

“An Affair to Remember”

Five Hour Beverage Service

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

Reception

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

*Tomato and Cilantro Crostini
Tomato and Fresh Mozzarella Crostini, Pesto
Vegetables in Rice Paper, Sweet Chili Sauce
Grilled Chicken, Black Bean, Sweet Chili Sauce
Smoked Salmon Rosettes on Herbed Brioche
Whitefish Salad Crostini, Horseradish Cream
Chilled Rare Tenderloin Crostini
Sun-dried Tomato and Feta in Phyllo Dough
Vegetable Spring Rolls with Sweet Chili Sauce*

*Tomato, Basil and Mozzarella Bruschetta
Brie and Raspberry en Croute
Sesame Chicken, Mango Mayonnaise
Smoked Chicken Quesadillas, Tomato Salsa
Pecan Chicken Tender
Cilantro Skewered Shrimp, Sweet Chili Sauce
Coconut Shrimp, Mango and Cilantro Sauce
Scallops Wrapped in Bacon
Mini Beef Wellington*

We offer the following Cold Presentations:

*International Cheese Board
Served with Seasonal Fruits and Assorted Biscuits
Garden Baskets of Fresh Vegetable Crudite served with Alexander Dip*

Menu

(One selection per Course)

Appetizer Course Available Upon Request

Salads

*Classic Caesar Salad, Parmesan Cheese and Toasted Croutons
Mixed Baby Field Greens with Maytag Bleu Cheese, 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

Entrees

French-cut Breast of Chicken, Piccata or Marsala \$124.00
Breast of Chicken Stuffed with Wild Mushrooms or Spinach and Goat Cheese \$125.00
Grilled Atlantic Fillet of Salmon, Citrus Beurre Blanc \$126.00
Pan-Seared Fillet of Snapper, Orange Key Lime Butter Sauce \$136.00
Grilled or Seared Fillet of Chilean Sea Bass, Yellow Tomato Coulis \$150.00
Roast Blue Ribbon Prime Ribs of Beef, Au Jus \$142.00
Filet Mignon, Port Wine Sauce or Sauce Béarnaise \$152.00
Roast Rack of Lamb, Rosemary Sauce \$147.00
Medallions of Veal, Fresh Thyme Demi Glace \$147.00
Grilled Veal Chop, Sauce Champignon \$155.00

Entrée Combinations

Petite Filet Mignon French-cut Breast of Chicken, Piccata or Marsala \$142.00
Petite Filet Mignon with Salmon \$144.00
Petite Filet Mignon with Shrimp Scampi \$152.00
Chef's Selection of Fresh Seasonal Vegetables and Potato or Rice
Freshly Baked French Rolls with Creamy Butter Rosettes

Desserts

Chocolate Heart Filled with White Chocolate Mousse
Garnished with Fresh Berries and Whipped Cream
Amaretto Tartufo with Raspberry Coulis
Strawberry Dacquoise
Vanilla Sponge Cake Layered with Hazelnut Meringue
and Strawberry Bavarian Mousse
Chocolate Trilogy
White, Milk and Dark Chocolate Mousses
Garnished with Fresh Berries and Sauce Anglaise

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

"The Special Occasion Cake"

Choose from a Selection of Elegant Designs, Flavors and Colors

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
\$14.00 per person

Viennese Table
A Deluxe Assortment of Pies, Cakes, Strudels, Miniature
Eclairs, Napoleons, Fruit Tarts, Fluffy Mousses, Sliced
Fruits, Berries, Tropical Bread Pudding
\$18.00 per person





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

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

*Not Included in the Above prices: 22% Service Charges and 9% Tax, Valet Parking, Music, Photography,
Flowers/Decorations, Personalized Printed Materials and other forms of Entertainment.
Ask our Professional Catering Staff About Other Custom Menu Selections and Recommendations on Music, Flowers,
Photography and Video*

