



Special Occasions Deserve Special Settings...

Congratulations on your engagement! We are delighted that you are considering the Red Jacket Mountain View Resort as the location to celebrate your wedding day.

The Mountain View offers traditional plated dinners and dinner buffets as well as casual “dinner by the bite” receptions served from a number of buffet stations. Preceded by a social hour, our talented culinary team will present a menu suited to your personal tastes, including a custom-carved ice sculpture to celebrate the occasion. Let our experienced service staff assist you with the arrangements for your flowers, music, photography, spa services, down to even the smallest details, allowing you to enjoy your special day to its fullest.

Special occasions do deserve special settings...and we are confident that you will find the comfortable accommodations, superb cuisine and outstanding service at the Red Jacket Mountain View Resort the perfect backdrop to frame your wedding day. We look forward to helping you plan your special celebration atop Sunset Hill.



red jacket
mountain view resort
fox ridge resort

Weddings In The Mountains

Congratulations on your engagement! Thank you for considering the Red Jacket Mountain View Resort for your wedding plans. We know that you would find our magnificent 25-acre setting atop Sunset Hill overlooking the Moat Mountains, Cathedral and White Horse Ledges, and Saco River Valley the perfect backdrop for your wedding festivities...complemented by our fine cuisine and gracious service.

All Red Jacket Mountain View Wedding Packages Include:

- *Bridal Hospitality Room*
- *White Chair Covers and Bows*
- *Custom Wedding Cake with Cake Cutting Service*
- *Dance Floor*
- *Chilled Wedding Toast (choice of champagne or sparkling cider)*
- *A Reception Menu created from our Plated or Buffet Dinner Selections*
- *White Linens, Table Skirting, China, Silverware, Stemware*
- *Complimentary Accommodations for Bride and Groom on Wedding Night*
- *Private Bar Set-up and Staffing (outdoor cocktail reception set-up not included)*

Facility Fee: \$1000

(Five-hour maximum event time)

Valley View Room and Hampshire Hall

210-person capacity for buffet service

240-person capacity for plated service

Wedding Ceremony Fee: \$250

Includes coordination of rehearsal and wedding ceremony with chairs, trellis, electricity, and music set-up.

Please inquire with our sales office regarding floral and entertainment arrangements, additional linen and chair cover colors, tented receptions, receptions for less than 75 people, and rehearsal dinner options. We look forward to the possibility of welcoming you and your guests to the Red Jacket Mountain View.



Weddings In The Mountains

Congratulations on your engagement! Thank you for considering the Fox Ridge Resort for your wedding plans. We know that you would find our magnificent 35-acre setting overlooking the Moat Mountains, Cathedral and White Horse Ledges, and Saco River Valley the perfect backdrop for your wedding festivities...complemented by our fine cuisine and gracious service.

All Fox Ridge Resort Wedding Packages Include:

- *Bridal Hospitality Room*
- *Custom Wedding Cake with Cake Cutting Service*
- *White Chair Covers and Bows*
- *Dance Floor*
- *Chilled Wedding Toast (choice of champagne or sparkling cider)*
- *A Reception Menu created from our Plated or Buffet Dinner Selections*
- *White Linens, Table Skirting, China, Silverware, Stemware*
- *Complimentary Accommodations for Bride and Groom on Wedding Night*
- *Private Bar Set-up and Staffing*
- *Pavilion / Alfresco Dining*

Facility Fee: \$1000

Five-hour maximum event time)

Wedding Pavilion

190-person capacity for buffet service

220-person capacity for plated service

Wedding Ceremony Fee: \$250

Includes coordination of rehearsal and wedding ceremony with chairs, trellis, electricity, and music set-up. Please inquire with our sales office regarding floral and entertainment arrangements, additional linen and chair cover colors, tented receptions, receptions for less than 75 people, and rehearsal dinner options. We look forward to the possibility of welcoming you and your guests to the Fox Ridge Resort.



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In the Heart of the White Mountains, North Conway, New Hampshire

This premier resort boasts a spirit of hospitality reminiscent of a White Mountain grand hotel.

ACCOMMODATIONS:

- 148 spacious guest rooms with private bath
Most rooms have balconies or patios and panoramic views of the surrounding mountains
- 12 newly renovated townhomes nestled in a wooded area less than 100 yards from the hotel. Each townhome has two bedrooms, two baths, living room, kitchen, dining area and patio
- Jacuzzi rooms available

RECREATION:

- Kahuna Laguna Water Park
- Heated outdoor pool (seasonal)
- Game arcade
- Lawn games, volleyball and basketball.
- Jogging, hiking, cross-country ski and snowmobile trail access
- Golf, indoor tennis, hiking, fishing, canoeing, downhill and cross-country skiing, family attractions, and North Conway's popular tax-free "shop-ortunities" nearby

