

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 & sautéed 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.