

# *One of our Many Customized Menus*

## *Dinner*

### *First Course*

*Garden Fresh Bouquatiere de Tri – Colour Greens  
Vine Ripened Strawberries, Mandarin Oranges, Apples  
Raspberry and Walnut Vinaigrette Dressing  
Hot Garlic Bread*

### *Intermezzo*

*Lemon, Passion and Cassis Sorbets*

### *Main Course*

*Guest Choice Of*

*Select Cut de Chateau Briand, Béarnaise Sauce  
Breast de Poulet Sonoma, Sun-dried Tomato et Herbal Margarine,  
Asparagus Tip Sauce*

*Macadamia Encrusted Filet de Chilean Sea Bass, Tropical Salsa*

*All Entrees are Served with*

*Bouquatiere de Legumes and Chefs Choice de Potage*

### *Dessert Surprise Fantasia*

*Gourmet Dessert Sampler Palate*

*Wedding Cake*

*International Coffees and Liquor Bar*

*Crystal Caterers of Huntington - Steven Perlmutter, Caterer  
Executive Chef - Terence Connolly*