

# The Marquis 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)

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

## Choice of Three Hot or Cold Appetizers

Deluxe Canapé	Asparagus in Phyllo
Swedish Meatballs	Gorgonzola Cheese & Sundried Tomatoes in Phyllo
Smoked Chicken Quesadilla	Mushroom Vol Au Vent
Beef Teriyaki Brochettes	Seafood Mushroom Caps
Bacon Wrapped Water chestnut	Ham Pinwheels
Hibachi Beef Skewers	

## Five Course Dinner Service

Shrimp Bisque on Onion Soup Gratinee  
Fresh Fruit Cup  
Caesar Salad or Garden Green Salad  
Intermezzo Lemon or Raspberry Sorbet  
Fresh Rolls and Sweet Cream Butter

## Vegetables (Choice of One)

Asparagus Hollandaise, Broccoli Almondine, Green Beans & Red Peppers,  
Julienne Vegetable, Broiled Parmesan Tomatoes or California Medley

## Choice Of One

Wild Rice, Duchess Potatoes, Anna Potatoes, Baked Rice Pilaf,  
Vegetable Couscous, Stuffed or Baked Rosemary Redskins

## Entrée (Choice of One)

Chicken & Shrimp Marsala  
Canfield Caramel 8 Oz. Filet Wrapped with Bacon topped with Brown Sugar & Hollandaise Sauce  
Grilled Salmon Ala Minute with Jullianne Vegetable & Compound Butter  
Chicken Oscar  
Steak Au Polune 10 Oz. NY Strip Green Pepper Demi  
Scallops Picante (Olive Oil Red Onion Tomatoes) Chicken Chardonnay, Brok Shrimp, Julienne  
Vegetables and Mushrooms over Capellini Pasta  
Veal Parmigiana with Fresh Tomato  
Sliced Filet Italian Style with Garlic Mushroom and Red Wine Demi Glaze over Roasted Vegetables

## Beverages

Coffee, Decaffeinated Coffee, Hot and Cold Tea  
(Coffee Station with Assorted Mini Pastries After Dinner)

## Desserts

Your Wedding Cake Served with Vanilla Ice Cream

*\$64.95 per person*