REHEARSAL DINNER BUFFET PACKAGE

Package includes 3-Hour Open House Bar, one Salad, one Vegetable, one Pasta, one Entrée, one Dessert, Tables, Chairs, Glassware, China & Silverware. Room Rental Rate & Linen cost not included.

3 Hour Full Hosted Bar
Budweiser, Bud Light and Local Craft Beer, Tilia Cabernet & Riff Pinot Grigio, Tito’s Vodka, Bombay Dry Gin, Bacardi Light Rum, Jim Beam Whiskey, Dewar’s White Label, Aguila Silver Tequila, Mixers

Dinner Buffet Salad
Please choose one salad
Mixed Greens, Radishes, Cucumbers, Tomatoes, Roasted Beets, Goat Cheese and Herb Vinaigrette
Caesar Salad with Hearts of Romaine, Radicchio, Rye Croutons and Shaved Parmesan
Chopped Wedge Salad with Tomatoes, Red Onion, Pepper Bacon, Bleu Cheese Crumbles and Green Goddess Dressing

Entrée
Choice of one entrée + one vegetarian
Pan Seared Chicken with Wild Mushrooms, Madeira, Poultry Jus, and Fine Herbs
Herb Grilled Top Sirloin with Shallot Demi Glace and Roasted Cipollini
Basil encrusted Salmon with Basil Oil
Wild Mushroom Lasagna with Porcini Pasta, Ricotta, Parmesan and Béchamel
Potato Leek Tart with Roasted Cauliflower, Broccoli, Baby Kale and Caper Vinaigrette

Accompaniments
Please select two accompaniments
Roasted Baby Root Vegetables
Haricot Verts
Chive Mashed Potatoes
Roasted New Potatoes

Assorted Dessert
Assorted trays of mini Lemon Bars, Chocolate Mousse in a Chocolate Shell with Berries and Fresh Fruit Tartlets

PRICE PER GUEST $100 PLUS 23% SERVICE CHARGE & LOCAL TAXES
REHEARSAL SEATED DINNER PACKAGE

Package includes 3-Hour Open House Bar, 3-Course Meal, Tables, Chairs, Glassware, China & Silverware.
Room Rental Rate & Linens cost not included.

3 Hour Full Hosted Bar
Budweiser, Bud Light, Local Craft Beer, Tilia Cabernet & Riff Pinot Grigio, Tito’s Vodka, Bombay Dry Gin, Bacardi Light Rum, Jim Beam Whiskey, Dewar’s White Label, Aguilá Silver Tequila, Mixers

First Course Salad
Please select one salad
Baby Greens, Manchego Cheese, Endive, Almonds, Pear Vinaigrette
Caesar Salad with Hearts of Romaine, Radicchio, Rye Croutons and Shaved Parmesan
Baby Greens, Port Poached Pears with Pecan Encrusted Goat Cheese and Fig Vinaigrette ADD +2

Second Course Entrée
Choice of one entrée + vegetarian OR Duo plate + vegetarian
Roasted Chicken Breast Stuffed with Prosciutto, Fontina and Sage, served with Broccolini, Herbed Risotto, Tomato Confit and Balsamic Reduction
Pan Seared Steak House Style Pork Chop with Caramelized Apples and Creamed Leeks
Herb Encrusted Salmon with Citrus Thyme Fennel Puree and Dilled Potatoes
Butternut Squash Ravioli with Pine Nuts and Light Brown Butter Sauce
Blistered Corn Risotto with Roasted Wild Mushrooms, Baby Root Vegetables and Sauce Soubise
DUO PLATE:
Pan Seared Chicken Breast and Seared Salmon with Caper Butter served with Roasted Seasonal Vegetables and Potatoes Anna
Pan Roasted Filet of Beef and Seared Scallops with Tarragon and Shallot Sauce ADD +10

Served Dessert
Please select one dessert
Chocolate Chambord Mousse Cake with Raspberry Coulis
Warm House Made Brioche Bread Pudding Smothered in Bourbon Caramel Sauce and Spiced Candied Pecans
Vanilla Crème Brûlée topped with Whipped Cream and Fresh Berries

Enhancements
Passed Hors D’oeuvres during cocktail hour +15 per guest
Premium Bar +10 per guest

PRICE PER GUEST $95 PLUS 23% SERVICE CHARGE & LOCAL TAXES