

***“Elegantly Elegant!” - \$75 per person***

**Hor D’Oeuvres**

**One Hour Butlered Service**

**A selection of five– additional item - \$3.50 per person**

**Assorted mini Quiches  
Grilled Chicken and Roasted Red Pepper Quesadillas  
Chicken Satay with Spicy Peanut Dipping Sauce  
Mini Crab Cakes  
Mushrooms Stuffed with Crabmeat  
Grilled Chicken and Caesar Wraps with Baby Romaine with Lemon-Parmesan  
Vinaigrette  
Prosciutto and Fig Crostini with Goat Cheese  
Watermelon and Feta Barbs with Balsamic Vinegar  
Vegetable Spring Rolls  
Bourbon Glazed Meatballs**

**Salad or Soup Selections**

**One selection for all guests:**

- Creamy Asparagus Brie Soup
  - Wild Mushroom Soup
- Mixed Baby Lettuce with toasted pecans, apples, Blue Cheese, and Raisins tossed with Port Wine Vinaigrette
- Spinach Salad with tomato, Feta cheese, and Raspberry Vinaigrette

**Entrées Selections**

**Served with Chef’s choice of seasonal sides**

**Choice of 3 plus vegetarian - Pre-ordered for each guest.**

- Filet Mignon – 8 oz. Grilled center- cut Beef Tenderloin and Sauce Madeira
- Sauteed’ Shrimp and Lobster with a Sherry Cream Sauce served in a Puff Pastry Shell
  - Broiled Lump Crab Cake with Lemon Aioli
  - Confit Of Duckling & Grilled Duck Breast With Candied Orange Sauce
- Petite Filet and Crab Cake. 5oz Filet Mignon with Sauce Madeira and Crab Cake with Lemon Aioli
  - Roasted Cornish Hen stuffed with Wild Rice with sauce aus jus

**Warm Baked Rolls**

**Wedding Cake Service Included - Cake provided by hosts  
Coffee and Tea**