

Four - Hour Affair - Sit Down Dinner

*Includes - Unlimited Soda, Your Choice of Linen Color
w/Balloon Centerpiece on each table and Uplighting*

Bruschetta Al Pomo Dora

Freshly Baked Hot Garlic Bread Sticks and Hot Rolls

Your Choice Of One:

Fresh Tropical Fruit In Season • Garden Salad

Soup de Jour • Pasta • Intermezzo

(Additional Appetizer Selections Available Upon Request)

Potato

Red Roasted or Baked with Sour Cream

Vegetable

Chef's Selection of Seasonal Vegetables

Your Choice of 3 Entrees:

Prime Rib of Beef - Chef's cut drizzled with AuJus

Chicken Piccata - Delicately sprinkled with capers, white wine, lemon and butter

Chicken Sorrentino - Layers of prosciutto and mozzarella in a savory brown sauce

Chicken Marsala - Lightly sauteed with mushrooms and marsala wine

Chicken Francaise - A classic combination of lemon, white wine and butter

Herb Crusted French Chicken Breast - With AuJus

Flounder Oreganato - Embellished in our champagne sauce

Broiled Salmon - Served with our Chef's creamy Dijonnese sauce

Vegetarian Dinners - a culinary delight of choices are always available upon request at no additional charge

Additional Menu Selections Available Upon Request

Dessert Table

Chocolate Fountain • Cannoli Station • Make Your Own Sundae Bar

Decorated Sheet Cake - with Candles for Ceremony

Coffee • Tea • Brewed Decaffeinated