

# European Wedding Dinner



## DINNER

Choice of Entrees:

Slow Roasted Prime Rib of Beef – Au Jus

Stuffed Capon with  
Chef's own Bread Stuffing

Baked Stuffed Flounder with  
our Famous Crab Imperial

Filet Mignon – Center Cut Filet served  
with Braised Mushroom Caps

Broiled Norwegian Salmon  
with Lemon – Dill Sauce

## Plus

Roasted Potato & Fresh Vegetable

All Dinners Served with  
Cheeseboards, Bread & Butter

## DESSERT

Viennese Table  
Assorted Cakes & Pastries

*Five Hour Open Bar*

*Drink Fountain*

*Champagne Toast for Head Table Wine*

*Toast for Guests*

*Centerpieces at all Tables*

*Fresh Flowers at Head & Family Tables*

*Choice of Linen Color & Wedding Cake*

*Entertainment by DJ*

*(Separate Fee)*

## HORS D'OEUVRES

Butlered Hot Hors d'Oeuvres

## Plus

Assorted Gourmet Meats, Cheeses, Crackers,  
Condiments,  
Crudite of Crisp Vegetables & Dips

## APPETIZERS

Seasonal:

Homemade Soup or Fresh Fruit Salad

&

Caesar or Garden Salad

