Six hour reception • Silk chair covers • Custom ice sculpture • Complimentary suite for the Bride and Groom

HORS D'OEUVRES

Choice of eight items and Antipasto & Cheese Display

Tomato & Mozzarella Bruschetta
Olive & Goat Cheese Bruschetta
Jumbo Shrimp Cocktail
Fresh Fruit Kabobs
Beef Wellington
Bacon wrapped Scallops
Swedish Meatballs

Lump Crab stuffed Mushrooms
Petite Crab Cakes
Cocktail Franks en Croute
Assorted Mini-Quiche
Spanikopita
Pear & Roquefort en Phyllo
Asparagus Risotto Cakes
Chicken & Cheese Quesadilla

Coconut Shrimp
Chicken Saltimbocca Skewers
Sesame Chicken Tenders
Shrimp Chopsticks Spring Rolls
Moroccan Lamb Kabob
with Figs, Apricots & Peppers
Chicken Tikka Masala

FOUR COURSE DINNER

Served with freshly baked rolls and butter, house salad, pasta course, lemon intermezzo, our chef's choice of accompaniments and La Columbe coffee and tea

Selection of Two Entrees - plus vegetarian option

Filet Mignon
Chicken Française
Australian Lamb Chops
Pan Seared Atlantic Salmon
Filet Mignon & Crab Cake
(additional charge)

Sliced Roast Sirloin
Pecan Crusted Chicken
Prime Reserved Pork
Pan Roasted Striped Bass
Filet Mignon & Atlantic Salmon
(additional charge)

Chicken Marsala
Eggplant Napoleon
Twin Crab Cakes
Grilled Chicken Breast & Filet Mignon
(additional charge)

Churasco Steak

Grilled Chicken Breast & Atlantic Salmon (additional charge)

BEVERAGES

Signature Platinum Wine & Spirits Collection with Premier Upgrade • Sommelier's Platinum Select Wine Service with Dinner • Champagne Toast

FOUR HOUR OPEN BAR



