



Wedding Reception Package \$125 per person

One hour hors d'oeuvres reception

Choose five of the following:

- Wild mushroom turnover
- Trio of bell peppers with chèvre
- Gourmet pizza rounds
- Mini crab cake with tomato aioli
- Crispy bay scallop on sweet pea cake
- Braised beef short rib
- Stuffed mushroom cap
- Curried chicken salad on endive leaf
- Crab and spicy mango shooter
- Smoked chicken with maple cream cheese on walnut bread
- Baby tomatoes stuffed with olive and caper tapenade
- Smoked duck on a potato chip

Plated salad course

Choose one of the following:

- Rivera Salad
 - Crisp romaine and radicchio with julienne vegetables, parmesan cheese and croutons; served with sweet pepper champagne vinaigrette dressing
- Spinach Salad
 - Baby spinach, red onion, mandarin oranges, dried cranberries and candied pecans; served with raspberry vinaigrette dressing
- Classic Caesar Salad
 - Chilled romaine tossed with seasoned croutons, parmesan cheese and traditional dressing

Entrée comes with chef's choice of vegetable and starch, roll and butter

Choose one of the following:

- Grilled morel-crusted filet mignon (8oz); served with red wine demi sauce
- Roast breast of chicken stuffed with truffle pate and a light lemon cream sauce; served over Indian corn pudding
- Layered Norwegian Salmon Napoleon served over cucumber linguini and beurre blanc sauce
- Duet of petite filet mignon and roast breast of chicken stuffed with truffle pate
- Duet of petite filet mignon and grilled Norwegian Salmon Napoleon

Also includes:

- Champagne toast
- 5-hour premium open bar
- Cutting and serving of the wedding cake
- Coffee and tea service

This price includes 20% gratuity and 6% sales tax. DIA member's discount does not apply.