

“A Buffet Affair to Remember”

(Package Based on a Minimum of 100 Guests)

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)*

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

We offer the following Cold Presentations:

International Cheese Board

Served with Seasonal Fruits and Assorted Biscuits

Mediterranean Display

*Grilled Vegetable Display
Tabouli, Hummus and Babagnoush with Pita Wedges
Mediterranean Salad with Romaine Leaves, Marinated Olives, Feta Cheese, Roma Tomatoes,
Mint, Lemon Juice & Extra Virgin Olive Oil*





Dinner Buffet

Salads

Classic Caesar Salad, Parmesan Cheese and Toasted Croutons
Baby Greens with Heart of Palm, Mango & A Citrus Vinaigrette
Tomato, Cucumber & Red Onion Salad with Cilantro Vinaigrette
Roasted Balsamic Mushrooms

Entrees

Breast of Chicken Piccata
Grilled Atlantic Fillet of Salmon, Citrus Beurre Blanc
Fresh Seasonal Vegetables
Herb Roasted Potatoes

Carving Station

Roast Sirloin of Beef
With Bordelaise & Chive Sauce and Key Lime Aioli With Assorted Dinner Rolls

Viennese Display

Displays of Assorted French Pastries
Fresh Fruit Display & Warm Chocolate Fondue
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

"The Special Occasion Cake"

Choose from a Selection of Elegant Designs, Flavors and Colors

\$150.00 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

