











Appetizers (Choose 2)

Chicken Satay Skewers | Filet Mignon on Garlic Toast | Raspberry and Almond Brie Bacon Wrapped Scallops | Crabmeat Stuffed Mushrooms | Mini Spinach Quiche Mini Grilled Cheese | Bruschetta on Toast Corners

Main Course

Fresh Seeded Semolina Bread with Homemade Herbed Butter

Soup (Choose 1)

Carrot Coconut / Cream of Mushroom / Loaded Baked Potato with Bacon, Cheddar & Chives

Salad (Choose 1)

Seasonal Mixed Green Salad or Caesar Salad

Entrée Options

Half Rosemary Roasted Chicken, Filet Mignon, Teriyaki Salmon,
Portobello Broiled Vegetable Stack (GF, V)
Served with Potatoes Dauphinoise
Seasonal Vegetables

Desserts and Beverages

Dessert Bar with Warm Miniature Scones Gourmet Pot of Highlighted Tea

4 HOUR EVENT | 60 PERSON MINIMUM



Additional Appetizers

Scallops Wrapped in Bacon and Finished with a Drizzle of Honey on a Skewer - \$10 per person

Mini Crab Cakes with a Tartar Sauce and Our Special Dijonaise - \$10 per person

Rosemary Marinated Butternut Squash and Sweet Sausage Skewers - \$6 per person

Smoked Turkey, Goat Cheese and Fig Spread in a Puff Pastry - \$6 per person

Figs and Creamy Brie Wrapped with Thinly Sliced Prosciutto on a Skewer

Topped with a Balsamic Glaze Drizzle - \$6 per person

Crostini with Pear, Ricotta, Honey and Prosciutto - \$6 per person

Mashed Potato Bar \$10 per person

Garlic Whipped, Roasted Red Pepper, Pesto and Sweet Mashed Potatoes scooped into Mini-Crocks; served with Butter, Cheese, Sour Cream, Gravy, Bacon Bits & Scallions

Raw Bar & Seafood Display

Jumbo Shrimp Cocktail, Lobster Claws, Crab Legs, Clams on a half shell, Oysters, Poached Salmon & Seafood Salad Served with Drawn Butter, Cocktail Sauce & Garnish

Champagne Fountain \$200

Service Staff, Tax & Gratuities Additional









Seeded Semolina Bread with Homemade Herbed Butter

Salad (Choose One)

Seasonal Mixed Green Salad or Caesar Salad

Main Course (Choose One from Each Category)

Chicken Francaise *or* Chicken Marsala Pasta Carbonara *or* Penne Vodka Meatballs *or* Sausage and Peppers



Dessert Bar with Warm Miniature Scones
Gourmet Pot of Highlighted Tea



60 Inch Round Table (Seats 10)

Table Linens (120 inch)

Table Linens (90 inch)

Napkins

White Padded Garden Chairs

Brown Folding Chairs

Piano Player

Champagne Fountain

Bartender

Glass Candle Holders

Aisle Runner

Empty Foyer

Easel

Event Planner

Scone Favors with Tea Bags

\$15 per table

\$15 per table

\$12 per table

\$3 each

\$4 each

\$3 each

\$200 for two hours

\$200

\$25 per hour

\$10 each

\$50

\$500

\$25

\$100 per hour

\$7.50 each





For the Bride to Be

A Beautiful Presentation of a Five Course Luncheon that Includes:

Mixed Green Seasonal Salad
Petite Teacup of Homemade Soup
Delicious Warm Scone with Clotted Cream
A Variety of Five Finger Sandwiches
A Plate of Decadent Desserts
Full Pot of Gourmet Tea per Person
Complimentary Glass of Champagne
Live Music

\$50 PER PERSON

SATURDAYS & SUNDAYS | THREE HOUR SHOWER | 60 PERSON MINIMUM TUESDAYS - FRIDAYS | TWO HOUR SHOWER | 10 PERSON MINIMUM

Mathis & Co.

Inquire about our Breakfast at Tiffany's Brunch





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