

SIT DOWN DINNER PACKAGE

Number of Guests:	Minimum of 35
Per Person Price:	\$23.40 for Chicken Entrée \$26.40 for Combination Plate \$25.95 for Prime Rib \$25.40 for Fresh Salmon \$28.70 Fresh Swordfish, Grouper or Snapper \$30.40 for Tenderloin.
	All prices per person. Price includes all China, Flatware and Linens.
Labor:	Supervisor at \$135.00 plus \$95.00 per Server or Chef. Requires Chef at \$95.00 for Sit Down events with less than 75 people.
Requirements:	One Supervisor per 300 guests and One Server per 20 Guests
Tax:	7% unless tax exempt
Gratuity:	Minimum of 10%

HORS D' OEUVRE

Client's choice of any (4) Butler-Passed or Stationary Hors d' Oeuvre

or

Stationary Table of Imported and Domestic Cheeses served with Assorted Gourmet Crackers

and

Elegant Fresh Fruit Presentation served with Honey-Lime Yogurt and Fruit Breads

DINNER

Delectables House Salad *or* Fresh Tossed Cæsar Salad served with Homemade Dressing

Client's choice of Entrée (8 oz.)-based on per person prices from above

Combination Plate includes choice of Chicken Entrée (4oz.) and Choice of Tenderloin Entrée (4oz.)

Client's choice of Starch Selection

Chef's choice of Colorful, Fresh Steamed Vegetables

Assorted Dinner Rolls served with creamy Butter Rosettes

Freshly Brewed Coffee served with Cream and Sugar

Iced Water with Lemon Wheel

Viennese Dessert Table, Choice of Plated Dessert *or* Standard Wedding Cake

Complimentary Ice Sculpture with Wedding Reception of 100 or more Guests

OPTIONS

- ◆ Add \$25.00—\$125.00 delivery for Wedding Cake selection
- ◆ Add or Deduct \$1.25 per Hors d' Oeuvre omitted or added
- ◆ Add Gold Chargers at \$2.50 Each.
- ◆ Deduct \$5.00 per person to omit hors d'oeuvres

This is merely a suggestion; we will gladly customize or substitute any menu ideas you may have.