

Gold Wedding Package

(Minimum Guarantee of 50 people Required)

Linen

*A Custom Designed Linen Package to Accent your
Choice Wedding Colors to Include:*

Table Linens

Chairs Covers with Ties

Napkins

One Hour Cocktail Reception

Chilled Displays

(Choice of One)

Daytona Market Display

International Cheese Display

Seasonal Fruit Display

Hot Hors D'Ouvres

(Choice of One)

Coconut Fried Chicken

Mini Chicken Cordon Bleu

Scallops Wrapped in Bacon

Swedish Meatballs

Cold Hors D'Ouvres

(Choice of One)

Canapés

Bruschetta

Charred Asparagus

Prosciutto and Melon

Based on 6 pieces total per person

One Hour Hosted Deluxe Bar

*To include Deluxe Liquors, Premium Wines, Domestic and Imported Beers,
Soft Drinks, Bottled Water, and Assorted Mixers*

*Pricing is subject to a 22% Service Charge and Florida State Sales Tax
All prices are subject to increase until signed Banquet Event Orders are Received in the Catering Office*

Plated Dinner Service

Champagne Toast

Salad

(Choice of One)

Bistro Salad

A Spring Mix of Nine Lettuces, topped with Vine Ripe Tomatoes, Sliced Carrots, Cucumbers, Croutons, and served with a House Vinaigrette

Caesar Salad

Crisp Hearts of Romaine Lettuce, Shaved Asiago Cheese, Classic Caesar Dressing and Herbed Croutons

Entrees

(Choice of Two)

All Entrees served with Chef's Choice of Complimentary Starch and Seasonal Vegetable

Grilled Filet Mignon

An 8-oz Filet of Beef Cooked to Perfection with Garlic Rosemary Demi Glaze

Grilled New York Steak

10oz Cut Grilled Steak Topped with Maitre D' Butter and Mushroom Sauté

Roast Prime Rib

Cooked Slowly and Hand Carved, served in the Traditional Manner with Au Jus

Citrus Chicken

Breast of Chicken Marinated in Florida Citrus Sautéed and served on a Bed of Pasta with a Light Citrus Cream Sauce

Chicken Oscar

Grilled Breast of Chicken with Lump Crab Meat, Asparagus Spears and Sauce Béarnaise

Chicken Picatta

Lightly Floured and Sautéed with Lemon Caper Butter

Grilled Salmon

Topped with a Shrimp Buerre Blanc

Shrimp Scampi

Succulent Jumbo Shrimp Sautéed in Butter, Garlic and White Wine

Orange Roughy Sauté

Français Style; Lightly Battered and Sautéed with a Lemon Caper Butter

Coffee and Iced Tea Available Upon Request

\$100.00++ Per Person

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