

## Premier Package

Package Includes Three Bottles of California Wine per Table  
~ A Hosted Bar (Based on \$9.00 allowance per person)  
~ Hors d' oeuvres Station & Complimentary Fruit Punch

### *Hors d' oeuvres*

#### **Artisan Cheese Display**

With fruit & crackers

#### **Coconut Shrimp**

With Orange Ginger Sauce

#### **Crab Stuffed Mushrooms**

With jumbo lump crab meat

#### **Chicken Pot Stickers**

With A Szechwan Sauce

#### **Kobe Style Beef Skewers**

Glazed with teriyaki Sauce

### *Entrée Selections*

Choice of one:

#### **Chicken Jerez**

Marinated in sweet sherry & jerez vinegar, Mission figs and raisin sauce

57

#### **Chicken Dijonnaise**

Breast of Chicken grilled and marinated with a three mustard sauce

57

#### **Roast Prime Rib of Beef**

Served with Au Jus and Creamy Horseradish

62

#### **Filet Mignon**

Broiled and topped with Mushrooms

65

#### **Atlantic Salmon**

Topped with citrus-balsamic reduction

59

#### **Grilled Filet Mignon & Baked Atlantic Salmon**

66

#### **Premier Dinner Buffet**

67

*Your Dinner Entrée will include your Choice of Caesar Salad or Orange Hill Mixed Green Salad with Candied Walnuts, Black Grapes, Blue Cheese & Citrus Vinaigrette Dressing, Freshly Baked Rolls, Rice Pilaf or Roasted Garlic Mashed Potatoes, Medley of Fresh Vegetables, Coffee and Tea Service and your Choice of the following Dessert: New York Cheesecake or Chocolate Flourless Cake. ( cake cutting fee will be waived in lieu of dessert chosen )*

*Above Prices are subject to 20% Service charge & Sales tax*