

# *Something Old.....*

*(Lunch menu must be served before 3 p.m.)*

*One hour cocktail reception serving name brand liquors, house wine, champagne, assorted beers, soft drinks, juices and mineral waters*

## *Reception*

*Displayed Hors d'oeuvres, Cheese and fruit display*

*A combination of European and American cheeses, garnished with Fresh Fruits served with sliced baguette and crackers*

*Sliced French bread and Yogurt Dip*

*Crudit  basket*

*A rainbow of fancy cut and whole vegetables, artfully arranged in wicker baskets, served with two dipping sauces*

## *Plated Lunch Serving.*

*Choice of One*

*Native Pumpkin Bisque Cr me Fraiche and Pumpernickel Croutons*

*Garden Green Salad served with a Basil Balsamic Vinaigrette or Honey Mustard*

*Junkanoo Conch Chowder*

*Romaine Lettuce with Feta Cheese and Tomatoes served with Lemon Oregano Dressing*

*Choice of One*

*Chicken breast filled with pesto, smoked Gouda and Ham*

*Grilled chicken breast, Chili Lime marinated on a bed of wilted spinach*

*Broiled local grouper served plain or blackened with a citrus and melon chutney*

*Ocean Mahi Mahi served with a lemon beurre blanc*

*Asian Spiced flank steak sliced and cooked medium*

*Atlantic salmon filet*

*All entrees served with your choice of starch, and vegetable*

*Assorted warm rolls and whipped butter*

*A choice of red or white house wine will be served throughout dinner*

*Champagne toast*

*Custom wedding cake*

*Coffee, decaf and tea*

*\*Continue soft drinks, juices and mineral waters for an additional two hours*



**\$58**

*\*All prices are subject to applicable tax and gratuity*