

THE ZEBRA PACKAGE

BASED ON 100 GUESTS

APPETIZERS

Choice of four

- Assorted canapes
- Exotic fresh fruit display
- Shrimp cocktail with key lime cocktail sauce
- Mini beef Wellingtons
- Roasted vegetable crudites with chipotle dip
- Beef brochette with spicy pesto
- Hot crab & cheese dip with toast points
- International cheese display
- Smoked Salmon w/ diced egg, onion, sour cream & capers.

ENTREES

Choice of two

- Fresh Grouper Fillets, served based with seafood stuffing, blackened or with fresh herb and butter (market value).
- Sicilian Chicken Breast stuffed with asiago cheese & sun dried tomatoes, followed with a light roasted garlic & tomato sauce.
- Grilled Asian Flank Steak followed with a pineapple & scallion chutney.
 - ◆ Carved by our Chef.
- 12 oz New York Strip Steak grilled to perfection, dressed with caramelized onions.
- Fresh Alaskan Salmon, grilled or baked, with your choice of béarnaise or lemon dill sauce (market value).
- Traditional Chicken Marsala resting in a rich complete mushroom wine sauce.
- Cream of Tarragon Chicken, Sautéed chicken breasts dressed with a white sauce of garlic & fresh tarragon.
- Top Round of Beef followed with a rich burgundy mushroom sauce.
 - ◆ Carved by our Chef.
- Rosemary seared leg of lamb garnished with a fresh mint & stone fruit compote. A mixture of various stone fruits such as apricots, nectarines & plums.
 - ◆ Carved by our chef.

PASTAS

Choice of one

- Chicken Piccata**
A rich & creamy white sauce, capers & roasted red peppers served with penne pasta.
- Spring Vegetable Fettuccini Alfredo**
A cheesy classic enhanced with fresh vegetables.
- Shrimp Zorba**
A light tomato sauce with chopped shrimp, olives & Greek peppers smothered linguini.
- Hearty Marinara Sauce**
With Chef's choice of pasta.

ACCOMPANIMENTS

Choice of two

~See list in the A La Carte section~

DESSERTS

Choice of one

- Bananas Foster Station
- Cheesecake Display with assorted toppings.
- Assorted Petit Fours
- Fondue Station with pineapple chunks, strawberries, marshmallows & pound cake
- Assorted fresh fruit tartlets.
- Cappuccino mousee with mini chocolate-dipped biscotti.
- Assorted sliced cakes. Black forest, lemon, carrot & coconut.

ADD A WEDDING PACKAGE

For an additional fee per person the Wedding Package includes complete linen & decor setup of the Head Table, DJ Table, Cake Table, Gift Table & Sign-In Table, plus complimentary champagne toast for the bridal party.

The Zebra Package is served with warm assorted rolls & a traditional house salad. The salad may be upgraded, at an additional cost, from the A La Carte menu.

The price per person includes complete china service, chair covers, guest linen table cloths, linen napkins, complete linen and décor setup of all buffet tables. Price does not include tax, gratuity, wait staff, facility fee or table & chair rentals.

Add an additional fee per person if less than 100 guests.