



Classic PACKAGE

Chef's Choice of Hot & Cold Hors D'oeuvres passed during Guest Arrival

Appetizers

Assortment of Freshly Baked European Rolls and Butter
Choice of Chef's Award-Winning Soups

Pasta Selection (Select One)

Penne, Fussily, Cheese Tortellini or Bowtie Pasta
Choice of Homemade Sauce
(Tomato Basil, Rose, Pesto, Ala Vodka or Alfredo Sauce)

Entrée (Select One)

Boneless Skin on Breast of Chicken,
Fresh Atlantic Fillet of Salmon,
Slow Roasted Strip loin of Beef,
French Cut Veal Chop

Served with Roasted Potatoes and Seasonal Vegetables

Salad

Bowl of Three Green, Caesar, or Baby Spinach Salad

Dessert

Freshly Made Desserts
Fresh Brewed Columbian Coffee, Decaffeinated Coffee & Tea

Late Night Table

Client's Wedding Cake Cut & Displayed
Assorted Cakes, Italian Style Pizza,
Fresh Carved Seasonal Fruit Display
Assorted European Pastries,
Fresh Brewed Columbian Coffee, Decaffeinated Coffee & Tea

Host Bar (5pm-1am)

Champagne Toast, Rye, Rum, Vodka, Gin, Scotch, Brandy,
Variety of Domestic Beers, VQA Red and White Wine, Pop
and Juices, Espresso (Served at the Bar)

Décor & Accessories Included

Floor Length Standard Tablecloths, Linen Napkins, Head Table,
Receiving Line & Cake Table Décor

Upgrades

Antipasto Bar	• \$12.00pp
Imported Beers (Heineken & Corona)	• \$3.00pp
ABefore or After Dinner Liqueur	• \$7.00pp

