

WEDDINGS TO WARM YOUR HEART

Available December Through March
Also Available All Year Round on Saturday Noon-5pm
(Excludes New Year's Eve, Valentines Day & Easter Sunday)

DISPLAYED HORS D'OEUVRES

This Lavish Display of Hors D'oeuvres will be Created Using the Freshest Seasonal Ingredients. Display will Include a Variety of Dips, Spreads & Vegetables. Please Ask Your Sales Manager for the Complete Listing of the Hors D'oeuvres

SALAD

Fresh Garden Salad Topped with Julienne Vegetables & Garlic Croutons

Or

Classic Caesar Salad

DINNER

Your Choice of Two Entrees

Slow Roasted Prime Rib of Beef Au Jus

Open Flame Grilled French Cut Pork Chop with an Apple Brandy Chutney

Kentucky Bourbon Glazed Atlantic Salmon

Crabmeat Filled Haddock Fillet Topped with a Spinach Cream Sauce

Lemon Chicken Français Egg Batter Dipped and Pan Seared with a

Light Lemon Garlic Wine Sauce

Chicken Casino Topped with Bacon, Bell Peppers and Bread Crumbs with a

Light Alfredo Sauce

Vegetable Napoleon - Breaded Eggplant Layered with a Three Cheese Ricotta Blend, Fresh Tomatoes and Smoked Mozzarella, Baked and Finished with an Aged

Balsamic Glaze

CAKE

A Beautiful Tiered Wedding Cake Provided by the Lake George Baking Company

Your Choice of Style, Flavor & Filling

Four Hours Of Open Bar

Smirnoff Vodka, Seagram's 7,
Tanqueray Gin, Bacardi Light
& Castillo Spiced Rum,
Castillo Coconut Rum,
Dewar's, Giro Tequila, Jim
Beam Bourbon, Triple Sec,
Kahlúa

Coors Light, Yuengling Lager,
Bud Light & Michelob Ultra

Estrella Chardonnay,
Cabernet, Merlot,
White Zinfandel &
Pinot Grigio

Champagne Toast

ACCOMPANIMENTS

Fresh Rolls with Butter

Chef's Choice of Potato

or Rice

Chef's Seasonal Vegetable



\$68 Per Person

Please Add 7% Sales Tax
and 20% Gratuity