

Lakeshore Package

Package Amenities:

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

Open Bar Selections

Four Hours Include

**Call Spirits of Stolî Vodka, Svedka Mandarin Vodka, Bombay Gin,
Malibu Rum, Southern Comfort Whiskey, Old Grand Dad Bourbon,
Johnny Walker Red Scotch,*

** House Wine Selection of Pinot Grigio, Chardonnay, Cabernet
Sauvignon and Merlot*

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

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*

Butler Passed Hors d' Oeuvres:

Choose Two

Ratatouille and Goat Cheese Tartlet
Asian Eggplant Salad on Spoon
Sesame Crusted Tuna over Sweet Rice on Spoon
Prosciutto Wrapped Shrimp with Lemon Tomato Butter Sauce
Smoked Salmon Roulade with Fresh Dill Cream Cheese on Crostini
Brie, Pear and Almond wrapped in Phyllo Dough
Portobello Timbal Pesto Skewer
Herb Baby Portobello Tart
Potato Pancakes with Sour Cream and Apple Sauce
Spinach, Tomato and Feta Cheese Tarts
Vietnamese Vegetable Roll with Ginger Dressing
Mini Burgers with Sweet Truffle Onions and Asiago Cheese
Pigs in a Blanket with Dijon Mustard
Maryland Style Crab Cakes with Tomato Tasso Ham Relish
Blue Crab Stuffed Mushrooms

The Main Event

Champagne Toast

Salad Course-Please Select One

Poached Pear or Mixed Green Salad

Entrée Course

Choice of Two – A Precount will be Required

Grilled Rum Soaked Breast of Duck

Fresh Florida Grouper

Frangelico Crème Sauce

Stuffed Chicken Breast

Chicken breast stuffed with wild mushrooms with an herb chicken nage

Char Grilled Petite Filet

Petite Filet of Beef glazed with Maitre d' Butter

Roasted Pork Tenderloin

Sliced roast pork tenderloin, fig and apple compote

Char Grilled Petite Filet

6 oz. Petite Filet of Beef served glazed with Maitre' Butter

Accompaniments

Choose Two

Boursin Whipped Potato

Dauphinoise Potatoes or Roasted Red Bliss Potato

Wild or Saffron Rice

Wild Mushroom Risotto

Haricot Vert

Julienne Seasonal Vegetables

Steamed Broccoli or Baby Carrots

Dessert

Your Wedding Cake Served with Coffee

\$125.00 Inclusive of tax and service charge

Fees will apply