

~ THE CLUB AT EMERALD HILLS ~

OPAL PACKAGE

FOUR 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

APPETIZER SELECTION

(CHOOSE ONE)

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

ENTRÉE SELECTIONS

(CHOOSE TWO)

CHICKEN MARSALA – SAUTEED BREAST OF CHICKEN IN A WILD MUSHROOM AND MARSALA WINE SAUCE
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 TILAPIA CRUSTED WITH GARLIC BREAD CRUMBS IN A WHITE WINE BUTTER SAUCE
ROAST LOIN OF PORK IN A WILD MUSHROOM AND RED WINE SAUCE
ROAST PRIME RIB OF BEEF AU JUS

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

(PRICE DOES NOT INCLUDE 20% TAXABLE SERVICE CHARGE OR 6% SALES TAX)

PRICES BASED ON A MINIMUM OF 50 GUESTS