

## **Rehearsal Dinner**

*Designed for a Minimum of 12 People*

### **Tuscan Chicken Buffet**

*With Penne Pasta, Pomodoro Sauce and Sauteed Seasonal Vegetables*

*Milanese Potato Salad with Fresh Vegetables & Olives*

*Caesar Salad*

*Assorted Biscotti*

*Iced Tea*

### **Southwestern Grill Buffet**

*Tortilla Soup*

*Mexican Fiesta Salad with Salad Greens, Black Olives, Avocado and Cheddar Cheese*

*Chips and Picante Sauce*

*Char-Broiled and Sliced Marinated Chicken Breast and Beef with Roasted Bell Peppers and Onions*

*Hot Flour Tortillas, Mexican Rice and Refried Beans*

*Fresh Onion, Tomato, Jack and Cheddar Cheeses, Sour Cream, Guacamole, Pico de Gallo and Sliced Jalapenos*

*Chefs Choice of Dessert*

*Coffee, Tea, Milk or Iced Tea*

### **Plated Italian Dinner**

*Garden Salad with Ranch and Raspberry Vinaigrette (pre-set)*

*Warm Dinner Rolls with Butter*

*Marinated Chicken Breast served on Penne Pasta with Assorted Vegetables and Marinara Sauce*

*New York Style Cheesecake*

*Coffee, Decaffeinated Coffee, Tea, Iced Tea, Water and Milk*

## **Gift Opening – Brunch**

### **The Continental**

*Freshly Baked Muffins, Nut breads and Croissants*

*Assorted Fresh Bagels and Cream Cheese, Sweet Butter and Preserves*

*Fresh Melon and Seasonal Berries, Decanters of Chilled Juices, 2% and Skim Milk*

*Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas*

### **Breakfast Enhancements**

*Eggs Benedict - \$3.00 per person*

*Fresh Scrambled Eggs - \$2.00 per person*

*Blueberry Pancakes with Honey Butter and Warm Vermont Maple Syrup - \$3.00 per person*

*Chef Prepared Omelets (Minimum 25 people) - \$4.00 per person with \$100 Chef attendant fee*

*French Toast with Honey Butter and Warm Vermont Maple Syrup - \$2.50 per person*