

The Diamond Package

Four Hour Open Bar with Call Brand Liquor
Wine, Domestic and Import Beer, Soft Drinks
Champagne Toast for All Guests
Wine Service with Dinner (One Glass per Person)

Garden Fresh Vegetable Crudités with Blue Cheese Ranch Dip
International Cheese Display with Fresh Fruit Garnish

Choice of Four Hot or Cold Appetizers

Deluxe Cold Canapé	Asparagus in Phyllo
Mini Beef Wellington	Seafood Stuffed Mushroom
Vegetable Spring Roll	Bacon Wrapped Scallop
Brie and Raspberry in Phyllo	Artichoke Hearts in Bacon
Roasted Red Pepper in Phyllo	Seafood Crepe Bundles
Coconut Chicken Tenders	Chicken Pineapple Brochette
Chicken Sauté	Beef and Mushroom Brochette
Gorgonzola and Sundried Tomato in Phyllo	

Five Course Dinner

Shrimp Bisque, Lobster Bisque or Onion Soup Gratinée, Mesclun Salad, Tossed Garden Salad, and Rolls and Sweet Cream Butter

Intermezzo

Choice of Raspberry or Lemon Sorbet

Vegetables (Choice of One)

Asparagus with Hollandaise, Broccoli & Red Pepper Almondine, Julienne Vegetables, Assorted Vegetables in Potato Nest, Green Bean Almondine, California Medley, or Oriental Mix

Choice of One

Potato Williams, Duchess Potatoes, Baked Potato, Rosemary Redskins, Rice Pilaf, Wild Rice Medley, Twice Baked Potato

Main Entrée (Choose One)

(Land and Sea) Grilled Filet of 6 Oz. Salmon with 2 Oz. Tenderloin Béarnaise
Chicken Tosca with Shrimp Scampi
Filet of Beef Bordelaise with Grilled Prawn
Veal and Chicken Marsala
Grilled NY Strip and Grilled Marinated Shrimp Skewer

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee, Hot or Cold Tea, and Specialty Tea
(Coffee Station with Assorted Pastries After Dinner)

Desserts

Your Wedding Cake Served as Dessert with Vanilla Ice Cream

\$75.95 per person