

# Rehersal Dinner Packages

**Includes:** Salad, Entrée, Vegetable and Starch, Coffee, Soda & Dessert

## ENTRÉE SELECTION

(select up to three)

### POULTRY

**Chicken Francaise ..... \$32**

Coated with flour and egg, sautéed in garlic, white wine, and lemon.

**Chicken Piccata ..... \$32**

Artichokes, capers in a lemon veloute.

**Parmesan Cheese Encrusted Chicken ..... \$32**

Lightly breaded, served with Italian herb beurre blanc sauce.

**Chicken Madeira ..... \$32**

Topped with asparagus, Madeira wine, mushroom sauce and aged mozzarella.

**Chicken Saltimbocca ..... \$37**

Prosciutto, sage and aged mozzarella cheese.

**Chicken Cerminara ..... \$39**

Spice rubbed, topped with Tasso ham and aged mozzarella.

*6% tax & 20% service charge or waitress fees will apply to process.  
Chef fee \$75.00 plus 6% tax (for stations only)  
Each chef serves approximately 50 people.  
Prices are subject to change.*



## BEEF

**Burgundy Braised Short Ribs ..... \$32**

Braised in vegetable stock and wine.

**Bourbon Marinated Beef Brisket ..... \$32**

Slow cooked in a bourbon marinade until tender.

**Prime Rib of Beef ..... \$37**

Slowly roasted served with au jus.

**Steak Diane ..... \$42**

Medallions of beef, sliced mushrooms, Dijon mustard sauce.

**Roast Tenderloin of Beef ..... \$42**

Herb seasoned, wild mushroom and wine reduction.

**Montreal Spice Rubbed Filet Mignon ..... \$45**

Dry rub mix consisting of garlic, coriander, black pepper, dill and salt.

## SEAFOOD

**Seafood Encrusted Tilapia ..... \$30**

Topped with pureed seafood and compound herb butter.

**Panko & Herb Crusted Alaskan Cod ..... \$30**

Moist fillet baked to a golden brown.

**Salmon with a Creamy Mustard Sauce ..... \$31**

Baked and served with a French grain mustard sauce.

**Stuffed Flounder with Crabmeat ..... \$36**

Filled with crab meat imperial.

**Creole Crab Cake ..... \$38**

Creole-style lightly fried and served with sweet corn cream sauce and roasted red pepper coulis.

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## VEGETARIAN

Couscous Stuffed Eggplant Parmesan or Five Cheese Tortellini

**\$28**

## DESSERTS

(Select One)

Italian Spumoni

Warmed Brownie Ala Mode with Hot Fudge

Strawberries ~N~ Biscuit (Spring / Summer)

Salted Caramel Ice Cream Sundae

Tiramisu Parfait

Peach Melba

Assorted Berries with Sweetened Whipped Cream

## BAR OPTIONS

Waitresses will be assigned to take drink orders for parties fewer than 25 guests, or  
Open Bar Packages can be added:

**2 Hour Name Brands - \$13.50 | Premium Brands - \$17.25**

Bar Service \$125 per Bartender

**A Selection of Hors d'oeuvres is available to enhance your evening.**

**Cabaret or Station Style Dining is available**

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