

Plated Dinner Package

HORS D' OEUVRES

Client's choice of any Five 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

Garden House or Fresh Tossed Caesar Salad served with Homemade Dressing or Caprese Salad with Balsamic Vinegar

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

Duet Plate includes choice of Chicken Entrée (4oz.) and Choice of Beef 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 Station served with Cream and Sugar (tableside by request)

Iced Water

Number of Guests: Minimum of 50 guests

Per Person Price:

Classic Duet Plate (4oz Chicken, 4 oz Filet Mignon or Short Rib)	\$41.90
Guest Choice (beef, chicken, vegetarian)	\$44.90
Guest Choice (beef, seafood, vegetarian)	\$47.90
Single Entrée Chicken Entrée, Pork, Vegetarian Or Vegan	\$36.70
Single Entrée Filet Mignon or Short Rib 8oz	\$47.90

All prices per person. Includes China, Flatware and Water Goblets at place-settings

Labor: Supervisor and Chefs at \$250 plus \$225 per Server or Bartender

Tax: 7.5% FL State Sales Tax, unless tax exempt

Service Charge: 15%

POPULAR ADDITIONS

- Add Pasta Bar or Deluxe Pasta Station (Chef to Prepare)
- Add Viennese Dessert or Ice Cream Sundae Station, or Dessert Option
- Add standard Guest Table Linens and Linen Napkins for approximately \$5-\$8 per guest