DINING:

- Signature New England cuisine with a Continental accent served in Champney's Dining Room and lighter fare in Palmer's Red Ridge Grille
- Talented culinary staff able to accommodate any dining preference
- Varied banquet selections presented with style and imagination
- Cocktail receptions in Valley View Room

MEETING ACCOMMODATIONS:

- 12,000 square feet of flexible event and banquet space, accommodating meetings of up to 350 people
- 6 meeting rooms and smaller breakout rooms
- Hospitality suites also available
- Standard audio-visual equipment available including video players; monitors; overhead, slide and LCD projectors; screens; easels; flip charts and lecterns
- Experienced staff of professionals to serve your every meeting need

Meeting Facilities

Meeting Room	Sq. Ft.	Theater	Classroom	Conference	U-Shape	Reception	Banquet
Hampshire Hall	5,320	350	175	70	90	400	300
10th Mountain Room	1,320	75	50	40	35	90	60
The Ledges	660	40	25	25	25	40	25
Kearsarge Room	660	40	25	25	25	40	25
Valley View Room	2,520	-	-	-	-	225	-
Champney's	4,408	-	-	-	-	-	250
Birchmont Tavern	1,300	100	50	30	30	100	75



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Wedding Service Providers

*The following list is compiled from our experience and knowledge of these services.
This list is provided to assist you in your search within the Mount Washington Valley.*

Photographers & Videographers

* Tim Shellmer: 603-383-4219

Lisa DuFault: 603-383-9400 • Roger Marcoux: 603-374-2791

Bob Bernhardt (Videos): 603-356-7050

Florists

* Flower Drum, Adrian Thompson: 603-447-3786

Ruthie's Flower Shop, Elaine Currier: 603-447-8878

Wedding Cakes

Sugarmaker's Bakery: 603-383-9545

Riverstones Fine Pastries: 603-447-3366

DJ/Bands/Entertainment

DJ Chuck Noel: 603-744-6113 • DJ Brian Sparhawk :781- 883-4543

* DJ, Vocalist & Band, Judy Laflamme: 603-466-5762

Limousines

*Sutton Luxury Limousine: 603-387-3663

Lilley's Limo: 888-546-6765

Custom Limo: 800-585-3589

Horse Drawn Carriage

Joe Coyle: 603-367-8275

Justices of the Peace / Officiates

* Suzanne C. Connifey (on-site): 603-986-9085

Mike King: 603-447-8473

Rhoda Quint: 603-447-3822

Mount Washington Valley Churches

Roman Catholic

Our Lady of the Mountains
2905 White Mountain Highway
North Conway
356-2535

Church of Christ

Church of Christ
Route 113
Conway
447-8855

Episcopal

Episcopal Christ Church
Main at Pine
North Conway
356-2062

Congregational

First Church of Christ
2503 Main Street
North Conway
356-2324

Anglican

St. Margaret Anglican Church
85 Pleasant Street
Conway
447-2404

Southern Baptist

Valley Christian Church
230 East Conway Road
Conway
356-2730

Baptist

First Baptist Church
Main Street
North Conway
356-6066

Lutheran

Lutheran Church of the Nativity
15 Grove Street
North Conway
356-7827

Christian and Missionary Alliance

White Mountain Chapel
296 East Main Street
Conway
447-5068

Methodist

Conway United Methodist Church
121 Main Street
Conway
447-5303

Beverage Service

Premium Selections

Absolute Vodka
Dewar's Scotch
VO

Tanqueray Gin
Jack Daniels Bourbon
Cuervo Gold Tequila

Bacardi Rum
Capt. Morgan Rum
Courvoisier VS

Top Shelf Selections

Belvedere Vodka
Chivas Scotch

Bombay Sapphire Gin
Crown Royal

Myers Rum
Courvoisier VSOP

Open Bar

(Based Upon Consumption)

Liquor

House Brands	\$5.25
Premium Brands	\$6.50
Top Shelf Brands	\$7.00

Beer

Domestic Bottled	\$3.25
Imported Bottled	\$4.00
Imported Draft	\$4.00
Micro Brew	\$4.00

Two-Liquor Drinks

House Brands	\$5.75
Premium Brands	\$7.00
Top Shelf Brands	\$7.95

House Wine

Chardonnay	\$5.25
Cabernet Sauvignon	\$5.25
White Zinfandel	\$5.25

Cognacs

Grand Marnier	\$7.00
Remy Martin	\$7.00
Courvoisier VS	\$7.00

Beverages

Soda	\$2.50
Juice	\$2.00
Sparkling Water	\$2.00

*Special wine selections and cordials are available upon request.
A \$50 set-up fee applies to all banquet bars with less than \$300 in sales.*

*All prices are subject to state tax and 18% administrative fee.
Administrative fee is subject to state tax.*

Transportation Information

AIRPORTS

Logan Airport, Boston, MA (*Approximate travel time to North Conway, NH, 2½ hours*)

• Massachusetts Port Authority Operations **617-561-1800**

Car rental available and private limousine service available. Bus service from Boston to Conway, NH, on Concord Trailways.

