

M E N U S

Inspiration Wedding Reception and Lunch Package

Cheese and Fruit Display with Punch (one hour)

Champagne Toast

Salad Selections

Mesclun, Caesar or Garden (Select One)

Lunch Entrées Include:

Chef's Selection of Accompaniments

Assorted Rolls and Butter

Freshly Brewed Coffee, Decaffeinated and Assorted Herbal and Iced Tea

Entree Selections (select one)

Grilled Marinated Chicken Breast \$30.00 per person

Grilled Portobello Port Wine Sauce, Fried Onions

Baked Chicken Breast \$32.00 per person

Stuffed with Roasted Vegetables, Tomato Coulis, Saffron Rice

Pan Fried Whitefish \$33.00 per person

Tomato Caper Sauce

Herb Roasted Salmon \$34.00 per person

Cassis Onion Marmalade, Roasted Garlic Cream

Seared Beef Tenderloin \$36.00 per person

Shiitake Fricassee, Madeira Wine Sauce, Horseradish Redskin Mashed Potatoes

Cake Service

Client-Supplied Wedding Cake Cut and Served with Chocolate-Covered Strawberries

*If you would like to offer your guests a selection of two lunch entrées in advance, price will be based on highest priced entrée.
Clients are responsible for providing name cards that identify meal selection, final count and seating chart seven days in advance.*