

Universal Winter Promo

Saturday January - April 2019/2020 - \$98.00 per person

RECEPTION SERVICE

An Assortment of Gourmet Hot & Cold Hors D'Oeuvres

PROSCIUTTO & PARMIGIANO CARVING STATION

Freshly Sliced Prosciutto, Carved Parmigiana Chunks topped with Miele Aceto, Sun Dried Figs, Fior di Latte a la Caprese, Twisted Bread Sticks and Watermelon & Feta Salad

DINNER SERVICE

Specialty Bread Basket

PASTA

Cicatelli in a Fresh Tomato & Basil Sauce

ENTREE

4 oz. AAA Pan Seared Beef Tenderloin Medallion topped with a Porcini Mushroom & Brandy Sauce
½ Boneless Cornish Hen Peter & Paul's Style
Market Seasonal Vegetables & Chef's Choice Potatoes

Bowl of Frisee Lettuce, Chantenay Carrots & Dark Yellow Meyer Lemons dressed with Lemon Juice, Olive Oil, Salt & Pepper, per table

DESSERT

Trilogy per person to include a Mini Gianduja Budino, Glazed Grilled Pineapple & a Mini Apple Crumble COFFEE/TEA/ESPRESSO SERVICE

LATE-NIGHT

Wedding Cake, Coffee/Tea Station
Client to provide cake, venue to cut & serve from a station
Station to include Seasonal & Tropical Fruit, Whipped Cream & Mascarpone

INTERNATIONAL PIZZA STATION

Chefs will prepare Gourmet International Pizza with an Assortment of Toppings

FUNNEL CAKE STATION

Fresh "Funnel Cake" style served Warm with Vanilla Ice Cream, Whipped Cream, Strawberry Sauce, Chocolate Sauce & an Assortment of Berries

OPEN STANDARD BAR

Domestic Beer, Sparkling Toast, Red & White Wine, Liquors & Liqueurs, Coffee/Tea/Espresso, Sparkling & Still Water

* Studio 1 or 4 Minimum: 150 Adults * Studio 2 or 3 Minimum: 200 Adults * Studio 5 or 6 Minimum: 100 Adults *

^{*} All pricing is subject to change without notice. Menu items are conditional upon seasonal availability and market cost. Promotional price applies to new bookings only. Pricing is per guest and subject to applicable taxes. Promotion cannot be combined with another offer. Promotion not valid on long weekend Sundays or statutory holidays. Menu may be customized to suit your specific needs *



