



Traditional Portuguese PACKAGE

Chef's Choice of Hot & Cold Hors D'oeuvres to be passed during Guest Arrival
Assortment of Freshly Baked European Rolls and Butter



Soup

Caldo Verde

First Entrée

(Select One)

Bowl of Three Green, Caesar, or Baby Spinach Salad
Fresh Atlantic Fillet of Salmon
Portuguese Style Fillet of Cod or Fillet of Sole
Served with Rice Pilaf

Second Entrée

(Select One)

Slow Roasted AAA Prime Rib Au Jus,
French Cut Veal Chop, AAA New York Steak

Served with Seasonal Vegetables and Potatoes

Dessert

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

Late Night Buffet

Traditional Seafood Buffet
Lobster, Crab, Shrimps, Cod & Shrimp Puffs
Choice of Two - Mussels, Clams, Paella or Roasted Chicken Pieces
Assorted Cakes, Assorted European/Portuguese Pastries
Fresh Carved Seasonal Fruit Display
Client's Wedding Cake Cut & Displayed
Fresh Brewed Columbian Coffee, Decaffeinated Coffee & Tea

Host Bar (5pm-1am)

Liqueurs at Receiving Line 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 Tablecloths, Linen Napkins, Head Table,
Receiving Line & Cake Table Décor, In House Backdrop,
Head Table Candelabras

Upgrades

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

