



Intimate 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

Entrée (Select One)

Slow Roasted AAA Strip loin of Beef with Roast Garlic Peppercorn Sauce
Medallion of Pork with Apple Butter Sauce
Grilled Breast of Chicken with Creole Butter Sauce
Chicken Parmigiana

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
Fresh Brewed Columbian Coffee, Decaffeinated Coffee & Tea

Host Bar (5pm-1am)

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	• \$15.00pp
Imported Beers (Heineken & Corona)	• \$3.00pp
A Before or After Dinner Liqueur	• \$7.00pp

