



Third Course

Entrée pricing is per person for wedding package as outlined.

You may choose two entrees with no additional costs, however we recommend one entrée selection.

One vegetarian entrée is available as an option for every event.

Please add \$2 per person to each entrée price for more than two entrée selections.

You are responsible for providing entrée designations for your guests.

Entrée Selections

Roast Tenderloin of Beef \$86 <i>accented with wild mushroom demiglaze</i>	Chicken Victoria \$72 <i>with mushrooms, onions, & goat cheese, rosemary cream</i>
Chicken Portobella \$72 <i>with grilled portobella mushroom, artichoke hearts, sundried tomatoes, and mornay sauce</i>	Peppered Salmon \$80 <i>cucumber wasabi sauce</i>
Roast Prime Rib of Beef Au Jus \$83	Salmon Florentine \$80 <i>with spinach and alfredo sauce</i>
Roast Sirloin of Beef \$67 <i>with caramelized onion and mushroom demiglaze</i>	Duet of Roast Tenderloin with Cabernet Demiglaze and Peppered Salmon \$88
Flounder stuffed with Crabmeat \$83	Roasted Vegetable Pasta \$67 <i>tossed with olive oil, garlic, and herbs</i>
Filet Mignon \$94 <i>with shiitake mushroom demiglaze</i>	Grilled Vegetable Assortment \$72 <i>zucchini, yellow squash, eggplant, and portabello mushroom with roasted red bell pepper sauce over rice and barley pilaf</i>
Broiled Crab Cakes \$83	Stuffed Portabello Mushroom \$72 <i>with artichoke hearts, sundried tomatoes and gorgonzola cheese, served over orzo pasta with tomato cream sauce</i>
Chicken Palermo \$67 <i>topped with provolone cheese, tomato basil relish</i>	
Petite Filet Mignon with Skewered Shrimp \$88	

All plated entrees include:

Chef's Selection of Starch and Vegetable (except for vegetarian options)

French Baguette Rolls and Butter

Coffee, Decaffeinated Coffee, Tea, and Iced Tea Service