

Willow Package

\$100.00 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	Blue Cheese & Walnut Mushrooms
Tabbouleh	Smoked Cheddar Mac & Cheese Bites
Shrimp Potsticker	Southwest Pork in Cornbread
Apple Bacon Jam Crostini	Crab Cakes
Vegetable Quesadilla Cone	Mini Chickpea Cake with Red Pepper Sauce
Mediterranean Hummus Naan Bites	Steakhouse Meatballs
Lamb Pops with Pistachios	Butternut Feta Bruschetta
Thai Chicken with Peanut Sauce	

SALAD

Garden Salad • Asian Salad • Strawberry Watermelon Salad

INTERMEZZO COURSE

Lemon Sorbet with Thyme Honey

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 • Roasted Salmon w/ Blueberry & Cranberry Port Wine Sauce
Braised Lamb Shank • Swordfish w/ Roasted Pepper, Corn, and Mushroom Panzanella Salad
Grilled Pork Tenderloin with Dried Cherry Compote • Prime Rib of Beef au jus

A CLASSIC TIERED WEDDING CAKE

MADE ON PREMISE

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.