
Traditional Menu

*Your reception will begin in our intimate lobby
where your guests are greeted with:*

*Sparkling Champagne with Fresh Raspberries
&
Chardonnay Wine*

Cocktail Reception

*As your guests stroll to the Atrium and Terrace Gardens for your Cocktail Hour,
our white-gloved waitstaff welcomes them with
Frozen Strawberry Daiquiris, Frozen Pina Coladas and Hors D'Oeuvres.*

Hors d'oeuvres

Continually served Butler-Style on decorative silver trays.

*Sesame Shrimp
Cajun Crab Cakes
Beef-ka-bobs
Wild Mushroom Puffs
Spanakopita
Vegetable Tempura*

*Scallops Wrapped in Bacon
Empanadas
Bruschetta
Beef Saté
Florentine Bouchee*

Buffet Presentation

*Cornucopia of Fresh Fruits & Berries
Basket of Garden Crudités
Imported & Domestic Cheeses
Fresh Baked Breads*



Menu

Dinner Reception

Sparkling Champagne Toast

Appetizer

Martini de Frutti

Martini Glass Rimmed with Coconut Shavings and Filled with Pineapple, Cantaloupe, Honeydew, Watermelon and Berries Coated with Midori

Insalata

Classic Greek Salad

Main Entrées

∞ *Your Guests Will Be Asked to Select One* ∞

Roasted Prime Ribs of Beef

Served with Natural au jus

Stuffed Filet Florentine

Filet of Flounder with Spinach, Ricotta and Feta Cheese Stuffing

Melted Mozzarella and Light Cream Sauce

Chicken Piccata

Breast of Chicken Medallions with Artichokes & Capers in a Lemon Butter Sauce

A Bouquetiere of Fresh Vegetables & Potato du Jour accompanies all Entrees

*Upon completion of dinner service, our staff will offer
Seconds of the Five Entrée Selections to your Guests!!*



Menu

Dessert

Wedding Cake

*Three Tiered, Square Bottom with Two Round Tiers on Top
Scroll Design
White Chocolate Raspberry Mousse Filling*

Columbian Coffee, Tea, Regular or Decaffeinated

Served to the Guests

Buon Notte

*As your guests depart, we wish them a Good Night and Safe Journey Home
and invite them to enjoy Chocolate Dipped Strawberries*

Event Details:

Candle Lit Lobby: *Red Rose Petals with Lavender Scented Candles*

