

Mahogany Package

\$125.00 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 Bites
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
Butternut Feta Bruschetta

YOUR CHOICE OF SALAD

Garden Salad • Asian Salad • Strawberry Watermelon 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

Virginia Ham & Gouda Cheese Stuffed Chicken Breast • Rice Stuffed Chicken Breast with Lemon Fennel & Feta w/ Sundried Tomato Pesto
Middle Eastern Spiced Chicken Breast topped w/ Apricot & Olive Masala Sauce • Salmon with Cranberry Ginger Sauce
Grilled Pork Tenderloin with Dried Cherry Compote • Braised Lamb Shank • Swordfish w/ Roasted Pepper, Corn, and Mushroom Panzanella Salad
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.