



EMERALD

5 hour event with 3 different pricing options.
No Liquor/Beer & Wine with a champagne toast/Full top shelf bar.

APPETIZER COURSE - 1 HOUR

Served on buffet table and butler style
Assorted Hot & Cold Hors d'oeuvres to include:
Vegetable crudités w/ranch dip
Fresh seasonal fruit
Medley of cheese, flatbreads & pepperoni slices
Chicken tenders, mini crescent dogs, assorted quiche,
Penne marinara, sausage cheese balls,
Stuffed mushrooms,
Chilled shrimp w/cocktail sauce
Assortment of olives

ENTREE COURSES

CHOICE OF 3:

Stuffed breast of chicken
Chicken cordon bleu
Roast sirloin of beef w/gravy
Steak filet kabobs
Root beer pulled pork
Stuffed filet of sole
Jumbo shrimp scampi

ACCOMPANIMENTS

CHOICE OF 2:

Garlic mashed potatoes
Au gratin potatoes w/cheddar
Wild grain rice pilaf
Cavatelli and broccoli
Stuffed shells

CHOICE OF 1:

Fresh vegetable medley
Green beans almandine
Tomato slice w/fresh mozzarella

Mesculin Greens w/ Vinaigrette Dressing
Assorted Dinner Rolls and Butter
Custom Tiered Wedding Cake
Coffee & Tea Service

~ **Contact us for pricing** ~

