

Menu

Cocktail Hour

Waterfront Patio, 6 pm – 7 pm

Butler Passed Hors D'oeuvres & Beverages

Blackened Ahi Tuna

English Cucumber, Avocado Crème & Wasabi

Hickory-Smoked Pulled Pork Canapés

Napa Slaw, Barbeque Sauce

Rosemary Grilled Chicken Satay

Chile and Meyer Lemon Glaze

Artesian Bruschetta

Vine Ripened Tomato, Ciligini Mozzarella, White Balsamic Drizzle

Beverages:

Beefeaters Gin, Smirnoff Vodka, Bacardi Rum, Captain Morgan, Jim Beam Bourbon, Canadian Club Whiskey, J&B Scotch, Christian Brother Brandy Stella, New Glarus Spotted Cow, Coors Light, Blue Moon

House Wines: Red, White, White Zinfandel

Assorted Soft Drinks: Regular, Diet

Regular and Dxcac Coffee

Dinner

West Shore Pavilion, 7 pm

Plated Dinner

Rolls

Warm, Served with Butter

Sautéed Crab Cake

Roasted Corn Salsa, Smoked Pepper Remoulade

Four Lettuce Salad

Grape Tomato, English Cucumber, and Carrots served with Choice of Dressings

Choice of entrée:

All entrees served with sides of **Asiago Yukon Mashed Potato and Roasted Brussels Sprouts.**

Chicken Fontina

Fontina Risotto Stuffed Chicken Breast, Madeira Tomato Ragù

Herb Crusted Prime Rib of Beef

Slow Roasted to Perfection, Madeira Au Jus, Horseradish Crème Sauce (on the side)

Vegetable Tower

Portobello Mushroom, Roasted Pepper, Red Onion, Zucchini & Yellow Squash, Parsnip Puree, Asparagus

Yellow Cake or Marble Cake

Raspberry Buttercream and Custard Filling

Beverages:

8:30 pm – 11:30 pm

During Dinner:

7:00 pm – 8:30 pm

Champagne toast

Wine Pour: choice of Riesling or Cabernet Sauvignon

Beefeaters Gin, Smirnoff Vodka, Bacardi Rum, Captain Morgan, Jim Beam Bourbon, Canadian Club Whiskey, J&B Scotch, Christian Brother Brandy Stella, New Glarus Spotted Cow, Coors Light, Blue Moon

House Wines: Red, White, White Zinfandel

Assorted Soft Drinks: Regular, Diet

Regular and Decaf Coffee

Late Night Snack

West Shore Pavilion, 11 pm

Chicken Tenders and Tater Tots

Ranch, Ketchup