



*Valentine's Day*  
*Sunday February 14, 2010*

*Choice of Five Passed Hors D'oeuvres*

*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*

*Raw Bar*

*Heart Shaped Ice Sculpture*  
*Oysters on the half shell*

*Champagne Toast*

*Salad*

*Fresh Mozzarella, Sweet Basil and Bruschetta Style Garden Tomatoes Over Arugula*  
*w/ Balsamic Drizzle*

*Entree*

*Boneless Breast of Chicken Forestier w/ Spinach, Boursin Cheese, Proscuitto and*  
*Mushrooms served w/ Pan Seared Sea Scallops w/ Fresh Chives, Lime and Wine Butter*

*Dessert Station*

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

*Wedding Cake*

*Elegant Chair Covers w/ Colored Sash*

*Floor Length Table Linens*

*Candle lit Centerpieces*

*One night hotel accommodations and breakfast for two for the bride and groom*

*Shuttle Service back to Local Hotel*

**\$99.00**

*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 6.25% meals tax. Prices are subject to change without notice.*