

Mahogany Package

\$110.00 per person

CHAMPAGNE TOAST WITH STRAWBERRY GARNISH FOR EACH GUEST AND A SPARKLING TOAST FOR UNDER AGED GUESTS

YOUR CHOICE OF TWO: ASSORTED CHEESE DISPLAY, FRESH FRUIT DISPLAY OR VEGETABLE DISPLAY

YOUR CHOICE OF FOUR HORS D'OEUVRES

(Select from below)

Caprese Kebab	Chorizo Empanada
Vegetable Quesadilla	Beef Wellington
Truffle Mac & Cheese Bite	Lamb Pops with Pistachios
Asparagus with Asiago Cheese and Phyllo	Maple-Glazed Scallops Wrapped in Bacon*
Summer Vegetable Skewers	Thai Chicken with Peanut Sauce
Island Shrimp Canapés	Steakhouse Meatballs
Mediterranean Hummus Naan Bites	Crab Cakes
Pork Tenderloin Crostini	Mini Chickpea Cake w/ Citrus Aioli

YOUR CHOICE OF SALAD

Tuscan Salad • Garden Salad • Strawberry Bleu Cheese Salad

INTERMEZZO COURSE

Raspberry Sorbet • Pasta w/ Marinara Sauce & Parmesan Cheese

YOUR CHOICE OF TWO ENTREES

Entrees include chef's choice of starch and vegetable

Herb Chicken Breast topped with Corn & Bacon Velouté • Rice Stuffed Chicken Breast with Sweet Potato & Fennel Sausage
Apple Cornbread & Goat Cheese Stuffed Chicken Breast • Salmon with Cranberry Ginger Sauce • Roasted Duck Breast
Cuban Pork Tenderloin with Pineapple Salsa • Swordfish with Pepperonata Sauce • Prime Rib of Beef au jus
Sliced Beef Tenderloin with Shitake Mushroom Red Wine Sauce • Beef Tenderloin with Seafood Puff

A CLASSIC TIERED WEDDING CAKE

MADE ON PREMISE AND SERVED WITH 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 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.