

The Sapphire Package

Four Hour Open Bar with Call Brand Liquor
Wine, Beer, Soft Drinks
Champagne Toast for All Guests

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

Choice of Two Hot Appetizers

Bacon Wrapped Water Chestnut	Swedish Meatball
Vegetable Spring Rolls	Chicken Fingers
Crab Rangoon	Chicken Pineapple Brochettes
Brie with Raspberry	Artichokes Wrapped in Bacon
BBQ Meatballs	Spanakoptia

Mushroom Vol-Au-Vents

Buffet Dinner Service

Tossed Garden Salad with Assorted Dressing
Or Traditional Caesar Salad with Fresh Parmesan
Italian Pasta Salad
Button Mushroom Salad
Fresh Baked Rolls and Sweet Cream Butter

Vegetable (Choice of One)

California Medley, Green Bean Almondine, Julienne Vegetables, Broccoli and Baby Carrots,
Cauliflower & Cheese

Choice of One

Wild Rice, Duchess Potatoes, Baked Potato, Rice Pilaf, Stuffed Baked Potato

Main Entrée (Choose Two)

Bourbon Glaze Breast of Chicken
Chicken Marsala with Wild Mushrooms & Scallions
Penne Rigate Pasta with Italian Sausage
Chicken Rossini Breast Chicken Topped with Diced Tomatoes,
Spinach, Mozzarella Cheese
Cod Bella Vista (Broiled in Butter & White Wine
Topped with Green Peppers, Onion and Tomato, Spinach, Mozzarella Cheese
Chicken Picatta with Lemon Conceè
Italian Beef Medallion with Marinara Sauce, Onion,
Mushroom & Green/Red Peppers
Boursin Spinach and Tomato Stuffed Pork Loin
Almond Crusted Chicken with Moray Sauce
Broiler Cod With Baby Shrimp and Dill Sauce
Beef Bourgonne with Egg Noodles

Chef Carved Selection (Choice of One)

Roast Turkey, Honey Glaze Ham/Beef Top Round

Beverage

Coffee, Decaffeinated Coffee, Iced or Hot Tea, Coffee Station After Dinner
(Complimentary Coffee Station After Dinner)

Dessert

Your Wedding Cake Served with Vanilla Ice Cream

\$52.95 per person