

# The Platinum Package

Plated Dinner | \$100 per person

Fully Attended Bar | Champagne/Sparkling Cider Toast

Wedding Cake from Jacques Pastries | Chefs Tasting (within 6 month of wedding date)

Coffee/decaf/tea

## STATIONARY APPETIZER DISPLAYS

*Domestic & international cheeses paired with artisan crackers. An array of fresh fruits and vegetables with buttermilk herb dip*

## APPETIZER SELECTIONS

(CHOOSE FOUR, STATIONARY, PASSED OR BOTH)

\*asterisk denotes stationary option only

<i>Italian Meatballs*</i>	<i>Thai Spring Rolls</i>	<i>Spanakopita</i>
<i>Honey Sriracha Chicken Meatballs*</i>	<i>Brussel Sprouts*</i>	<i>Raspberry Brie Bites</i>
<i>Chicken Tenders*</i>	<i>Pork Potstickers</i>	<i>Chicken Satay*</i>
<i>Deviled Eggs</i>	<i>Artichoke &amp; Boursin Beignet</i>	<i>Bacon Wrapped Scallops</i>
<i>Bacon Wrapped Chicken</i>	<i>Cucumber Boursin Canapes</i>	<i>Crab Cakes</i>
	<i>Falafel Bites</i>	<i>Stuffed Mushrooms*</i>

## PLATED SALAD SELECTIONS

CHOOSE ONE

*House Greens Salad*     *Caesar Salad*

## PLATED ENTREE SELECTIONS

CHOOSE TWO

*Plus fresh artisan rolls & butter at each table*

<i>Roast Salmon</i>	<i>Pork Tenderloin</i>	<i>Roast Turkey</i>
<i>Braised BBQ Short Ribs</i>	<i>Chicken Picatta</i>	<i>Mushroom Ravioli</i>
<i>Baked Haddock</i>	<i>Chicken Marsala</i>	<i>Zaatar Grilled Cauliflower Steak</i>
<i>Roast Chicken</i>	<i>Steak Tips</i>	<i>Lamb Chops **</i>
<i>Prime Rib **</i>	<i>Filet Mignon **</i>	

\*\* Premium entrees, additional \$10 per person

## SIGNATURE SIDES

CHOOSE ONE, PLUS CHEF'S SELECTION SEASONAL VEGETABLE

<i>Garlic Mashed Potatoes</i>	<i>Maple Roast Butternut Squash</i>	<i>Steamed Broccoli</i>
<i>Roasted Fingerling Potatoes</i>	<i>Garlic Herb Green Beans</i>	<i>Wild Rice</i>
<i>Mashed Sweet Potatoes</i>	<i>Vegetable Medley</i>	<i>Rice Pilaf</i>