

Paige Hill

- ❖ Executive Event Coordinator for Wedding
- ❖ Champagne toast for all your guests
- ❖ A complete three course meal
- ❖ Choice of Soup or Fruit Cup
- ❖ Garden Salad or Caesar Salad
- ❖ Main Entrée
- ❖ Choice of two entrée selections with no additional fee
- ❖ Fresh lemon wheels in the water glass
- ❖ Table cloths and napkins in Ivory or White linen
- ❖ Elegant style table assignment numbers
- ❖ Bartender services

Boneless Breast of Chicken

Francese, Marsala, Saltimbocca, Brandy Cream Sauce \$50.00

Statler Breast of Chicken

Slow roasted with lemon and thyme sauce \$50.00

Roast Prime Rib of Beef

Au jus ~ boneless ~ \$55.00

10oz Char Grilled Filet Mignon

with Cabernet glaze \$60.00

Land and Sea Grille

with a 6oz Filet Mignon & two baked stuffed Jumbo Shrimp \$65.00

with a 6oz Filet Mignon & Fresh New England Lobster Scampi style \$70.00

Grilled Salmon Filet

Fresh grilled Atlantic Salmon topped with lemon caper sauce \$55.00

Baked New England Schrod

with seasoned lemon butter sauce \$50.00

Baked Stuffed Jumbo Gulf Shrimp

with seafood stuffing \$55.00

Atlantic Swordfish

Grilled or Mediterranean Salsa \$60.00

All entrée selections include your choice of vegetable and starch, accompanied by coffee, decaffeinated coffee, and tea.
All prices subject to a 7% State & Local Tax, a 13% Service Charge, and 7% Administrative Fee. The Administrative Fee does not represent a gratuity. ~ All prices subject to change without notice