

# **GROUP TOURS CATERING PACKAGES**

Packages Are Available Daily | Contact Management for Details | Includes Unlimited Soft Drinks, Coffee, Tea, and Decaf

# PACKAGE A \$30 PER PERSON INCLUSIVE

MIXED BABY GREENS | Tomatoes, Cucumbers, Red Onion, Lime Vinaigrette

ENTRÉE | CHOICE OF ONE

CHICKEN FRANCAISE | Pan Fried Chicken Breast, Lemon Butter Sauce

**SOLE FLORENTINE** | Spinach and Garlic Stuffing, Citrus Beurre Blanc

PASTA JARDINIÈRE | Roasted Seasonal Vegetables, Red Pepper Pesto, Shaved Parmigianino

Entrees Will be Accompanied by Chef's Selection of Seasonal Vegetables and Starch

#### **DESSERT**

WARM BREAD PUDDING | Chocolate Ganache, Almond Lace

### PACKAGE B \$37 PER PERSON INCLUSIVE

MIXED BABY GREENS | Tomatoes, Cucumbers, Red Onion, Lime Vinaigrette

ENTRÉE | CHOICE OF ONE

PAN SEARED CHICKEN | Reserved Pan Jus

HIDDENFJORD SALMON | Charcoal Grilled, Lemon-Saffron Emulsion

**RISOTTO** | Arborio Rice, Seasonal Vegetables

Entrees Will be Accompanied by Chef's Selection of Seasonal Vegetables and Starch

#### **DESSERT**

**SEASONAL CRÈME BRÛLÉE** | Chantilly Cream, Fresh Berries

## PACKAGE C \$49 PER PERSON INCLUSIVE

MIXED BABY GREENS | Tomatoes, Cucumbers, Red Onion, Lime Vinaigrette

ENTRÉE | CHOICE OF ONE

SPINACH AND FONTINA STUFFED CHICKEN | Pan Seared, Reserved Pan Jus

GRILLED SWORDFISH | Charcoal Grilled Fillet, Lemon-Saffron Emulsion

**NEW YORK STRIP STEAK** | Char Broiled NY Strip Steak, Sherry Peppercorn Sauce

**RISOTTO** | Arborio Rice, Seasonal Vegetables

Entrees Will be Accompanied by Chef's Selection of Seasonal Vegetables and Starch

#### **DESSERT**

SEASONAL CRÈME BRÛLÉE | Chantilly Cream, Fresh Berries