

SIMPLY ELEGANT

In addition to the amenities we provide with every wedding, our Simply Elegant package features:

M•E•N•U

APPETIZER

Select One

- Seasonal Sliced Melons with Prosciutto and Fig
- Lobster Bisque with Oloroso Sherry
- Portobello Mushroom and Caramelized Onion Tart
- Wild Mushroom Ravioli, Fried Sage, Toasted Pistachio and Pecorino Romano
- Seared Rare Ahi Tuna, Candied Kumquats, Rice Noodles and Sesame Glace
- Gulf Shrimp Cocktail (\$5 additional)

SALAD

Select One

- Classic Caesar Salad with Shaved Parmesan, Garlic Croutons, Traditional Dressing
- Oak Leaf Salad, Warm Hazelnut Encrusted Goat Cheese, Pecans, Red Grapes, Balsamic Vinaigrette
- Bibb Lettuce Salad with Gorgonzola Dolce, Candied Pecans, Heirloom Apples, Champagne Vinaigrette
- Buffalo Mozzarella, Vine Ripe Tomatoes, Pesto, Fried Basil, Extra Virgin Olive Oil

ENTRÉE

Select One

- ROASTED STATLER CHICKEN BREAST
with tarragon and roasted tomato velouté ~ \$115
- HERB CRUSTED CHICKEN BREAST
with natural pan jus ~ \$115
- ROASTED CORNISH GAME HEN
stuffed with prosciutto and figs ~ \$120
- ROASTED ATLANTIC SALMON
with galangal ginger and lemon grass Beurre blanc ~ \$120
- GRILLED SWORDFISH
with mango, lime and cilantro salsa ~ \$120
- OVEN ROASTED TENDERLOIN OF BEEF
with red wine demi-glace ~ \$130
- SEARED FILET MIGNON
eight-ounce center cut filet with Roquefort cream and red wine sauce ~ \$135
- GRILLED FILET MIGNON AND BAKED LOBSTER TAIL
six-ounce center cut filet and Australian cold-water lobster with veal demi glace and sauce natural ~ \$150

All dinners are served with fresh rolls and your choice of vegetable and starch.

WEDDING CAKE

Your specially designed wedding cake is served with strawberries dipped in chocolate, freshly brewed coffee and assorted teas

Pricing is per person, inclusive of all taxes and service charges

Add \$5 to the per person price if offering a choice of entrée

Vegetarian options available

Breakdown of entrees selections and final guarantee is required 72 hours in advance of function