

Top Shell Package

Plated Meal

Available in all areas excluding restaurant.

Cocktail Hour- select three

Will be butler passed or buffet style during cocktail hour.

Hors D'oeuvres

Cold

- Ahi Tuna
- Bruschetta
- Prosciutto Wrapped Melon
- Cheese Board with Crackers
- Vegetable Crudités With Dip
- Smoked Fish Spread w/ Crackers

Hot

- Samosa
- Spanakopita
- Mini Beef Wellington
- Bacon Wrapped Scallops
- Cod Nuggets w/ Dilled Tartar Sauce
- Pot Stickers w/ Shrimp, Pork or Chicken

FIRST COURSE- Select one

Salads

Spring salad- Artesian lettuce topped with mandarin oranges, candied walnuts, Roquefort crumbles, fresh raspberries, yellow & red grape tomatoes, finished with a raspberry vinaigrette

Caesar Salad- Crisp romaine, tossed in our homemade Caesar dressing, sprinkled with shaved Asiago cheese and fresh baked croutons

Caprese Stack- Yellow and vine ripe tomatoes, layered with fresh mozzarella cheese, basil leaves, drizzled with olive oil and balsamic syrup

SECOND COURSE- Give your guests a selection of 3

Place cards with guest's selection are required.

Entrées

Grilled Petite Filet Mignon- All steaks grilled to same temperature and served with au gratin potatoes, stuffed roma tomato with spinach, baby carrots, bay beet and finished with a bordelaise sauce

N.Y. Strip- All steaks grilled to same temperature and served with port wine shallot demi-glace and garlic whipped potatoes, asparagus and baby carrots.

Stuffed Chicken Breast- Filled with Boursin cheese, spinach, prosciutto, seared then roasted, served with a portabello demi and accompanied with baby carrots, stuffed Florentine tomato and creamy parmesan risotto.

Chicken Francaise- topped with lobster. Dipped in egg wash and served with a lemon butter white wine sauce and haricot vert, baby carrots on a bed of angel hair pasta.

Pan Roasted Salmon- Served on a bed of sautéed spinach, shiitake mushrooms and oven roasted tomatoes. Drizzled with lemon, anisette butter sauce and served with angel hair pasta.

Caribbean Style Mahi Mahi- jerk seasoned and grilled. Served with a mango chutney and yellow rice, plantains and black beans.

Prices per person include:

- **4 Hour Open Host Bar-** including "Premium Brand" mixed drinks with up to 2 liquors, house wine, domestic & imported draft beer and domestic can or bottle beer.
- Tax & Service Charge
- Room Charge & Setup
- White Linen Tablecloths & White Napkins
- Chair Covers with a choice of colored sash
- Hors D'oeuvres, Plated Menu, Soft Beverage & Cake Cutting, Cake NOT PROVIDED
- Champagne Toast (Non-alcoholic also available upon request)