

## 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

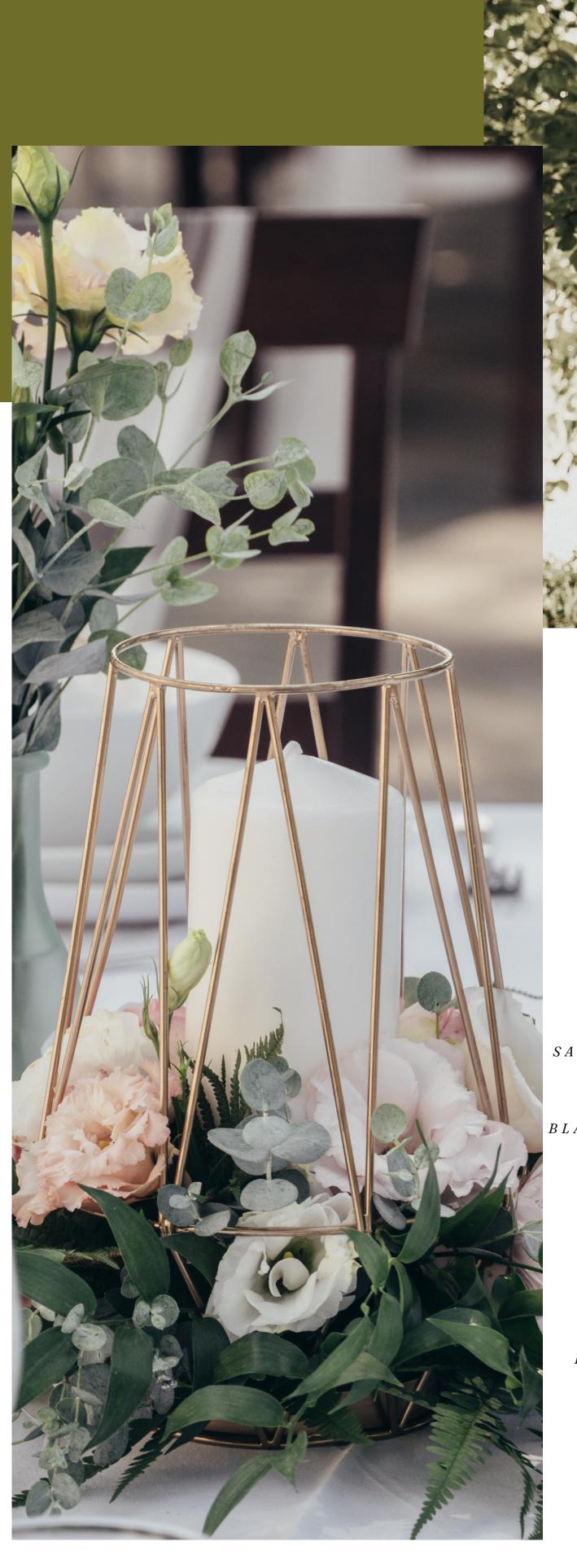
AVOCADO CHICKEN SALAD

SPINACH SALAD

WITH ONIONS, MUSHROOMS & BOILED EGG

WEDGE SALAD

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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

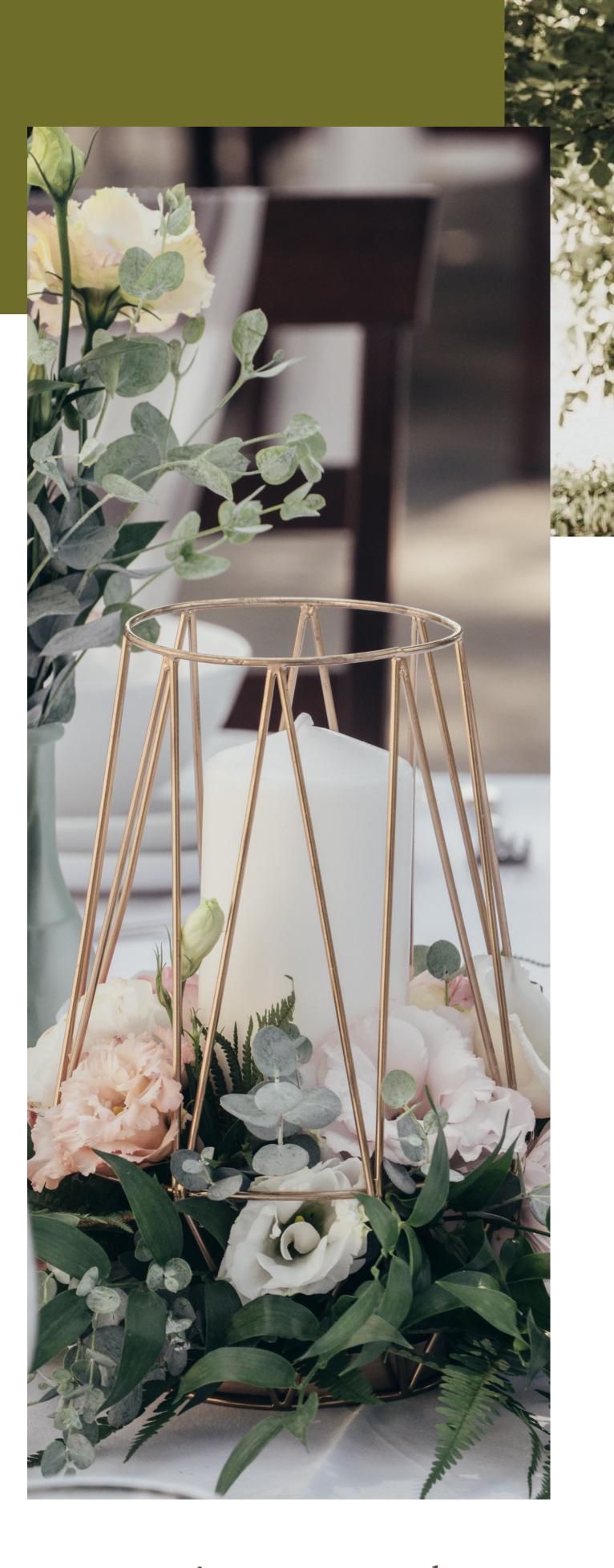
PORK TENDERLOIN
SERVED WITH A SAVORY CHERRY CHUTNEY

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

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## 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

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