



ROSE PACKAGE

(INCLUDES ALL TULIP & LILY OPTIONS)

HORS D'OEUVRES

(CHOOSE 3)

BACON WRAPPED SCALLOPS
SEARED AHI TUNA
KING CRAB LEGS
SHRIMP COCKTAIL
IMPORTED CHEESE BOARD
MINI CRAB CAKES
CAPRESE BITES
SEASONAL FRUIT PLATTER
GRILLED VEGETABLE PLATTER
SWEDISH MEATBALLS
TUNA TACOS
BBQ SHORT RIBS
PRIME RIB SLIDERS
TOMATO BASIL CROSTINI
ASSORTED SUSHI PLATTER
SPINACH ARTICHOKE DIP

SALADS

SERVED FAMILY STYLE

(CHOOSE 2)

HOUSE SALAD
CLASSIC CAESAR SALAD
GARDEN SALAD
GREEK SALAD
CRANBERRY WALNUT SALAD
GARNISHED WITH FRESH GOAT CHEESE
AVOCADO CHICKEN SALAD
SPINACH SALAD
WITH ONIONS, MUSHROOMS & BOILED EGG
WEDGE SALAD



ENTREES
(CHOOSE 2)
BEEF TENDERLOIN
GRILLED TO PERFECTION

GOLDEN GROUPER
SEARED, PARMESAN RISOTTO, LEMON AIOLI WITH A CAPER RELISH

BAKED SEA BASS
LIGHTLY SEASONED AND TOPPED WITH A TOMATO BROTH

NEW YORK STRIP
SEASONED WITH SALT & PEPPER AND HAND CARVED

GRILLED QUAIL
SERVED WITH A HOISIN PLUM SAUCE

BAKED CANADIAN WALLEYE
JUICY CANADIAN WALLEYE LIGHTLY SEASONED AND BAKED TO PERFECTION

CHICKEN CARBONARA
SAUTÉED SEASONED CHICKEN AND SPAGHETTI TOSSED IN A CREAMY SAUCE WITH BACON AND ROASTED RED PEPPERS.

SALMON & SCALLOP NEW ORLEANS PASTA
BLACKENED SALMON AND SCALLOPS SERVED OVER TENDER FETTUCCINI NOODLES

PRIME RIB
SERVED WITH AU JUS & HORSERADISH CREAM SAUCE

PORK TENDERLOIN
SERVED WITH A SAVORY CHERRY CHUTNEY

ROSEMARY ROASTED CHICKEN
SEASONED WITH ROSEMARY, SALT, PEPPER & GARLIC

BAKED ATLANTIC SALMON OR TILAPIA
FRESH SALMON OR TILAPIA, SEASONED WITH LEMON, BUTTER & FRESH DILL

GRILLED CHICKEN BREAST
SERVED WITH A CREAMY PARMESAN PEPPERCORN SAUCE



SIDES

(CHOOSE 3)

AU GRATIN POTATOES

CREAMED CORN

GLAZED BABY CARROTS

GARLIC MASHED POTATOES

CREAMED SPINACH

GREEN BEAN ALMANDINE

CUSTOMIZED VEGETABLE OPTION

ROASTED REDSKIN POTATOES

SEASONAL VEGETABLE MEDLEY

GRILLED ASPARAGUS

BROCCOLINI

SWEET POTATOES

RICE PILAF