

Willow Package

\$66.00 per person

CHAMPAGNE TOAST FOR EACH GUEST AND A SPARKLING TOAST FOR UNDER AGED GUESTS

DISPLAY OF LOCAL AND IMPORTED CHEESES, CRACKERS, GRAPES AND OLIVES

YOUR CHOICE OF THREE HORS D' OEUVRES

(Select from below)

COLD SELECTIONS

Antipasto Kabob

Creamy Brie Canapes

Brie with Apricots & Almond in Edible Spoon

Smoked Salmon Pinwheel

Sugarcane Skewered Fruit Kabobs

Shrimp & Coconut Cornbread

with Candied Pineapple

HOT SELECTIONS

Herb Roasted Vegetables Skewers

Marinated Lamb Lollipops

Maple Glazed Scallops Wrapped in Bacon

Sesame Chicken with Plum Sauce

Crispy Wonton Shrimp

Lobster & Cheese Empanadas

BBQ Pulled Pork Biscuit

YOUR CHOICE OF SALAD

Garden Salad • Seasonal Mixed Greens with Fruit & Nuts • Classic Caesar

PASTA COURSE

Penne served with Marinara & Parmesan Cheese or

SORBET INTERMEZZO

YOUR CHOICE OF TWO ENTREE'S

Entrees include chef's choice of starch and vegetable

Baked Stuffed Chicken Breast • Chicken Breast with herb marinade and fruit salsa • Parmesan Crusted Chicken Breast

Roast Turkey with cornbread stuffing • Maple Bourbon Glazed Salmon • Baked Stuffed Sole •

Cod Loin with Wine Lemon Dill • Rosemary Pork Tenderloin • Prime Rib of Beef au jus

A CLASSIC TIERED WEDDING CAKE

MADE ON PREMISE AND SERVED WITH A CHOCOLATE DIPPED STRAWBERRY

COFFEE & TEA STATION

THREE VOTIVE CANDLES PER TABLE

CHOICE OF COLORED NAPKINS WITH A BLACK, IVORY OR COPPER FLOOR LENGTH TABLE LINEN

PLEASE NOTE: Price includes 18% house charge and meal tax. House charge is allocated to wait staff and service employees and includes gratuities and administrative fees. Also please note dishes may contain nuts or nut by-products.

The consumption of raw or under cooked meats and seafood may increase your risk of food borne illness. Prices do not include rental fees.