

Dazzling Diamond Dream

Centerpieces

Elegant 5 candle Goddinger silver candelabras with 12 inch cream colored taper candles

Bar Arrangements

Champagne Toast (Choice of Champagne, White Zinfandel, Pinot Grigio or Sparkling Cider)

5 Hours Premium Open Bar

Cocktail Hour Hors d'oeuvres

Choice of 3 hot butlered hors d'oeuvres

Choice of 2 buffet style hors d'oeuvres

International Cheese display, beautifully arranged fresh fruit display with raspberry crème, fresh vegetable crudite, assorted breads and crackers, antipasto items including: marinated artichoke hearts, roasted red peppers, marinated mushrooms, pepperoncini, cherry peppers, calamata olives.

Appetizer Course

(Choose one)

Lobster Ravioli

Scallops Fra Diavlo

Shrimp Fra Diavlo

Tortellini alla Panna

Salad

Loudon Salad

Caesar Salad

Garden Salad

Entrees

Fillet Mignon

8oz tenderloin steak topped with mushroom demi

Sliced Tenderloin of Beef with Bernaise

Whole beef tenderloin, pan seared and slow roasted serves with béarnaise sauce

Chicken Giuseppi

Tender breast of chicken, topped with chunks of fresh lobster meat, topped with creamy lobster mornay

Surf and Turf

Petite Fillet Mignon and fresh lobster tail served with hot drawn butter

Grilled Honey Mustard Sea Bass

Fresh seabass lightly coated with our Dijon honey mustard and grilled to perfection.

Sea Scallops of Grace

Succulent sea scallops sautéed in white wine, butter and lemon served over angel hair pasta

Price: \$72.50 per person