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Wedding Options

Package I

Four Courses

One-hour Cocktail Reception

Five-hour Open Bar (Palacio Package)

Champagne Toast

Dinner Service

Directional Cards

Coat Check

Valet – Additional charge based on guest count

Cocktail Hour:

Hors D’oeuvres (choice of eight)

**Hot** – pigs in a blanket . pizza bites . mini quiche . mini spring rolls .fried ravioli . Swedish meatballs

**Cold** – tomato bruschetta with basil & balsamic glaze

Mozzarella & tomato skewers . smoked salmon crostini with dill cream

Prosciutto & melon . sliced cucumber with grilled vegetables & tzatziki sauce

Stationary

Domestic cold cut platter . fruit & cheese display . fried calamari . hot wings

Appetizers

 Eggplant rollatini . Penne Vodka . Mozzarella Tomato Salad . Shrimp Cocktail

Salad

 Mixed greens or Caesar

Entrees:

* **Chicken** – lemon & garlic with mushrooms . Marsala . Piccatta etc.
* **Fish** – Stuffed sole . Flounder . Salmon .
* **Beef** – Sliced steak with onions & mushrooms or Roast beef

Our chef will select an appropriate vegetable

**Starch**: rice, roasted potato or mashed.

All entrees served with warm rolls and butter.

Desserts

Viennese Style: cookies, brownies, petitfours

Freshly brewed coffee, hot tea, and decaf.