

Seated Dinner Service

Our Seated Dinner Service is our most formal and elegant services we provide. We offer three packages from which to choose. Seating is provided for every guest and 8 or 10 seats available for each table. Your Café Coordinator will address every detail of your event from the moment your selection of the Café as your wedding site has been made. Selections on Music (Bands or Disc Jockeys), Invitations, Photographers, Dessert Pastries and Wedding Cakes, Seating Charts and Flowers are all available upon request.

The Silver Package:

Three hour bar, a placed hors d'oeuvre tray, a salad course, Entrée course and served cake starting at
\$62.00 / guest plus tax

The Gold Package:

Four hour bar, one place and one passed hors d'oeuvre, a salad or soup course, Entrée course and served Cake starting at
\$67.00/guest plus tax

The Platinum Package:

Five hour bar (four hour of open bar with one hour of poured wine tableside during dinner), 3 passed hors d'oeuvres, a pasta course, a salad course and Entrée course served cake starting at
\$80.00/guest plus tax

Choose one for your first course:

*Baby Greens, Red Onions, Crumbled Bleu Cheese, Slivered Apples, Roasted Walnuts with Vinaigrette
Classic Caesar Salad with Garlic Croutons*

Mixed Greens, Mandarin Oranges, Sliced Strawberries, Red Onion with Poppy seed Dressing

Baby Spinach, Red Onion, Feta Cheese, Hot Bacon Dressing

Wild Mushroom Thyme Soup

Creamy Red Roasted Pepper Soup

French Onion Gratinee

Choose one for your second course:

Chicken Provençal-- Baked Chicken Breast served with Sautéed Artichokes, Bell Peppers, Portobello Mushrooms and Tomatoes on a bed of roasted Rosemary Red Potatoes with Green Beans Almondine

Chicken Piccata --Grilled Chicken Breast on Whipped Potatoes, a Lemon Caper Sauce and Garden Medley

Stuffed Breast of Chicken with Sun dried Tomatoes, Spinach and Artichokes in a White Wine Cream Sauce served with Fresh Garden Medley

Sliced Roast Beef Au Jus and Creamy Horseradish (side) on Garlic Smashed Potatoes and Broccoli Florets

Stuffed Roasted Pork Loin with Orange Balsamic Reduction Sauce, Whipped Parmesan Potatoes and Green Beans Almondine

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Grilled Beef Tenderloin and Jumbo Sautéed Shrimp with Aioli Sauce on Garlic Whipped Potatoes and Julienne Garden Medley

Pork Tenderloin with a Rosemary Balsamic Reduction Sauce and Crab Cakes with Aioli Sauce on Cranberry and Brown Rice Medley with Shaved Carrots and Green Beans

Sliced Beef Tenderloin with Champagne Mushroom Sauce and Chicken Piccata, Garlic Whipped Potatoes served with Green Beans Almondine