

# *Unforgettable Package*

## **HORS D'OEUVRES**

**Imported and Domestic Cheese Mirror complimented with Fresh Fruit, Seasonal Vegetables, Crackers, and Dips**  
**Beer Battered Chicken Tenders**  
**Miniature Spring Rolls**  
**Scallops Wrapped in Bacon**  
**Sun Dried Tomato and Mozzarella Bruchetta**

## **CHAMPAGNE OR SPARKLING CIDER TOAST**

Served prior to dinner

## **SALAD**

### **Sheraton House Salad**

*Tossed baby greens (radicchio, Lolla Rossa, red oak leaf and friscee)  
served with a raspberry vinaigrette*

## **INTERMEZZO**

*Fresh fruit sorbet with garnish offered in a variety of flavors  
(\$3.00 additional per person)*

## **ENTRÉES**

*(Choose Two of the Following)*

### **Honey Pecan Chicken**

*Breast of chicken with honey pecan sauce*

### **Slow Roasted Prime Rib of Beef Au Jus**

*Seasoned with fresh garlic and rosemary*

### **Maryland Crab Cakes**

*Dijon cream with essence of old bay*

### **Center Cut Filet Mignon**

*Grilled 8 oz. filet served with exotic mushroom demi glace*

### **Oven Poached Salmon**

*with Champagne Dill Sauce*

## **OPEN BAR**

*(Three Hours Consecutively to Start at the Beginning of the Cocktail Hour)*

### **House and Premium Liquors**

### **Domestic and Imported Beers**

### **House Wine**

### **Juice and Soda**

**\$55.00 PER PERSON**

**\$75.00 PER PERSON WITH 3 HOUR OPEN BAR**

*All food and beverage items are subject to a 20% service charge and prices may change without notice.*

*Bartender Set-Up Fee of \$75.00 per 100 People Not Included.*