



RESORT & CONFERENCE CENTER

Platinum ***Full Course Sit-Down Dinners***

Hors d'oeuvre Reception

Three-Hour Open Bar with Premium Brand Liquors

Choice of Three Passed Hors d'oeuvres

Mini Crab Cakes with Remoulade
Scallops-Wrapped In Bacon
Spanakopita
Tomato and Basil Crostini with Boursin Cheese
Coconut Chicken Skewers
Fire grilled Skewered Shrimp
Vegetable Spring Rolls

Displayed Presentation

Domestic Cheeses, Garnished with Fresh Fruit and Crudites Presentation with Fresh Vegetables and Dip

Champagne Toast

Salad

Fresh Greens with Creamy Balsamic Dressing

Choice of Entrée

Sirloin Filet with Cabernet Sauce
Grilled Salmon with Chive Oil
Chicken Cordon Blue
Herb-Crusted Chicken
Boursin Stuffed Chicken Breast
Herb-Crusted Pork Loin

Entrees Include

Fresh Seasonal Vegetables
Choice of Potato or Rice
Oven-Fresh Bread & Butter
Freshly Brewed Coffee and Tea

Combination Plate \$49.95 per person

Single Entrée \$47.95 per person

******Maximum of 2 Single Entrees******

Prices Do Not Include 20% Service Charge or Current Sales Tax – Due to Fluctuating Costs, Prices are Subject to Change.