

# THE ROYAL WEDDING



Three Hour Deluxe Limousine Service provided by Burlington Car and Limousine Service.

Hors D'oeuvres Reception featuring Stationary and Passed Hors D'oeuvres.

Mirrored Display of Assorted Gourmet Cheeses with Fresh Fruit and Crackers.

Select three from the following: Teriyaki Chicken Skewers; Chef's Canapés; Shrimp Stuffed Jalapeno Peppers; Miniature Crab Cakes; Stuffed Mushroom Caps with Maple Sausage; Sweet and Sour Meatballs; Bruschetta with Tomato, Basil and Mozzarella; Spanikopita; Shrimp Cocktail  
(Add \$2.00 per person for shrimp cocktail.)

Spumante Champagne Toast

Select One Salad from the following:

Mixed Greens with Fresh Vegetables

Spinach Salad with Apples, Red Onion and Candied Pecans with Warm Ginger Dressing  
Caesar Salad with Lemon Wedges and Croutons.

Select Two Dinner Entrées:

Slow Roasted Prime Rib of Beef au jus

Pistachio Crusted Salmon Filet – with Five Citrus Butter Sauce

Chicken Oscar – Chicken Breast rolled with Crabmeat and Asparagus, served with Hollandaise Sauce.

Chicken Champignon – Chicken breast served over Wild Rice, with a Cabernet Wine Sauce and Mushroom Trio.

Garlic and Basil Crusted Pork Loin – with a Cider and Mushroom Wine Sauce.

Portabella Napoleon – Stuffed with Mushroom Duxelle, Spinach, Roasted Red Peppers, Pesto and Goat Cheese.

Beef Tenderloin – Served with a Lobster, Shrimp and Scallop Stuffed Pastry Shell in a Lobster Cream Sauce.

Land and Sea – Roast New York Sirloin served with Baked Stuffed Shrimp.

Custom Wedding Cake by Snaffle Sweets

Customized Movie Theatre Marquee

Capitol Plaza Blend Coffee and Tazo Teas

Private Reception Room with Dance Floor

Linen Tablecloths with your choice of Colored Napkins

Color Coordinated Chair Covers and Sashes from Connie Duglin

Floral Take-Home Centerpieces by Jerome the Florist

Bridal Photo Room with Champagne and Hors D'oeuvres

Experienced Full Service Wedding Coordinator

Luxurious Bridal Suite with Jacuzzi Tub for Evening of Reception

Preferred Hotel Room Rates for Out of Town Guests

**\$71-78 per person plus 9% Tax and 18% Service Charge (100 guests or less)**  
**\$69-76 per person plus 9% Tax and 18% Service Charge (More than 100 guests)**