

Willow Package

\$90.00 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)

Caprese Kebab	Thai Chicken with Peanut Sauce
Tabbouleh	Braised Short Rib Pierogies
Island Shrimp Canapés	Lobster Pot Pie
Pork Tenderloin Crostini	Southwest Pork in Cornbread
Vegetable Quesadilla	Crab Cakes
Mediterranean Hummus Naan Bites	Mini Chickpea Cake with Citrus Aioli
Lamb Pops with Pistachios	Steakhouse Meatballs

SALAD

Tuscan Salad • Garden Salad • Strawberry Bleu Cheese Salad

INTERMEZZO COURSE

Raspberry Sorbet with Rosemary Honey

YOUR CHOICE OF TWO ENTREES

Entrees include chef's choice of starch and vegetable

Apple Cranberry Goat Cheese Stuffed Chicken Breast • Rice Stuffed Chicken Breast with Sweet Potato & Fenel Sausage
Herb Crusted Chicken Breast w/ Corn & Bacon Velouté Sauce • Salmon w/ Cranberry Ginger Sauce • Roasted Duck Breast w/ Strawberry Rum Glaze
Swordfish w/ Peppernata Sauce
Cuban Pork Tenderloin with Roasted Fennel & Pineapple Salsa • Prime Rib of Beef au jus

A CLASSIC TIERED WEDDING CAKE

MADE ON PREMISE AND SERVED WITH A CHOCOLATE DIPPED STRAWBERRY

COFFEE & TEA STATION

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

PLEASE NOTE: Price includes 20% house charge and 7% state & local tax. House charge is allocated to wait staff and service employees and includes gratuities and administrative fees. 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.