



The Calla Lily Package

Four Hours of Open Bar

Consisting of a Name Brand Selection of Canadian Club Rye, Dewar's White Label Scotch, Beefeater Gin, Jim Beam Bourbon, Smirnoff Vodka, Bacardi Rum, Kahlua & Amaretto Liqueurs, Domestic Beer, Wine, Assorted Juices, Soft Drink and Bar Mixers

Upgrades to Premium or Ultra Brand Bar or additional time available upon request.



Butler Passed "Silver Selection" of Hot and Cold Hors d'oeuvres

Oriental Spring Rolls, with Plum Sauce*** Potato Pancakes with Applesauce
Coconut Fried Shrimp with Apricot-Horseradish Sauce***Beef Empanadas***
Conch Fritters with Key Lime Mustard Sauce*** Spanikopita
Fried Beef Wontons *** Beef Franks in Puff Pastry with Spicy Mustard
Assorted Dim Sum with Ginger Soy ***Cheddar Cheese Puffs



A Three-Course Dinner



Dinner will consist of a Salad Course followed by one of our Executive Chef David Strickland's Gourmet Entrées.

A Custom Designed "Traditional" Wedding Cake will be served as the Dessert Course.



Champagne Toast



Salad Course: (Select One)

Mixed Wild Greens

Grape Tomatoes, Carrot Julienne
Drizzled with Balsamic Vinaigrette

Classic Caesar Salad

with Herb Toasted Croutons,
Grated Parmesan

Capresa Salad

Vine Ripened Tomatoes, Fresh Mozzarella
Drizzled with Balsamic Vinaigrette
(Add \$1.00)

Hearts of Palm Salad

Grape Tomatoes, Mandarin Segments
Passion Fruit Vinaigrette
(Add \$1.00)



All Food and Beverage Prices are subject to 21% Service Charge and All Applicable Taxes
All Prices are subject to change without notice prior to Contract.

The Calla Lily Package Continued

*Prices listed are for Friday & Sunday Night Events

**Calla Lily Package not available on Saturday Nights October through June
15% Off in July, August, and September for Friday or Sunday

(Select One Main Course)

Sautéed Breast of Chicken with Marsala or Peppercorn Sauce

Sautéed Breast of Chicken Piccata with Lemon-Caper Sauce

**Stuffed Breast of Chicken Florentine
filled with Spinach, Cheese, Sundried Tomato and Pine Nuts**

Maple Glazed Salmon Fillet

Duet Entree of Breast of Grilled (or) Sautéed Chicken paired with Salmon

Duet Entrée of Filet Mignon with Salmon (or) Grilled or Sautéed Chicken Breast

Filet Mignon of Beef with Cognac Demi-glaze

Table Side Guest Order: Beef and Salmon (or) Chicken
❧ ❧

**All Dinner Selections Include a Selection of Potato or Rice, and Fresh Vegetable
Our “Jungle-riffic” Bread Basket of
Assorted Rolls, Flatbreads, and Grissini with Fresh Creamery Butter
Freshly Brewed Regular & Decaffeinated Coffee and Teas**
❧ ❧

Custom “Traditional Design” Butter-cream Wedding Cake
Designed by one of South Florida’s Premier Bakeries
❧ ❧ ❧ ❧ ❧ ❧

Self Parking Included for your entire guest list

White or Ivory Floor Length Table Linen & Napkins

Referrals available for Decorative Chair Cover & Linen Rentals, Floral & Music

On-Site Wedding Ceremony Locations Available

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