

**Off Season Wedding Reception**  
*(Only Available February through April 15 & November)*  
**Choice of Five Passed Hors D'oeuvres**

**Hot**

*Jumbo Fresh Stuffed Mushrooms  
Blue Cheese and Cranberry Filo Flower  
Shrimp Shoamai w/ Ponzu Sauce  
Scallops Wrapped in Bacon  
Vegetable Spring Rolls w/ Soy Dipping Sauce  
Malaysian Beef Satay  
Coconut & Sweet Potato Chicken  
Chicken Marsala Pot Pie  
Swedish Meatballs  
Shrimp Tempura*

**Cold**

*Goat Cheese & Oven Roasted Tomato  
Chicken Pecan Cucumber Cup  
Fresh Herb Cheese & Tenderloin Bruschetta  
Five Spice Seared Tuna w/Seaweed Salad & Wasabi*

**Choice of Salad**

*Mixed Petite Greens w/ Sweet Grape Tomatoes, Sun-dried Cranberries, English Cucumber and Spanish Red Onion  
Spinach and Mushroom Salad with Fresh Bacon Crisps and Raspberry Vinaigrette  
Classic Caesar Salad with Shredded Parmesan and Fresh Baked Croutons*

**Choice of Entrée**

*Please refer to wedding menus choices and prices*

**Dessert Station**

*Assorted mini pastries, chocolate covered strawberries, fresh cut fruit, coffee, decaf, and tea*

**Wedding Cake**

**Champagne Toast**

***In addition to the menu, one night hotel accommodations and breakfast for two for the bride and groom are included. Please inquire about the details.***

*One entrée, only, may be offered. An additional \$5.00 per person will be charged to offer a choice of entrees. Vegetarian meals may be offered.*

*The chef is happy to design a personalized gourmet menu to please your palate.. Specialty salads and first course items are available for an additional charge..*

*All prices are subject to a 20% service charge and 5% meals tax. Prices are subject to change without notice.*