

# Rehearsal Dinner

*Priced per person includes One Hour Open Bar (House Brands) & Champagne Toast for Head Table*

*Add Champagne Toast for all guests: \$2.75.per person*

*Dinner*

Fresh Garden Salad with Choice of Dressing

*Select One Entree*

Roasted New York Strip English Cut with Bernaise or Sherry Mushroom Sauce

Gorgonzola Baked Stuffed Potato

Fresh Vegetable Medley

Freshly Baked Wheat & White Rolls with Butter/Margarine

Coffee & Tea

Choice of 1: Chocolate dipped Cheese Cake Lollipops w/Oreo Crust or  
Chocolate dipped Cheese Cake Bourbon Truffles w/Oreo Crust & a Touch of Bourbon or  
Decadent Pecan Diamonds (a rich pecan caramel on a cookie crust)

*\$27.99 per person*

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Chicken Wellington

Sundried Tomato Pilaf

Fresh Vegetable Medley

Freshly Baked Wheat & White Rolls with Butter/Margarine

Coffee & Tea

Choice of 1: Chocolate dipped Cheese Cake Lollipops w/Oreo Crust or  
Chocolate dipped Cheese Cake Bourbon Truffles w/Oreo Crust & a Touch of Bourbon or  
Decadent Pecan Diamonds (a rich pecan caramel on a cookie crust)

*\$26.99 per person*

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Roasted Chicken Picasso

Sundried Tomato Pilaf

Fresh Vegetable Medley

Freshly Baked Wheat & White Rolls with Butter/Margarine

Coffee & Tea

Choice of 1: Chocolate dipped Cheese Cake Lollipops w/Oreo Crust or  
Chocolate dipped Cheese Cake Bourbon Truffles w/Oreo Crust & a Touch of Bourbon or  
Decadent Pecan Diamonds (a rich pecan caramel on a cookie crust)

*\$26.99 per person*

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Coquille St Jacques Masked with Bernaise Sauce Glacage

Duchess Potato

Fresh Vegetable Medley

Fresh Baked Wheat & White Rolls with Butter/Margarine

Coffee & Tea

Choice of 1: Chocolate dipped Cheese Cake Lollipops w/Oreo Crust or  
Chocolate dipped Cheese Cake Bourbon Truffles w/Oreo Crust & a Touch of Bourbon or  
Decadent Pecan Diamonds (a rich pecan caramel on a cookie crust)

*\$30.99 per person*