

Glass Afternoon Reception Package

Available from 12:00 noon – 4:00 p.m. \$92pp

Package includes:

Champagne Toast, Four Hour Premium Open Bar, Wedding Cake, Coffee Station, Tax & Service

First Course

Your choice of: Arugula Salad Caprese Salad Seasonal Soup

Main Course

Parmesan Crusted Chicken Breast with Balsamic Fig Glaze
Almond Crusted Chicken Breast with Peach Muscato Sauce
Panko Crusted Chicken Breast with Sundried Tomato Sauce
Goat Cheese Stuffed Quail with Garlic Herb Sauce
Roast Pork Loin in Apple Golden Raisin Glaze
Roast Pork Loin with Sweet Corn Sauce and Truffle Oil
Roast Pork Loin with Caramelized Onion and Mushrooms
Pan Seared Salmon with choice of Apricot Chutney with
Miso Glaze or Lemon Tarragon Buerre Blanc, or Basil Pesto
Broiled Sole with Garlic Herb Butter

Sweet Garlic Marinated Skirt Steak with Fried Onions
New York Strip with Peppercorn Brandy Sauce
Two seasonal side dishes accompany each main course.

Prime Rib au Jus



Ceremony Site Fee \$300.00 Additional fees for rentals of linen, china, glassware and flatware quoted per event.