

50 Guests \$135/pp
Specialty Celebration Package

Cocktail Hour

Mini Beef Wellington
Raspberry Brie Encroute
Shrimp Ceviche –Tortllia
Grape & Goat Cheese Bites
Crab Ragoon

Main Dinner 3-Course

Baby Beet Salad

Arugula-Baby Beets-Goat Cheese-Pistachio-Balsamic

New Zealand Rack of Lamb w/Red Wine au jus

Caribbean Lobster Tail Mac n' Cheese

Filet Mignon w/cognac pepper sauce

(Entrees are served with Buttery Mashed & Green Beans)

Crème Brule

Dededent Chocolate Mousse Cake

Blueberry Cheesecake