

The Garden Room Cocktail Hour

*One Hour Top Shelf Open Bar
With
Imported Cheese Display Or Vegetable Crudités*

The Falls Reception In The Grand Ballroom

*Top Shelf Open Bar
(Four Hours)*

Champagne Toast

Soup du Jour Followed By A Garden Salad Or Caesar Salad

Dinner Buffet

*Baked Salmon Filet
Paired With An Aromatic And
Flavorful Tomato Basil Broth*

And

*Boneless Breast Of Chicken
Served With Florida Rock Shrimp
And A Lobster Cream Sauce*

Carving Station

(Please Select One)

*Maple Syrup & Brown Sugar Glazed Ham
Slow Roasted And Served With A
Tangy Mustard Sauce*

*Rosemary Encrusted Prime Rib
With Natural Au Jus And A Creamy
Horse Radish Sauce*

Accompagniments

(Please Select Two)

*Rice Pilaf, Parsley Potatoes Or Potatoes Au Gratin
Green Beans Almondine, Mixed Vegetable Medley Or Glazed Carrots*

Wedding Cake

Presented With Fresh Fruit Garnish And Berry Coulis

Coffee, Decaffeinated Coffee Or Hot Tea

(See Attached Selection Sheet)

Linens

Burgundy, Green, Cream Or White With White Overlays

(Other Colors Are Available At An Additional Cost)

\$91.75

Per Person

(50 Person Minimum)

A 7% State Sales Tax And 21% Service Gratuity Is Additional

Package Two