



SANDPIPER'S COVE

RESTAURANT & BAR

561-626-2282

116 Lakeshore Drive,

North Palm Beach, Fla 33408

*Elegantly Dressed Tables inclusive of:
Floor Length White Tablecloths
Framed Decorative Table Numbers
Personalized Planning by our Dedicated Staff
Placement of all Bridal items, Place Cards and Favors*

Select a Bar Package

Platinum Bar Package \$ 28.00 \$ 35.00 \$ 38.00

** Premium Spirits of Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Rum, Crown Royal Whiskey, Knob Creek Bourbon, Johnnie Walker Black Scotch, Patron Tequila*

**Wine*

Beer Selection of Budweiser, Budweiser Lite, Corona, Amstel Light, Heineken, All Draft Beers

Gold Bar Package \$ 25.00 \$ 30.00 \$ 34.00

**Super-Call Spirits of Stolli Vodka, Svedka Mandarin Vodka, Bombay Gin, Malibu Rum, Southern Comfort Whiskey, Old Grand Dad Bourbon, Johnny Walker Red Scotch, 1800 Tequila*

**Wine*

**Standard Beer Selection of Budweiser, Budweiser Lite, Corona, Amstel Light, Heineken*

Silver Bar Package \$ 23.00 \$ 25.00 \$ 30.00

**Standard Spirits of Svedka Vodka, Svedka Mandarin Vodka, Seagram's Gin, Bacardi Rum, Seagram's 7 Whiskey, Jim Beam Bourbon, J&B Scotch, Tequila*

**Wine*

**Standard Beer Selection of Budweiser, Budweiser Lite, Miller Lite, Coors Lite*

Choose 4 Passed Hor's D'oeuvres

\$14.00 per person

Endive, Roquefort & Candied Walnuts

Herb Cream Cheese Cucumber Cups

Beef Carpaccio with Red Onion Marmalade on Crostini

Brie & Caramelized Apple Canape

Sesame Crusted Tuna over Sweet Rice

Smoked Salmon Mousse with Fresh Dill Cream Cheese on Crostini

Sundried Hummus Cucumber Cup

Hot

Brie, Pear, and Almond Beggars Purses - Brie, Pear and Almond wrapped in Phyllo Dough

Potato Pancakes with Sour Cream and Apple Sauce

Vietnamese Vegetable Roll with Ginger Dressing

Pigs in a Blanket served with Dijon Mustard

Lamb Meatball with a Sweet Red Pepper Sauce

Grilled New Zealand Lamb Chop with Herb Butter

Tempura Shrimp with Teriyaki Glaze

Maryland style Crab Cakes Remoulade Sause

Ratatouille and Goat Cheese Tartlet

Displayed Hors d' Oeuvres:

(Choose one)

A lavish display of the following:

Imported and Domestic Cheeses Served with Gourmet Crackers and Sliced Baguette

...

Fresh Vegetable Crudités

Ranch, Creole Mustard, Ginger Dipping Sauces

...

Fresh Seasonal Fruits Honey-Lime Yogurt Dipping Sauce

The Main Event
Champagne Toast

Salad Course

Choose one

Mixed Seasonal Greens Salad
Caesar Salad

Entrée Course

Choice of Two – A Precount will be Required

Chicken Picatta \$50.00

lemon capers, white wine and herbs

Prime Rib Of Beef \$50.00

au jus

Stuffed Chicken Breast \$50.00

chicken breast stuffed with a wild mushrooms with an herb chicken jus

Grilled Atlantic Salmon \$50.00

grilled salmon with roasted roma tomato ragout

Grilled Breast of Duck \$60.00

boneless breast , ginger –rum Sauce

Fresh Florida Grouper \$60.00

frangelico crème sauce

Petite Filet of Beef \$60.00

glazed with maitre d' butter

Roasted Pork Tenderloin \$60.00

sliced roast pork tenderloin, fig and apple compote

Petite Filet & Maine Lobster Tail \$70.00

grilled filet of beef, red wine demi served alongside & maine lobster tail with herbed butter

Grouper Oscar \$70.00

fresh grouper topped with jumbo lump crab meat, fresh asparagus drizzled with a béarnaise sauce

Australian Rack of Lamb \$70.00

Herb Crusted

Seared Sea Scallops & Chicken Francaise \$70.00

garlic, herbs & lemon

Accompaniments

Choose Two

Garlic Whipped Potatoes

Roasted fingerling Potatoes

Haricot Vert

Julienne Seasonal Vegetables

Gourmet Carrots

Dessert

Your Wedding Cake Served with Coffee