



SILVER PACKAGE

BAKER'S BREAD BASKET

APPETIZERS

BEET & GOAT CHEESE SALAD

Baby arugula, red and gold beets, goat cheese, balsamic vinaigrette

CAESAR SALAD

With rustic garlic croutons

GARDEN SALAD

Arcadian greens, tomatoes, cucumber, lemon thyme EVOO

ENTRÉE CHOICES

ATLANTIC SALMON

Artichoke, tomato, asparagus, basil oil

CHICKEN MILANESE

Sauteed chicken breast, arugula, cherry tomatoes,
fresh mozzarella, parmesan croutons, balsamic

PENNE ALA VODKA

Pink sauce with diced prosciutto

DESSERT PLATTERS

INCLUDES COFFEE, TEA, SODA & JUICE



GOLD DINNER PACKAGE

APPETIZERS

BEET & GOAT CHEESE SALAD

Baby arugula, red and gold beets, goat cheese, balsamic vinaigrette

BURRATTA

Breaded crispy, pomodoro sauce

CAESAR SALAD

With rustic garlic croutons

ENTRÉE CHOICES

(Select Four)

ATLANTIC SALMON

Artichoke, tomato, asparagus, basil oil

SHORT RIB

Mashed potatoes, cabernet demi

SWORDFISH

In a sweet soy glaze, sauteed seasonal vegetables

CHICKEN MILANESE

Sauteed chicken breast, arugula, heirloom tomatoes, fresh mozzarella, parmesan croutons, balsamic

PENNE ALA VODKA

In a pink sauce with diced prosciutto

DESSERT CHOICES

CHEESECAKE

or

CHOCOLATE LAYER CAKE

INCLUDES COFFEE, TEA, SODA & JUICE



BUFFET DINNER PACKAGE

BAKER'S BREAD BASKET

SALAD BAR

Arcadian harvest greens, diced cucumber, tomato,
onions & croutons, with assorted dressings

ENTRÉE CHOICES

ATLANTIC SALMON

Artichoke, tomato, asparagus, basil oil

PENNE ALA VODKA W/ SHRIMP

Pink sauce, diced prosciutto, gulf shrimp

CHICKEN FRANCAISE

Sauteed chicken breast, lemon butter wine

ROASTED FINGERLING POTATOES

Garlic, oil, rosemary

SEASONAL VEGETABLE

Chefs choice, seasonal market vegetable

DESSERT PLATTERS



PLATINUM DINNER PACKAGE

BAKER'S BREAD BASKET

APPETIZERS **CRABMEAT SALAD**

Lump crab, avocado, heirloom tomato, cucumber, lemon thyme

STEAKHOUSE BACON

Thick cut. Maple glaze

BURRATTA

Breaded crispy,, pomodoro sauce

SALAD **ARUGULA SALAD**

Grapefruit, candied pecans, goat cheese, champagne vinaigrette

ENTRÉE CHOICES

(Select Four)

DRY AGED SIRLOIN

28 day aged, Mashed potatoes, cabernet demi

LOBSTER MAC & CHEESE

Maine lobster, three cheese sauce

ATLANTIC SALMON

Artichoke, tomato, asparagus, basil oil

CHICKEN MILANESE

Sauteed chicken breast, arugula, heirloom tomatoes, fresh mozzarella, parmesan croutons, balsamic

PENNE ALA VODKA

In a pink sauce with diced prosciutto

CHEF'S DESSERT

WARM BROWNIE SUNDAE

INCLUDES COFFEE, TEA, SODA & JUICE



PRICING

(ALL PER PERSON)

ALA CARTE

SILVER- 49

GOLD DINNER- 59

PLATINUM DINNER- 79

BUFFET

DINNER- 45

HORS D'OEUVRES

DELUXE- 10

PLATINUM- 15

LIQUOR PACKAGES

UNLIMITED BEER & WINE- 25

OPEN BAR- 35

Tax, Gratuity and other customary charges are additional



DELUXE HORS D'OEUVRES

PIGS IN A BLANKET

Homemade with a marinara dipping sauce

ARTISAN PRETZEL BITES

Assorted chef inspired flavors

TOMATO BRUSCHETTA

Diced tomato, garlic, basil & olive oil on a sliced toasted baguette

SPANAKOPITA

SPICY TUNA WONTON CHIPS

TOMATO & MOZZARELLA SKEWER

Vine-ripened tomatoes, fresh mozzarella cheese, fresh basil leaves with a balsamic vinaigrette drizzle

STUFFED MUSHROOMS

With parmesan cheese, garlic, onions & seasoned breadcrumbs

PLATINUM HORS D'OEUVRES

SHRIMP SKEWER

Grilled in a sweet Thai chili sauce

MINI CRABCAKES

Pan seared with a chipotle aioli

SHRIMP COCKTAIL

With delicious cocktail sauce