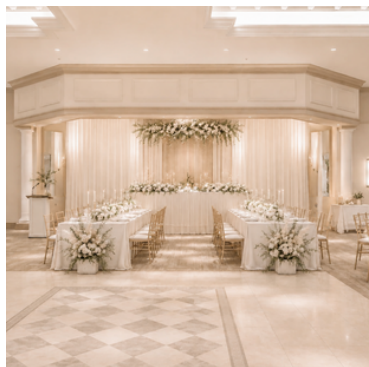




Chef's Choice of Hot & Cold Hors D'oeuvres passed during Guest Arrival

Appetizers

Assortment of Freshly Baked European Rolls and Butter Signature Antipasto Plate OR 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

First Entrée (Select One)

Fresh Atlantic Fillet of Salmon, Scallop and Shrimp Brochette,
Boneless Skin on Breast of Chicken
Served with Rice Pilaf
Bowl of Three Green, Caesar, or Baby Spinach Salad

Second Entrée (Select One)

Slow Roasted AAA Prime Rib Au Jus, French Cut Veal Chop
AAA New York Steak,
Seasonal Vegetables and Potatoes

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

Satin Floor Length Tablecloths, Satin Chair Covers, Linen
Napkins Head Table, Receiving Line & Cake Table Décor,
In House Backdrop with Up Lights Head Table Candelabras

Upgrades

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

