

SKYTOP ELEGANCE

WHITE GLOVE SERVICE

COCKTAIL HOUR

One Hour of Open Bar
Chef's Choice of Butlered Hors d'oeuvres including Shrimp
Imported and Artesian Cheese Display with Fresh Fruit
Crudités Display
Tropical Fresh Fruit Display
Whole Poached Salmon Display
Choice of one Captain's Station
Pasta Station, Carving Station, Mashtini Station or Risotto Station
Wedding Themed Cocktail Floral Piece

RECEPTION

Champagne Toast
Four Hours of Open Bar
Chair Covers with Bows
French Poured Wine during Entrée

APPETIZERS

Please select one

Jumbo Lump Crab
Mango salad, avocado-lime salsa & pea pod sprouts
Sushi Grade Ahi Tuna Ceviche
Avocado, cilantro, pea shoots, sriracha chili sauce & lime
Tempura Battered Soft Shell Crab (seasonally available) or Tempura Battered Wild Caught Shrimp
over jicama, mango & citrus slaw
Italian Antipasto
Prosciutto d'Parma, Pecorino Romano, cured olives, confit tomatoes, gorgonzola blue cheese, Marinated artichoke, 10 year aged balsamic vinegar & extra virgin olive oil

SALADS

Please select one

Collection of Field Greens
A combination of seven seasonally fresh greens topped with citrus vinaigrette
Caesar Salad
Crisp hearts of romaine tossed in creamy Caesar dressing
Beef Steak Tomato Salad
Ripe tomato, melted gorgonzola blue cheese, garlic crostini, aged balsamic vinegar, virgin olive oil & frisse

MARTINI INTERMEZZO

ENTREES

Please select one, or a choice of three with counts in advance

6 oz Filet Mignon with Two Wild Caught Colossal Shrimp
With fine herb demi glace & lemon garlic beurre blanc
8 oz Black Angus Center Cut Filet Mignon
Forest mushroom bordelaise sauce
Grilled Bone-in Veal Loin Chop
Brandy peppercorn cream sauce, Pecorino Romano, gratin potatoes & asparagus
Sautéed Fillet of Grouper
She crab sauce, asparagus & potato cake
Pan Seared Wild Salmon
Roasted tomato, chipolini onions, seasoned greens, giant peruvian beans, elephant garlic chips, aged balsamic vinegar & virgin olive oil
Boursin Stuffed Chicken
Wrapped in phyllo dough with raspberry or cranberry coulis (seasonal availability)
Pan Seared Frenched Chicken Breast
Purple fingerling potato, lobster mushrooms, chervil, garlic, shallots & glace de Poussin

DELUXE VIENNESE STATION

Including a chocolate fondue fountain & dessert flambé station

WEDDING CAKE

Coffee & Tea

2012 - \$154.00

2013 - \$163.50