

# *Esplendor Resort Wedding Event Menu*

## *WHITE PACKAGE*

*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*

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

*~or~*

*Classic Caesar Salad with Parmesan Crisp*

### *Choice of Two Entrées*

*Chicken Champagne  
Scaloppini of Chicken with Champagne Chive Butter Sauce*

*Wok Charred Ahi Tuna  
Grilled to Perfection and Topped with Chef's Own Seasonings*

*Pan Seared Veal Chop  
Tender Colorado Veal with Apple Brandy Demi-Glaze*

*Angus New York Steak  
Grilled Angus Strip with Mushroom Demi-Glaze*

*Filet of Beef Tenderloin  
With a Port Wine Demi-Glaze*

*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  
\$64.95++*