

Emerald Package Sample Menu

Butler Passed Hors d' oeuvres:

Filet Mignon Satay with Red Onion Sauce

Smoked Salmon Rosettes

Mini Crab Cakes with Red Pepper Aioli

Fried Coconut Prawns with Orange Marmalade and Horseradish Dipping Sauce

Appetizer Course:

Lobster Ravioli w/ Citrus Beurre Blanc and Chives

Bread Basket:

Fresh Baked Assorted Rolls and Butter Balls for Each Dining Table

Salad Course:

Spoonleaf Spinach Salad, Candied Pecans, Stilton Cheese, Pancetta and Aged Balsamic Vinaigrette

*Mixed Grill Entrée:

Seared Filet Mignon with Green Peppercorn Sauce, and Roasted Prawns with Ginger Beurre Blanc, Garlic Mashed Potatoes, and Fresh Seasonal Vegetables

*Vegetarian Entrée available upon request.

Custom Designed Wedding Cake:

Vanilla Cake with Fresh Strawberry and Whipped Cream Filling, or Chocolate Cake with Raspberry Filling, and Vanilla Buttercream Icing