

REHEARSAL DINNER PACKAGE INCLUDES:

Two-Hour Premium Open Bar Service  
Vegetable Crudités & Cheese Display

SALAD

(Choose One)

House  
Caesar  
Spinach  
Spring Mix

ENTRÉES SELECTIONS

(Select Two Entrees From Which Your Guests Will Choose)

**Chicken:**

*Chicken Saltimbocca*

Sautéed Chicken Breast Topped with Spinach, Prosciutto & Provolone Cheese  
in a Fresh Sage Beurre Blanc Sauce

*Chicken Francaise*

Boneless Breast of Chicken Lightly Egg Battered then  
Sautéed in a Chablis White Wine Sauce

*Chicken Marsala*

Boneless Breast of Chicken Sautéed & Simmered in a  
Sweet Marsala Wine Sauce with Mushrooms

*Airline Chicken*

Baked Herb Encrusted Airline Chicken in Natural Juices

**Beef & Veal:**

*Filet Mignon*

8 oz Filet Mignon Topped with Caramelized Onions & Mushrooms  
with Cracked Peppercorn

*Veal Dolores*

Veal Medallions Sautéed with Jumbo Shrimp & Wild Mushrooms in a Marsala with Demi-Glacé

*Boneless Beef Short Ribs*

Braised Boneless Beef Short Ribs with a Light Demi Sauce

**Seafood:**

Broiled Flounder with Lemon, Butter & White Wine

Herb Baked Tilapia with Black Olives, Artichoke & Crab Ragout

Roasted Salmon Filet Topped with a Zesty Citrus Glaze

Broiled Jumbo Lump Crab Cakes Served with a Roasted Red-Pepper Coulis

**Pasta:**

*Penne Pasta Mixed with Grilled Chicken & Vegetables*  
Tossed in a Light Garlic Aioli Sauce

*Shrimp Scampi*

Shrimp Sautéed with Olive Oil, Garlic, Fresh Basil, & White Wine in a Lemon Butter Sauce  
Served over Linguini

**Starch and Vegetable**

(Choose one of each)

**Potato/Rice:**

Roasted Rosemary Red Skin Potatoes  
Garlic Mashed Potatoes  
Rice Pilaf  
Wild Rice Pilaf  
Risotto

**Vegetables:**

Green Beans Almondine  
Sliced Seasonal Vegetables  
Broccoli, Cauliflower & Carrots  
Broccoli & Peppers  
Snow Peas & Carrots

**Dessert**

(Choose One)

Cheesecake with Raspberry Sauce  
Vanilla Bean Ice Cream with Chocolate Sauce  
Triple High Carrot Cake  
Triple High Red Velvet Cake  
Triple High Chocolate Cake

**Hot Coffee & Tea Service**

An Appetizer Course of Fruit, Soup or Pasta May Be Added for an Additional Cost Per Person

Please Contact Our Sales Team for Pricing, Room Minimums and More Details.  
Menu selections required 7 days prior to the event and final guest count 7 days prior.