

Gold Wedding Package

Minimum of 75 guests

Gold Package includes:

Champagne or Sparkling Cider Toast
Cake Cutting and Service
Artisan Breads & Rolls and Butter served with Dinner
Freshly Brewed STARBUCKS Regular & Decaffeinated Coffee and Assortment of Tazo Hot Tea

RECEPTION

One Hour Hosted Premium Well Cocktails

Choice of Three (3) Hot or Cold Hors d'oeuvres

(You may choose up to two (2) Specialty Displays as part of your three (3) selections)

STARTER

(Select from our Starter Menu)

INTERMEZZO

Trio of Sorbets with Crisp Gaufrettes

DINNER

(Select one or two entrees)

Caribbean Jerk Chicken Breast

Grilled Bone-in Chicken Breast with Mango Salsa, & Avocado Oil. Served on a Bed of Couscous

Coq Au Vin

Braised Bone-in Chicken with Roasted Garlic Mashed Potatoes and Hari Cot Vert

Pecan Amaretto Salmon

Served with Rosemary Potatoes and Fresh Hari Cot Vert with Balsamic Mushrooms

New York Strip Loin

Grilled to Perfection and served with Burgundy Mushroom Ragout, Served with Baby Red Smashed Potatoes and Broccoli Spears

Stuffed Pork Loin

Filled with Smoked Mozzarella & Sage Leaves Served with a Vodka Pink Sauce, Duchess Potatoes & Seasonal Vegetables

Skillet Seared Seabass

Skillet Seared Seabass with Crispy Leeks, Served with a Lemon Buerre Blanc, Saffron Rice and Garden Fresh Vegetables

\$76.00 per person



Prices are per person. A taxable Service Charge (currently 22%) and applicable Sales Tax (currently 7.4%) will apply.