

This package includes a Hot Air Balloon Ride for the Bride & Groom on the Spirit of Stoweflake!

Plated

Passed Hors d'oeuvres

(Package comes with one piece of each hors d'oeuvre per person.)

Miniature Beef Wellington

Mushroom Caps Stuffed with Sausage and Fennel

Smoked Chicken Quesadillas

Tapenade and Parmesan Crostini

Displayed Hors d'oeuvres

Salmon Coulbiac Miniature Lamb Chops with Rosemary Mint Gastrique Vegetable Crudité with Hummus

Appetizers

(Please select one)

Blackened Sea Scallops, Tropical Fruit Salsa, Pink Peppercorn Beurre Blanc
 Chilled Duck Breast with Orange Supreme, Green Tea Noodle Salad
 Portabello Stuffed with Chevre, Frisée and Pesto Cream
 Bibb Lettuce and Blue Cheese with Air Dried Cherries, Caramelized Walnuts and Champagne Dressing

Entrées

(Please select one or two entrées)

Filet of Beef with Roasted Garlic Whipped Potato, Pearl Onions and Wine Sauce
Roasted Lamb Loin with Goat Cheese Dauphinoise, Rosemary Jus

New York Strip Steak with Stuffed Red Bliss Potato, Green Peppercorn Sauce
Seared Salmon with Soy Sake Glaze, Baby Bok Choy
Grilled Swordfish with Spicy-Sweet Potato, Key Lime Beurre Blanc
Free-range Chicken Breast with Mushroom Ragoût, Dijon Tarragon Cream

With Five Hour Open Bar \$145.00 With One Hour Open Bar \$130.00 With Cash Bar \$123.00

Buffet

Passed Hors d'oeuvres

(One piece of each hors d'oeuvre per person.)

Miniature Beef Wellington

Mushroom Caps Stuffed with Sausage and Fennel

Smoked Chicken Quesadillas

Tapenade and Parmesan Crostini

Displayed Hors d'oeuvres

Salmon Coulbiac

Miniature Lamb Chops with Rosemary Mint Gastrique

Vegetable Crudite with Hummus

Dinner

Grilled Swordfish with Yellow Corn Coulis
Certified Angus Strip Steak with Onion Marmalade and Merlot
Stuffed Portabello Caps with Ratatouille & Pomodora
Roasted Heirloom Potatoes with Fresh Thyme and Rosemary
Seasonal Vegetables
Marinated Cherry Tomato, Buffalo Mozzarella and Red Onion
Snow Peas with Julienne Carrots, Sesame and Sweet Soy
Mesclun Salad, Assorted Dressings
Pasta Salad with Grilled Vegetables
Tropical Fruit Salad
Chef's Selection of Soup
Freshly Baked Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections

