



*~ Platinum ~*

*Arrival Reception Hors d'Oeuvres*

*Choose Four*

*Crispy Coconut Shrimp with Tropical Dipping Sauce  
Cocktail Veal Meatballs in Bordelaise Sauce  
Warm Brie wrapped in Puff Pastry, with Fresh Raspberries  
Smoked Salmon Canapes topped with Sour Cream and Caviar  
Seared Ahi Tuna Crostini with Olive Tapenade  
Scallops wrapped in Bacon  
Drunken Oyster Shooters with Grey Goose Vodka  
A Selection of Imported Cheese with Warm French Bread*

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*Champagne Toast*

*Sparkling Brut or Non-Alcoholic Sparkling Cider*

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*Plated Dinner*

*Salad*

*A Mix of Organic Bibb Lettuce and Baby Arugula, with Yellow Tomato, Roasted Red Peppers, and a Crisp Goat Cheese Medallion, served with Aged Sherry Vinegar and Extra Virgin Olive Oil*

*Entrée Selections*

*Choose One*

*Filet Mignon with a Merlot Reduction  
Sautéed Veal Medallions with Capers, Fresh Sage, and Sundried Tomato  
Oven-Roasted Grouper with Fresh Basil, Onion, and Tomato Marmalade  
Macadamia-Crusted Red Snapper with Light Curry Cream, Grilled Banana, and Stir-Fry Asparagus  
Mixed Grill with Petit Filet, Lamb Chop, and Gulf Shrimp  
(Entrée Selections include Appropriate Sides and Rolls & Butter)*

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*Platinum Package also includes the following amenities:*

*Complete Room Set-Up  
Standard Linens with White or Ivory Tablecloth and a Selection of Napkin Colors  
Votive Candles and/or Tablelamps  
Assistance with Placement of Guest Favors, Pictures and Floral Arrangements  
Wedding Cake Cutting Service (plated with Berries and Whipped Cream)  
Coffee, Tea, Soft Drinks*

***\$75. + 7% Sales Tax and 22% Gratuity***