

Esplendor Resort
Wedding Event Menu

DIAMOND PACKAGE

Miniature Tea Sandwiches, Scones and Petite Fours
Delivered to the Bride and Her Attendants

Customize White Package for the Bridal Suite
Includes Champagne, White Pear, White Grape, and
White Imported and Domestic Cheese Display

Hors D'Oeuvre Reception
Seasonal Fresh Fruit with Yogurt Dips
~and~
Selection of Three Passed Hors D'Oeuvres

Choice of Salad
Spinach Salad with Apples, Dried Cranberries
Bermuda Onion and Honey Mustard Dressing
~or~

Baby Mixed Greens with Candied Pecans,
Mandarin Oranges and Gorgonzola Cheese

Choice of Entrée

Champagne Chive Chicken and New York Strip
Scaloppini of Chicken with Champagne Chive Butter paired with
Grilled Angus Steak with Mushroom Demi-Glaze

Salmon and Prime Rib
Pecan Crusted Salmon paired with Slow Roasted Angus Prime

Beef Tenderloin Medallions and Petite Thermadore
With roasted Mushroom Demi-Glaze paired with Half Lobster Tail

Chef's Selection of Seasonal Vegetables and Potato or Rice to Accompany Your Selection
Seattle's Best regular and Decaffeinated Coffee, Iced and Herbal Teas
Cut and Serve Guest's Cake

Champagne Toast
\$76.95++