

ROMANCE & RITZ PACKAGE

PASSED HORS D'OEUVRES

LAMB LOLLIPOP ^{GF}
with Mint Jelly

PHYLLO CUP OF WARM BRIE
White Truffle Honey & Toasted Almond

CLASSIC CRAB CAKES
Citrus Aioli

FOOD STATIONS

SEAFOOD BAR
Oysters on Half Shell and Peeled Shrimp, Cocktail Sauce, Lemons, Tabasco Bottles,
Horseradish and Saltine Crackers

ANTIPASTO DISPLAY
Artichokes, Grilled Asparagus, Sun Dried Herb Tomatoes, Rosette de Lyon,
Peppered Saucisson, Marinated Olives, Bocconcini Mozzarella, Aged Cheddar,
Smoked Gouda, Blue Cheese Wedge with Walnuts, Assorted Gourmet Crackers, Crostini and Lavosh

GREEK SALAD MARTINI
Kalamata Olives, Feta Cheese, Cherry Tomatoes,
Bell Peppers, Cucumbers and Onions, Oil and Vinegar
Garlic Pita Toast

CARVED BEEF TENDERLOIN * ^{GF}
Creamy Horseradish, Rosemary Mustard, Silver Dollar Rolls

NAPA ROASTED CHICKEN BREAST ^{GF}
Quartered Artichokes and Creamy White Wine Sauce

ROASTED GARLIC AND PARMESAN WHIPPED POTATOES ^{GF}

SAUTÉED ZUCCHINI & ONION ^{GF}

ASSORTED ROLLS AND BUTTER

WATER, ICED TEA, REGULAR AND DECAFFEINATED COFFEE

\$57.00 PER PERSON

Price does not include 8.25% Tax and 23% Service Charge

All Packages are Customizable

*Carving Attendant Fee Required \$125.00