



WEDDING SIT DOWN

All Sit Down Dinners Will Include ...

Fresh Seasonal Fruit Cup or Soup Dujour
Garden Tossed or Caesar Salad
Chef's Selection Starch and Vegetable
Bread and Butter
Regular and Decaf Coffee Service
Decorated Tiered Wedding Cake
China Table Setting and Flatware
Water Glass and Wine Glass
Solid Colored Linens

Glassware for Bar is Additional

ENTREES

(Select One from Each Category)

Poultry Selections

Chicken Atlantis – Stuffed with Crabmeat and Champagne Cream
Chicken Cordon Bleu – Gruyere Cheese and Smoked Ham
Sautéed Chicken Breast Saltimbocca – Proscuitto & Mozzarella
Boneless Duck Breast – with a Pecan and Cranberry Relish
Grilled Chicken Parmesan-Plum Tomato and Fresh Basil
Chicken Francaise-Fresh Herbs and Locatelli

Fresh Seafood Selections

Rent-A-Chef Signatere Crab Cakes – with Roasted Garlic Aioli
Pan Seared Ahi Tuna-Sushi Grade
Blackened Salmon-Fresh Fruit Salsa
Stuffed Shrimp – Crab Imperial
Surf & Turf – Filet Mignon and Jumbo Lump Crab
Lobster Ravioli-Sherry and Shellfish Reduction

Beef, Veal and Lamb Selections

Grilled Herb Crusted Filet Mignon – Served with a Peppercorn Demi
Char Grilled New York Strip Steak – Port and Roasted Shallots
Slow Roasted Prime Rib of Beef – Classic Au Jus
Veal Marsala – Shiitake Mushrooms, Marsala Butter Sauce
Roasted Rack of Lamb – Dijon Mustard Coated and Fresh Herbs
Grilled Veal Chop-Fresh Basil Pesto

\$72.95 per Guest

Plus an additional 20% charge for Service Staff and Sales Tax
(Prices are Based on a 25 Guest Minimum)