

PREMIER PACKAGES

PACKAGE ONE

Three Hour Hosted Bar Club Liquors, House Wines, Club Beers, Soft Drinks

Hors D'oeuvres Please select four:

Genoa Salami, Dijon Cream Pork Egg Rolls Salami, Provolone & Olive Skewers
Swedish Meatballs Vegetable Spring Rolls Bruschetta, Artichoke, Tomato, Basil & Parmesan
You may also select, in place of Hors D'oeuvres, a Cheese, Fruit & Crudite Display.

Salad Course

Garden Green Salad

Dinner Course Pre-select up to 3 entrees; one preparation for each. Color-coded place cards required.

- **Faroe Island Salmon** garlic chile butter
- **Mustard Crusted Branzino** garlic-thyme panko, fresh lemon
- **Herb Crusted Pork Loin** whipped potatoes, pan gravy
- **Pork Schnitzel** with linguine, brown butter caper butter
- **Grilled Boneless Chicken Breasts** sun-dried tomato, artichoke, basil butter
- **Breaded, Stuffed Chicken Breast Alouette** pistachio, green onion, garlic butter
- **Breast of Chicken** stuffed with fresh herbs, herb jus
- **Butternut Squash Risotto** assorted mushrooms, parmesan, walnut pesto
- **Riced Cauliflower** grilled asparagus, assorted mushrooms, chimichurri sauce

Dessert Please select one:

Creme Brulee Chocolate Mousse Scoop of Vanilla Ice Cream with Chocolate & Strawberry Sauces

\$125 per person Price is all-inclusive of tax and service charge.

PACKAGE TWO

Three Hour Hosted Bar Call Liquors, House Wines, Club & Premium Beers, Soft Drinks

Hors D'oeuvres Please select four; You may also select from Package One:

Brie, Grape & Raspberry Tartlettes Chicken Potstickers Shrimp & Alouette Artichoke Bottom
Sausage Stuffed Mushroom Caps Spanakopita Phyllo Wrapped Asparagus Caprese Skewers
You may also select, in place of Hors D'oeuvres, a Cheese, Fruit & Crudite Display.

Salad Course Please select one of the following gourmet salads.

Caesar Metropolitan Spinach Garden

Dinner Course Pre-select up to 3 entrees; one preparation for each. Color-coded place cards required.

- **Filet Mignon** 5 oz. center cut tenderloin of beef, béarnaise sauce
- **Roasted Prime Rib of Beef** 12 oz. slow roasted medium rare, rosemary jus lie, min. of 10 people
- **Grilled New York Strip Steak** 12 oz. center cut sirloin, garlic butter, onion straws
- **Faroe Island Salmon** garlic chile butter
- **Mustard Crusted Branzino** garlic-thyme panko, fresh lemon
- **Herb Crusted Pork Loin** whipped potatoes, pan gravy
- **Pork Schnitzel** with linguine, brown butter caper butter
- **Grilled Boneless Chicken Breasts** sun-dried tomato, artichoke, basil butter
- **Breaded, Stuffed Chicken Breast Alouette** pistachio, green onion, garlic butter
- **Breast of Chicken** stuffed with fresh herbs, herb jus
- **Butternut Squash Risotto** assorted mushrooms, parmesan, walnut pesto
- **Riced Cauliflower** grilled asparagus, assorted mushrooms, chimichurri sauce

Dessert Please select one:

Creme Brulee Chocolate Mousse Scoop of Vanilla Ice Cream with Chocolate & Strawberry Sauces

\$155 per person Price is all-inclusive of tax and service charge.

Premier packages are continued on the next page.

PREMIER PACKAGES CONTINUED

PACKAGE THREE

Three Hour Hosted Bar Connoisseur Liquors, Wines by Glass, Club & Premium Beers, Soft Drinks

Hors D'oeuvres Please select four; You may also select from Packages One & Two:

Smoked Salmon wrapped Asparagus Coconut Shrimp Sirloin, Gorgonzola & Bacon Brochette

Sea Scallops wrapped in Bacon Mushroom Profiteroles Asparagus Wrapped in Phyllo

You may also select, in place of Hors D'oeuvres, a Cheese, Fruit & Crudite Display.

Salad Course Please select one of the following gourmet salads.

Caesar Metropolitan Spinach Garden

Dinner Course Pre-select up to 3 entrees; one preparation for each. Color-coded place cards required.

- **Filet Mignon** 5 oz. center cut tenderloin of beef, béarnaise sauce
- **Roasted Prime Rib of Beef** 12 oz. slow roasted medium rare, rosemary jus lie, min. of 10 people
- **Grilled New York Strip Steak** 12 oz. center cut sirloin, garlic butter, onion straws
- **Faroe Island Salmon** garlic chile butter
- **Mustard Crusted Branzino** garlic-thyme panko, fresh lemon
- **Herb Crusted Pork Loin** whipped potatoes, pan gravy
- **Pork Schnitzel** with linguine, brown butter caper butter
- **Grilled Boneless Chicken Breasts** sun-dried tomato, artichoke, basil butter
- **Breaded, Stuffed Chicken Breast Alouette** pistachio, green onion, garlic butter
- **Breast of Chicken** stuffed with fresh herbs, herb jus
- **Butternut Squash Risotto** assorted mushrooms, parmesan, walnut pesto
- **Riced Cauliflower** grilled asparagus, assorted mushrooms, chimichurri sauce

Create Your Pairing: 4 oz. Filet Mignon & Faroe Salmon with garlic chile butter

4 oz. Filet Mignon & Grilled Chicken Picatta

Dessert Please select one

Creme Brulee

Chocolate Mousse

Scoop of Vanilla Ice Cream with Chocolate & Strawberry Sauces

\$170 per person Price is all-inclusive of tax and service charge.