



Extravaganza PACKAGE

Available Fridays & Sundays year-round, and Saturdays from January through March, subject to date availability.

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
Grilled Breast of Chicken with Creole Butter Sauce
Chicken Parmigiana
Fresh Atlantic Fillet of Salmon

Served with Roasted Potatoes and Seasonal Vegetables

Dessert (Select One)

Trio of Italian Gelatos Served in a Martini Glass or Crème Brûlée
Fresh Brewed Columbian Coffee, Decaffeinated Coffee & Tea

Late Night Table

Client's Wedding Cake Cut & Displayed,
Assortment of Pizza Squares
Fresh Brewed Columbian Coffee, Decaffeinated Coffee & Tea

Host Bar (5 Hour Open Bar)

One Hour Cocktail Reception and 4 Hours after Dinner
2 Bottles of Wine per Table during Dinner Service
Rye, Rum, Vodka, Gin, Scotch, Brandy, Variety of Domestic Beers,
VQA Red and White Wine, Pop and Juices, Espresso

Décor & Accessories Included

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

Upgrades

Antipasto Bar (Substitute Hot & Cold Hors D'oeuvres)	\$15.00pp
Open Bar During Dinner	\$12.00pp
Before or After Dinner Liqueurs	\$7.00pp
Imported Beers (Heineken & Corona)	\$3.00pp

