

# Mahogany Package

\$118.00 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  
Vegetable Quesadilla Cone  
Smoked Cheddar Mac & Cheese Bits  
Spanakopita  
Shrimp Potsticker  
Mediterranean Hummus Naan Bites  
Apple Bacon Jam Crostini  
Beef Empanada

Beef Wellington  
Lamb Pops with Pistachios  
Maple-Glazed Scallops Wrapped in Bacon\*  
Thai Chicken with Peanut Sauce  
Steakhouse Meatballs  
Crab Cakes with Citrus Aioli  
Mini Chickpea Cake w/ Roasted Red Pepper Sauce

## YOUR CHOICE OF SALAD

Tuscan Salad • Garden Salad • Strawberry Bleu Cheese Salad

## INTERMEZZO COURSE

Lemon 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 with Strawberry Rum Glaze  
Cuban Pork Tenderloin with Pineapple Salsa • Swordfish with Pepparonata 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

## 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.