



## *The Gold Wedding*

*Five-Hour Wedding Includes Butler Passed Perrier Upon Arrival, White Glove Butler Passed Hors d'oeuvres, Champagne Toast, Appetizer, Salad, Intermezzo, Entrée, Wedding Cake, Open Bar with Premium Brand Liquors and Wine Poured Tableside.*

### **HORS D'OEUVRES**

**(Select Eight Hors d'oeuvres)**

#### **HOT**

*Hot Antipasto*  
*Sesame Chicken with Thai Chile Sauce*  
*Spanikopita*  
*Scallops Wrapped in Bacon*  
*Phyllo Triangle with Brie & Raspberry*  
*Crab Stuffed Mushrooms*  
*Florentine Stuffed Mushrooms*  
*Coconut Shrimp with Red Curry Sauce*  
*Pistachio Chicken*  
*Mini Beef Wellington*

#### **COLD**

*Strawberries with Brie Cheese*  
*Curried Crab in a Cucumber Round*  
*Sliced Filet Mignon on Crostini*  
*with Horseradish Gorgonzola Aioli*  
*Caramelized Onion and Apple Relish*  
*with Blue Cheese and Walnuts*  
*Rare Seared Tuna with Wasabi Spread*  
*and Daikon Slaw*  
*Herb Cheese with Walnuts and Mango Sauce*  
*Fresh Mozzarella, Tomatoes and Pesto on Crostini*  
*Gazpacho Soup Shooter*  
*Tuna Tartar with Ginger Soy Dressing*

### **DISPLAY**

*Imported and Domestic Cheeses Garnished with Grapes and Berries*  
*Gourmet Crackers and Sliced French Bread*

### **CHAMPAGNE TOAST**

#### **APPETIZERS**

**(Select One Appetizer)**

*Sliced Fruit and Berries with Mango Cream*  
*Crab Stuffed Shrimp with Lobster Cream*  
*Spinach and Cheese Ravioli with Herb Cream Sauce*  
*Fire Roasted Tomato & Basil, Boursin Cheese Ravioli, with Tomato Ragout*



# *The Gold Wedding*

(Continued)

## **SALAD**

**(Select One Salad)**

*Spring Mix Greens, Tomatoes, Julienne Carrots, Red Cabbage and Cucumbers with Balsamic Vinaigrette*

*Spinach Salad with Red Onions, Toasted Pecans and Goat Cheese with Citrus Vinaigrette*

*Heirloom Tomato & Fresh Mozzarella Salad with Aged Balsamic Glaze*

## **INTERMEZZO**

*Lemon, Strawberry Chardonnay or Blackberry Cabernet Sorbet*

## **ENTRÉES**

**(Select One Entrée. Selection of Two Entrées Permitted with Pre-Determined Counts.  
Placecards to Note Entrée Selection.)**

*Entrées are Served with Freshly Baked Rolls and Chef's Choice of Starch and Seasonal Vegetables.*

*Chicken Francaise with Lemon Sauce*

*Seared Filet Mignon with Port Wine Demi*

*Striped Bass with Roasted Vegetable Ratatouille*

*Duo of Seared 5oz. Filet Mignon with Port Wine Demi and Grilled Salmon with Chives and Horseradish*

*Grilled Salmon with Lemon Thyme Beurre Blanc*

## **DESSERTS**

*Customized Wedding Cake Customized Wedding Cake from Chez Alice or Felix's Caketeria*

*Assorted Mini Cannolis Displayed on Each Table*

*Tableside Offering of Freshly Ground Regular and Decaffeinated Coffee and Assorted Herbal Teas*

**\$110.00 Per Person**

