

# Drifter

\$119

PREMIUM FOUR HOUR OPEN BAR  
- SIX BUTLER PASSED HORS D'OEUVRES -  
TWO STATIONARY DISPLAYS

Cheese Display  
Garden Crudite

## SALAD COURSE

(SELECT ONE)

*Served with Warm Artesian Rolls & Butter*

**Mixed Baby Greens** | cucumber, tomato, carrot, house vinaigrette

**Caesar Salad** | shaved parmesan & focaccia croutons

**Spinach & Mixed Greens** | blueberries, goat cheese, candied pecans, & honey poppyseed dressing

## MAIN COURSE

(SELECT TWO ENTREES, PLUS VEGETARIAN OPTION)

*Served with Chef's Selection of seasonal vegetable & starch*

**Airline Chicken Bruschetta** stuffed with tomatoes, mozzarella, & fresh basil, topped with balsamic reduction

**Grilled Chicken Breast** with mushroom madeira gravy

**Airline Chicken** stuffed with honey crisp apples & brie, topped with au jus

**Salmon Florentine** stuffed with spinach & parmesan cheese, topped with lemon beurre blanc

**Grilled Salmon** with blackberry BBQ & seared pineapple

**Seared Salmon** with capers, fresh lemon, & artichoke hearts

**Baked Flounder** with crab stuffing & creole lobster sauce

**Grilled Top Sirloin Steak** with red wine demi-glace

**Braised Boneless Beef Short Rib** with sweet caramelized onions & sauteéd garlic shiitake mushrooms.

**NY Strip Loin** with red wine reduction & topped with onion frizzles

**Butternut Squash Ravioli** with sage brown butter sauce & walnuts (Vegetarian)

**Montreal Grilled Cauliflower Steak** with roasted purple beat coins, rustic calabrian romanesco sauce (Vegan)

*Coffee & Tea station with your wedding cake sliced & served*



25% service charge is applied to all food, beverage, and room rental. 6% sales tax applies to all items, with the exception of alcohol. Pricing is per person, unless otherwise specified | Menus, taxes, & pricing are subject to change.