

~ THE CLUB AT EMERALD HILLS ~

CRYSTAL PACKAGE

FIVE HOUR OPEN BAR FEATURING PREMIUM AND NAME BRAND LIQUORS, A SELECTION OF DOMESTIC AND IMPORTED BEERS, RED, WHITE AND BLUSH WINE, ASSORTED SOFT DRINKS AND JUICES. (CHAMPAGNE TOAST INCLUDED WHERE APPLICABLE)

CHOICE OF TWO SELECTIONS FROM OUR DISPLAYED HORS D'OEUVRES LIST

CHOICE OF SIX SELECTIONS FROM OUR HORS D'OEUVRES LIST TO BE BUTLER PASSED FOR ONE HOUR

APPETTIZER SELECTION

(CHOOSE ONE)

SHRIMP COCKTAIL WITH HORSE RADISH COCKTAIL SAUCE
FRESH SEASONAL FRUITS AND BERRIES
TORTELLINI WITH MARINARA, PESTO OR ALFREDO SAUCE
WILD MUSHROOM RAGOUT SERVED IN A PHYLLO SHELL

SALAD SELECTIONS

(CHOOSE ONE)

MIXED BABY GREENS, EUROPEAN CUCUMBERS, GRAPE TOMATOES, BLACK OLIVES, CRAISINS AND SHREDDED CARROTS WITH RASPBERRY VINAIGRETTE
CAESAR SALAD, ROMAINE LETTUCE, CREAMY CAESAR DRESSING, TOPPED WITH CROUTONS AND SHREDDED PARMESAN CHEESE
ROMAINE AND WATERCRESS WITH WALNUTS, GORGONZOLA CHEESE AND BALSAMIC VINAIGRETTE
CAPRESE – FRESH MOZZARELLA WITH VINE RIPE TOMATO DRIZZLED WITH PESTO AND BALSAMIC VINAIGRETTE

ENTRÉE SELECTIONS

(CHOOSE THREE)

CHICKEN MARSALA – SAUTEED BREAST OF CHICKEN IN A WILD MUSHROOM AND MARSALA WINE SAUCE
CHICKEN FLORENTINE – CHICKEN BREAST STUFFED WITH SPINACH AND MOZZARELLA CHEESE
CHICKEN FRANCAISE – SAUTEED BREAST OF CHICKEN IN A WHITE WINE AND LEMON SAUCE
ATLANTIC SALMON CRUSTED WITH LEMON, BASIL AND THYME BREAD CRUMBS IN A DILL CREAM SAUCE
BAKED MAHI-MAHI CRUSTED WITH GARLIC BREAD CRUMBS IN A SWEET TROPICAL SALSA
ROAST LOIN OF PORK IN A WILD MUSHROOM AND RED WINE SAUCE
SLICED TENDERLOIN OF BEEF WITH MUSHROOM SAUCE
ROAST PRIME RIB OF BEEF AU JUS
BROILED LOBSTER TAIL

POTATO OR RICE

(CHOOSE ONE)

GARLIC MASHED POTATOES
BAKED STUFFED POTATOES
ROASTED RED BLISS POTATOES

YELLOW RICE
LONG GRAIN AND WILD RICE
RICE PILAF

CHEF'S CHOICE OF FRESH VEGETABLES

DESSERT

SPECIAL OCCASION CAKE
AND
PLATED DESSERT FROM OUR DESSERT LIST
COFFEE AND TEA

WE PROVIDE FLOOR LENGTH LINENS WITH COORDINATING CHAIR COVERS AND SASHES