

Black Tie Hors D'Oeuvre Buffet

Chef Carved, Herb-Crusted Prime Rib Roast with Horseradish Cream Sauce & Au Jus
Served with a Basket of Bakery Fresh Rolls & Breads
(Can Be Cooked to Order)

Stuffed Clams with a Lemon Garlic Stuffing

Fresh Gulf Shrimp Cocktail with Tangy Cocktail Sauce

Stuffed Mushroom Caps with your choice of:
Sausage, Crab, Three Cheese or Feta Florentine

Hot Artichoke Dip Served with Pita Triangles

Antipasto Salad Tray

with Assorted Olives, Salami, Feta Cheese, Tomato, Pepperoncini & Red Onion on a Bed of Leafy Lettuce. Served with Olive Oil and Vinegar on the side.

Stuffed Cheese Tortellini & Tri-Color Bow Tie Pasta Salad

Assorted Cheese & Fruit Display

Gourmet Cheeses and Spreads Displayed on a Silver Tray with Swan Melons,
Grapes & Fresh Berries
Served with Crackers

All Served on an Upgraded Acrylic Dinnerware

Sodas, Iced Tea with Lemon & Fruit Infused Water

Viennese Table Assortment of Miniature Desserts

Cheesecakes, Eclairs, Pastries, Petit Fours, Brownie Bites & Gourmet Cookies

\$73 Per Person (Friday–Sunday)

\$63 Per Person (Monday–Thursday)

All Prices include Tax, Service Charge & Park Service Fee

Ask About Our Linen & Décor Packages
Add Champagne Toast \$7 per person

“Consuming raw or undercooked Meats, Poultry, Shellfish or Eggs may increase your risk of foodborne illness”

ALL PRICES SUBJECT TO CHANGE WITHOUT PRIOR NOTICE