



Menu & Pricing Effective January 2, 2017

## *Matisse Plated Full-Service Package*

*White Glove Sit-Down Dinner Service with China, Glassware, & Ivory or White Linens Included;  
Fresh-Baked Bread and Coffee, Tea, Decaffeinated Coffee, & Iced Tea Included.*

### *Four Hours of Open Bar*

With House Liquors

*(Add a Specialty Cocktail for \$4 Per Person)*

### *Champagne Toast*

### *Cocktail-Hour Appetizer Station (First Hour)*

Chef's Assorted Cheeses, Fresh Fruits, & Crudit  Station

*(Add an Additional Appetizer Station for \$8 Per Person PLUS Any Applicable Up-Charge)*

### *Salad*

Select One from the Following:

Classic Caesar Salad

Chopped Garden Fresh Salad with Basil Balsamic Vinaigrette

### *Main Entr es*

Select Two from the Following:

Beef Tender Tips with Marsala Mushroom Sauce over Fettuccini

Beef Shoulder Fillet with Red Wine Reduction

Grilled Chicken Breast with Lemon, Garlic, Fresh Herbs, & Olive Oil

Herb-Encrusted Chicken Breast over Wilted Spinach & Tomatoes with Alfredo Sauce

Grilled Tilapia with Lemon, Garlic, Fresh Herbs, & Olive Oil

Sweet Potato-Encrusted Salmon with Sun-Dried Cranberries, Apples, Walnuts, & Amaretto Sauce

*(Add an Additional Main Entr e for \$4 Per Person)*

### *Starches & Vegetables*

Select Two from the Following:

Garlic-Parmesan Whipped Potatoes

Garden Herb Orzo & Wild Rice

Green Beans Amandine

Saut ed Seasonal Vegetable Medley

*(Add an Additional Starch or Vegetable for \$3 Per Person)*

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*Continued*

## *Dessert Display*

Select Five Dessert Shooters

Or

Five Full-Size Desserts from Custom Listing

*OR*

## *Wedding Cake*

Customized with Select Options