



ONE HOUR RECEPTION

A SELECTION OF **FOUR** HOT & COLD GOURMET HORS D'OEUVRES
SERVED WITH ASSORTMENT OF DIPPING SAUCES & GARNISHES

SPARKLING & NATURAL SPRING WATER PER TABLE
DINNER ROLLS & PLATED ROUNDS OF BUTTER PER TABLE

FIRST COURSE

PASTA SELECTION

ENTRÉE COURSE

HERB ENCRUSTED CHICKEN BREAST WITH GRAVY

OR

HERB ENCRUSTED FILET OF SALMON WITH LEMON CAPER SAUCE
ALL ENTREES ACCOMPANIED WITH ROASTED POTATOES
& FRESH SEASONAL SELECTED VEGETABLES

BOWL OF GARDEN SALAD PER TABLE

ALTERNATIVE ENTRÉE AVAILABLE FOR VEGETARIANS, VEGANS & CHILDREN

SWEET TABLE

FRESH FRUIT PLATTER WITH PASTRIES, COOKIES & CAKES

ACCOMPANIED WITH FRESHLY BREWED COFFEE, DECAF, & TEA SERVICE
UNLIMITED SOFT DRINKS & JUICES

MIMOSA & SANGRIA

RED, WHITE & SPARKLING WINES WITH ASSORTED BERRIES & JUICES

ALSO INCLUDED IN PACKAGE:

6 HOUR HALL RENTAL

PREMIUM UPGRADED TABLECLOTHS & NAPKINS & CHAIR COVERS (WHITE OR IVORY) SELECTION

ARRANGEMENT OF STAGE AREA SET UP WITH PODIUM

RECEPTION TABLE & GIFT TABLE

USE OF PRIVATE CHANGE ROOM ASSIGNED TO HALL

SETUP OF DINING TABLES, CHAIRS, CHINA, CUTLERY & GLASSES AS PER CLIENT'S FLOOR PLANS

MINIMUM 10 GUESTS PER TABLE

\$65.00 PER ADULT PLUS TAXES & GRATUITY

MINIMUM OF 65 GUESTS VALID ON SUNDAYS

Sales tax 13% & gratuity 15%