



DINNER COLLECTIONS

SAPPHIRE

PLATED MENU

This first class wedding menu gives you and your guests an extraordinary experience beginning with a bountiful presentation of hors d'oeuvres. Your generously plated first course is a served specialty salad with house baked rolls and butter and continues with a garnished plated entrée of your choice and tasteful accompaniments chosen at your food tasting.

Our professional serving staff provides full service with rental and set up of all linens including guest tables, china, flatware and glassware, service during dinner hour, oversight of coffee station, cake cutting and cleanup of the room at the event's end. Our formal attired staff provides service for a 4 hour reception.

A colorful display of fresh fruits with our strawberry dip, domestic cheeses with a cracker assortment and our famous vegetarian flatbreads are presented prior to dinner.

Plated Beef Entree (\$46.99)

Filet of Sirloin with Choice of Sauce:

House seasoned and grilled 7 oz. filet of sirloin offered with your choice of sauce

Boneless Beef Short Ribs in Cabernet Demi-Glace:

Fork tender, slow braised boneless beef short rib is sliced and served in our Cabernet Sauvignon demi-glace

Plated Chicken Entree (\$42.99)

Chicken Piccata: *Roasted chicken breast sautéed and topped with a savory sauce of white wine, fresh lemon juice and capers*

Parmesan and Panko Crusted Chicken Breast with Blush Sauce:

Italian herbs, parmesan and panko bread crumb encrusted breast of chicken is browned in butter and olive oil and topped with our house made blush sauce

Mediterranean Stuffed Chicken Breast:

Flavorful Chicken Breast overstuffed with tangy Feta cheese and fresh spinach

Plated Seafood Entree (\$44.99)

Shrimp Newburg:

Large shrimp sautéed and in a luxuriant cream sauce crafted with sweet paprika and sherry

Pan Seared Mahi Mahi with Pineapple Salsa:

House seasoned mahi mahi, pan sautéed and topped with a sweet and colorful pineapple salsa

*All Plated Entrees are Complemented with Two Side Dishes Chosen During Your Tasting.
Additional Entrée Suggestions, Gluten Free, and Vegetarian Options Are Available.*