

## Wedding Menus

### • *One-Hour Cocktail Reception* •

*Farmers Market Display*  
*Imported and domestic Cheeses, Fresh Fruits and Berries*

*Crisp Vegetable Crudite with Cooling Dips*  
*Warm Brie en Croute*  
*Baguettes, Ciabatta and Crackers*

*White Glove Butler Passed Hors D'oeuvres:*  
*Please select four (4) from the list below*

*Miniature Crab cakes with Remoulade Sauce*  
*Coconut Shrimp with Mango Dipping Sauce*  
*Blinis with American Caviar and Sour Cream*  
*Brie and Raspberry Kisses*  
*Spinach and Feta Triangles*  
*Roasted Tomato Bruschetta*

*Vegetable Spring Rolls with Sweet and Sour Sauce*  
*Chicken Sate with Thai Dipping Sauce*  
*Chicken Quesadillas with Three Pepper Salsa*  
*Teriyaki Beef Skewers with Peanut Sauce*  
*Miniature Rubeens*  
*Miniature Beef Wellingtons*

*See our Hors d'oeuvres Menu for Carving and Action Stations*  
*and additional Specialty Items to Enhance Your Reception*

## Dinner

### Salad Selections

*Please select one (1) from the list below*

#### *Crowne Salad*

*Field Greens, Teardrop Tomatoes, Cucumbers, Shredded Carrots  
with choice of dressing*

#### *Caesar Salad*

*Crisp Romaine Lettuce, Shaved Parmesan,  
House made Garlic Croutons and Traditional Dressing*

#### *Tropical*

*Mesclun Greens, Hearts of Palm, Citrus Segments, Teardrop Tomatoes,  
Candied Walnuts with Citrus Vinaigrette*

*Above served with Wheat, Sesame, Sourdough and Ciabatta Rolls and  
Butter*

### Entrée

#### *Chicken Mediterranean*

*Sautéed with White Wine, Roma Tomatoes,  
Onions, Spinach, Mushrooms, Roasted Peppers and Fresh Herbs  
\$58.00++ per guest*

#### *Sun-Dried Tomato Chicken*

*Grilled Breast of Chicken,  
Stuffed with Sun-Dried Tomatoes and Goat Cheese  
Served with Creamy Sun-Dried Tomato Sauce  
\$58.00++ per guest*

#### *Grilled Salmon*

*Golden Pommery and Caviar Sauce*  
*\$60.00++ per guest*

*New York Strip Steak*  
*Gorgonzola Butter*  
*\$60.00++*

*Pan Seared Florida Grouper*  
*Fresh Florida Grouper, Topped with Crabmeat*  
*and Hollandaise Sauce*  
*\$63.00++ per guest*

*Snapper Cioppino*  
*Red Snapper sautéed in Cioppino Sauce,*  
*Garnished with Fresh Mussels and Clams*  
*\$63.00++*

*Jumbo Stuffed Shrimp*  
*Drawn Butter*  
*\$65.00++*

*Filet Mignon*  
*8oz Tender Filet served with Béarnaise or Green Peppercorn Sauce*  
*\$65.00++ per guest*

*Duet Plates – Choose One (1)*

*Petite Filet Mignon and Grilled Salmon*  
*\$65.00*

*Petite Filet and Baked Stuffed Shrimp*  
*\$70.00*

*Petite Filet Mignon and Lobster Tail*  
*\$75.00*

*All entrees served with our Chef's Choice of Accompaniments*

*Chocolate Dipped Strawberries Served with Wedding Cake*

*Gourmet Coffee Bar*

*Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Tazo Teas,  
Flavored Syrups, Freshly Whipped Cream, Sugar Ticks, Chocolate  
Shavings, Cinnamon Sticks*

*Children's Meal Selections*

*(Ages 2-12)*

*Fruit Cup*

*Chicken Tenders and French Fries, Brownie*  
*\$25.00++ per guest*

*All Food and Beverage is subject to a taxable 22% Service Charge and 6.5% Sales  
Tax*