

Premium Package

Additional Courses can be added to the Traditional Three Courses Offered

Prices do not reflect 9% sales tax or 18% service charge

HD's:

Stationary HD's:

- Vermont Cheese and Fruit Platter
- Fresh Crudités served with Roasted Red Pepper Spread, Bleu Cheese Dip, Hummus and Fresh Corn Chips

Passed HD's:

- Mini Crab Cakes **or** Sesame Seared Tuna Canapés
- Asparagus wrapped in Prosciutto **or** Beef and Scallion Hoi Sin Rolls
- Roasted Pepper Pockets **or** Tomato and Basil Bruschetta

Dinner:

First Course (choice of one):

- Traditional Caesar Salad served with White Anchovies
- Garden Salad with White Balsamic Vinaigrette

Second Course Meat Option(choose of one):

- Sliced Filet Mignon served with Creamy Mashed Yukon Gold Potatoes, Bordelaise Sauce and Baby Green Beans
- Roasted Prime Rib of Beef topped with Horseradish Mousseline and served with Creamy Mashed Potatoes and Baby Green Beans
- Sicilian Rubbed Sliced Grilled Black Angus Flank Steak with Creamy Polenta, Roasted Garlic Aioli, and Wilted Greens

Second Course Fish Option (choose one):

- Canadian Salmon Filet topped with a Red Pepper and Sun Dried Tomato Topping served with Wild Rice and Barley Pilaf and Baby Green Beans
- Marinated Swordfish and Tuna Kebobs with Israeli Couscous Salad and Baby Greens Beans
- Broiled Sun Dried Tomato Crusted Haddock Filet with Firm Polenta, Balsamic Buerre Blanc and Baby Green Beans

Second Course Chicken and Vegetarian Option (choose one):

- Pounded Sautéed Chicken Breast tossed with Roasted Mushrooms and Artichokes in a Rich Marsala Demi Glace Sauce served over Creamy Mashed Yukon Gold Potatoes and served with Baby Green Beans
- Pomegranate Molasses Marinated Chicken Brochettes served over Wild Rice and Barley Pilaf with Baby Green Beans
- Grilled Portabella Mushroom topped with Grilled Zucchini, Roasted Peppers, Roasted Fennel, Roasted Butternut, topped with a Roasted Pepper and Sun Dried Tomato topping over Wild Rice and Barely Pilaf with Baby Green Beans

Dessert:

Choose from our Selection of Seasonal Desserts