Sautéed Sugar Snap Peas & Shitake Mushrooms ▪ Marinated Grilled Vegetables