

Cascade / \$99

STANDARD 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, Sherry Vinaigrette
Caesar Salad | Shaved Parmesan & Focaccia Croutons

MAIN COURSE (SELECT TWO ENTREES, PLUS VEGETARIAN OPTION)

Served with Chef's Selection of Seasonal Vegetable & Starch

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

Grilled Chicken Breast with mushroom madeira gravy

Grilled Salmon with blackberry BBQ & seared pineapple

Seared Salmon with capers, fresh lemon, & artichoke hearts

Grilled Top Sirloin Steak with red wine demi-glace

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.