Intimate Package

Chef's Choice of Hot & Cold Hors D'oeuvres passed during Guest Arrival

Appetizers

Assortment of Freshly Baked European Rolls and Butter

Choice of Chef's Award-Winning Soups

Entrée

(Selection of one)
Slow Roasted AAA Strip loin of Beef with Roast Garlic
Peppercorn Sauce

Medallion of Pork with Apple Butter Sauce

Grilled Breast of Chicken with Creole Butter Sauce

Chicken Parmigiana

Seasonal Vegetables & Potatoes

Salad

Bowl of Three Green, Caesar, or Baby Spinach

Dessert

Your Choice of Freshly Made Desserts
Fresh Brewed Columbian Coffee, Decaffeinated Coffee & Tea

Late Night Table

Client's Wedding Cake Cut & Displayed,
Fresh Brewed Columbian Coffee, Decaffeinated Coffee & Tea

Host Bar 5pm - 1am

Rye, Rum, Vodka, Gin, Scotch, Brandy,
Variety of Domestic Beers,
VQA Red and White Wine
Pop and Juices
Espresso
(Served at the Bar)

Décor & Accessory Package Includes

Floor Length Standard Tablecloths, Linen Napkins Head Table, Receiving Line & Cake Table Décor







Upgrades

Antipasto Bar	\$15.00pp
(Substitute Hot & Cold Hors D'oeuvres)	
Imported Beers (Heineken & Corona)	\$ 3.00рр
Before or After Dinner Liqueur	\$ 7.00рр

