

*Esplendor Resort
Wedding Event Menu*

IVORY PACKAGE

*Hors D'Oeuvre Reception
Imported and Domestic Cheese Display
Served with Flatbreads and Crackers*

~and~

*Seasonal Fresh Fruit with Mint
Yogurt Dipping Sauce*

Choice of Salad

Classic Caesar Salad with Parmesan Crisp

~or~

*Iceberg Wedge with Carrot, Cucumber, Kalamata Olives
and Bleu Cheese*

~or~

*Harvest Salad of Baby Greens, Candied Pecans, Dried Cherries
Gorgonzola and Apple Vinaigrette*

Choice of Entrée

*Chicken Marsala and Prime Rib
Scaloppini of Chicken with Mushroom Marsala Demi-Glaze
Paired with Slow Roasted Angus Prime Rib*

*Grilled Chicken, Shrimp and Scallop Carbonara
Nest of Angle Hair Pasta with Alfredo Sauce, Peas and Prosciutto Ham*

*Pecan Crusted Salmon and Beef Tenderloin Medallions
Angus Filet of Tenderloin paired with Farm Raised Salmon Grilled to Perfection*

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

*Champagne Toast
\$52.95++*