

# 50<sup>th</sup> Anniversary Luncheon

## First Course

*Guest's Choice*

*Grilled Duck Breast over Mixed Field Greens*

*or*

*Grilled Scallops Maitaise served over Mesclun Salad*

## Intermezzo

*Vodka Infused Lemon Sorbetto*

## Main Course

☞ *Guests select one from the following* ☞

*Grilled Filet Mignon immersed in Shitake Mushroom Bordelaise*

*Pecan Crusted Breast of Chicken*

*Veal Medallions with Carmelized Apples, Reisling and Pine Nuts*

*Grilled Salmon with Lime Butter Sauce*

*Eggplant Rollatini*

## Dessert Course

*Assorted Mini Pastries and Fruit Platters*

*Buttered Cappuccino and Espresso, Irish Coffee and French Coffee*

## Details

Lobby Hospitality: *Buttered Champagne with Fresh Raspberries  
Prior to Ceremony*

Renewal of Vows: *Secret Garden at 12:30pm*

Anniversary Cake: *Three-Tiered Square Stacked with Gold Decor  
Yellow Cake with Raspberry Filling*

Beverages: *Champagne Toast, Open Premium Bar*

Linens: *Antique Gold Overlays with Ivory Napkins*

