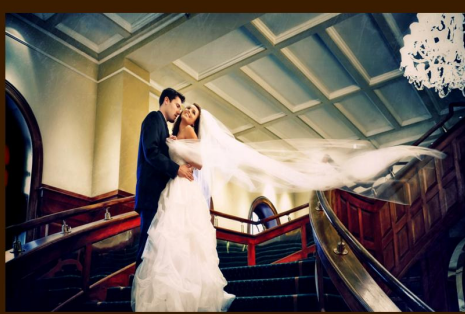


The
ALEXANDER
ALL SUITE OCEANFRONT RESORT

An
Affair to
Remember



"An Affair to Remember"

FIVE HOUR BEVERAGE SERVICE

From Private Bars with Bartenders Serving
Assorted Name Brand Cocktails, Wines, Beers & Sodas
Champagne Toast Included

RECEPTION

During the Butler Style Cocktail Reception we will serve your selection of any
Six of the following Hot & Cold Hors d'oeuvres (please select six)

Tomato & Cilantro Crostini	Tomato, Basil & Mozzarella Bruschetta
Tomato & Fresh Mozzarella Crostini, Pesto	Brie & Raspberry en Croute
Vegetables in Rice Paper, Sweet Chili Sauce	Sesame Chicken, Mango Mayonnaise
Grilled Chicken, Black Bean, Sweet Chili Sauce	Smoked Chicken Quesadillas, Tomato Salsa
Smoked Salmon Rosettes on Herbed Brioche	Pecan Chicken Tender
Whitefish Salad Crostini, Horseradish Cream	Cilantro Skewered Shrimp, Sweet Chili Sauce
Chilled Rare Tenderloin Crostini	Coconut Shrimp, Mango & Cilantro Sauce
Sun-dried Tomato & Feta in Phyllo Dough	Scallops Wrapped in Bacon
Vegetable Spring Rolls with Sweet Chili Sauce	Mini Beef Wellington

WE OFFER THE FOLLOWING COLD PRESENTATIONS:

International Cheese Board
Served with Seasonal Fruits & Assorted Biscuits

Garden Baskets of Fresh Vegetable Crudités Served with Alexander Dip

MENU

(One selection per Course)

Appetizer Course Available Upon Request

SALADS

Classic Caesar Salad, Parmesan Cheese & Toasted Croutons
Mixed Baby Field Greens with Maytag Bleu, Pecans with Balsamic Vinaigrette
Baby Greens with Goat Cheese Wrapped in Katafi Dough, Aged Sherry Vinaigrette
Alexander Signature Salad with Hearts of Palm, Artichoke Hearts,
Tomato Wedges, Kalamata Olives with Red Wine Dijon Vinaigrette

INTERMEZZO

Lemon, Champagne or Raspberry Sorbet
Served in a Martini Glass with a Fresh Seasonal Berry Garnish

ENTRÉES

French-cut Breast of Chicken, Piccata or Marsala
Breast of Chicken Stuffed with Wild Mushrooms or Spinach & Goat Cheese
Grilled Atlantic Fillet of Salmon, Citrus Beurre Blanc
Pan-Seared Fillet of Snapper, Orange Key Butter Sauce
Grilled or Seared Fillet of Chilean Sea Bass, Yellow Tomato Coulis
Roast Blue Ribbon Prime Ribs of Beef, Au Jus
Filet Mignon, Port Wine Sauce or Sauce Béarnaise
Roast Rack of Lamb, Rosemary Sauce
Medallions of Veal, Fresh Thyme Demi Glace
Grilled Veal Chop, Sauce Champignon

ENTRÉE COMBINATIONS

Petite Filet Mignon French-cut Breast of Chicken, Piccata or Marsala
Petite Filet Mignon with Salmon
Petite Filet Mignon with Shrimp Scampi
Chef's Selection of Fresh Seasonal Vegetables & Potato or Rice
Freshly Baked French Rolls with Creamy Butter Rosettes

DESSERTS

Chocolate Heart Filled with White Chocolate Mousse
Garnished with Fresh Berries & Whipped Cream
Amaretto Tartufo with Raspberry Coulis

Strawberry Dacquoise
Vanilla Sponge Cake Layered with Hazelnut
Meringue & Strawberry Bavarian Mousse

Chocolate Trilogy
White, Milk & Dark Chocolate Mousses
Garnished with Fresh Berries & Sauce Anglaise

THE FOLLOWING STATIONS CAN BE ADDED

Viennese Display

Displays of Assorted French Pastries Fresh
Seasonal Cubed Fruit & Cubed Pound Cake Display
with a Warm Chocolate Fondue
per person

Viennese Table

A Deluxe Assortment of Pies, Cakes, Strudels,
Miniature Éclairs, Napoleons, Fruit Tarts,
Fluffy Mousses, Sliced Fruits, Berries,
Tropical Bread Pudding
per person

Freshly Brewed Coffee, Decaffeinated Coffee & Specialty Teas

"THE SPECIAL OCCASION CAKE"

Choose from a Selection of Elegant Designs, Flavors & Colors

The above prices include all Food, Beverage,
The Alexander's Floor Length Table Linens & Napkins

Complimentary Suite for Guest of Honor & Special Guest Suite Rates Offered
(Subject to availability)

Not included in the above prices: Service Charge & Sales Tax, Valet Parking, Music, Photography,
Flowers/Decorations, Personalized Printed Materials & other forms of Entertainment.

Ask our Professional Catering Staff about Other Custom Menu Selections
& Recommendations on Music, Flowers, Photography & Video