Portland International Jetport, Portland, ME (*Approximate travel time to North Conway, NH, 1¼ hours*)

• Jetport Manager's Office **207-773-8462**

Delta Airlines **207-879-5101** • Delta Business Express **800-345-3400** • Continental Airlines **207-761-4378**

United Airlines **207-775-0488** • US Air **800-943-5436**. Car rentals, charter bus and limousine services available.

Manchester Airport, Manchester, NH (*Approximate travel time to North Conway, NH, 2 hours*)

• Manager's Office **603-624-6539**

American Airlines **800-433-7300** • United Airlines **800-241-6522** • US Air **800-943-5436**

Southwest Airlines **800-435-9792** • Delta **800-221-1212**

Car rental and private limousine service available. Bus service from Manchester to Conway, NH, Concord Trailways

Maine Aviation Corporation, Portland ME

• Main telephone **207-775-5635**

Charter flights only; Portland and Fryeburg, ME airports only

Fryeburg Aviation – Airport, Fryeburg, ME

• Main telephone **207-935-2800**

TO AND FROM AIRPORTS

Concord Trailways Concord, NH **800-852-3317**

Portland Limousine Portland, ME **207-797-2478**

Fast Taxi Conway, NH **603-356-0000**

DRIVING DIRECTIONS

From Boston, MA • approximately 2½ hours (130 miles)

Take Interstate 95 North to Portsmouth, New Hampshire; Take exit 4, follow signs to White Mountains and the Spaulding Turnpike/Route 16 North. From Portsmouth, New Hampshire travel approximately 80 miles on Route 16 to North Conway. After turning left at the traffic light in Conway, continue for about 5 miles on Route 16 North, the Red Jacket is on the right.

From Manchester, NH • approximately 2 hours (105 miles)

Take Interstate 293 South, Merge into Interstate 93 North following the signs for Concord, NH. 30 miles north of Concord take exit 23, exit right onto Route 104 East. You will see signs for the Mount Washington Valley. Follow Route 104 for about 9 miles until it ends at a set of lights. At the light turn left, follow one mile until Route 25. Turn right onto Route 25 and follow for about 20 miles until you reach Route 16. Take Route 16 North into Conway. After turning left at the traffic light in Conway, continue for about 5 miles on Route 16 North, the Red Jacket is on the right.

From Portland, ME • approximately 1¼ hours (60 miles)

Take Route 302 West to Route 16 North. Continue for approximately 2 miles on Route 16 North, the Red Jacket is on the right.

From New York City, NY • approximately 6 hours (315 miles)

Take Interstate 95 North to Interstate 91 North to Interstate 84 East to Interstate 90 East (Massachusetts Turnpike). Take 90 East to Interstate 495 to Interstate 95 North. Take Interstate I95 North to Portsmouth, New Hampshire; Take exit 4, follow signs to White Mountains and the Spaulding Turnpike/Route 16 North. From Portsmouth, New Hampshire travel approximately 80 miles on Route 16 to North Conway. After turning left at the traffic light in Conway, continue for about 5 miles on Route 16 North, the Red Jacket is on the right.



Mount Cranmore Wedding Reception

~ Champagne Toast & Sculpted Ice Figure ~

Cold Display

Domestic and International Cheese Mirror
Fresh Garden Crudités

New England Seafood Display

Iced Jumbo Shrimp • Littleneck Clams and Oysters on the Half Shell • Smoked Atlantic Salmon
Smoked Seafood Selection • Traditional Condiments • Assorted Crackers

Hot and Cold Hors d'Oeuvres

Butlered First Hour (Select Four)

Selection of Tea Sandwiches • Assorted Cold Canapés • Pesto Shrimp en Croûte
Scallop in Bacon • Petite Maine Crab Cake • Clams Casino
Crabmeat Stuffed Mushroom Cap • Fried Camembert • Thai Chicken Spring Roll
Beef Teriyaki on a Skewer • Sesame Chicken • Swedish Meatball • Baked Roquefort Apple

Mashed Potato Bar

Purple, Yukon Gold and Red Bliss Potatoes
Chicken Provençal, Wild Mushroom Ragoût, and Mornay Sauce
(Pasta station may be substituted for mashed potato bar)

Carving Station

(Select Two)

Sugar Glazed Ham, Mustard Sauce • Roast Loin of Pork, Cranberry Apple Chutney
Smoked Turkey, Cranberry Relish • Roast Sirloin of Beef, Bordelaise Sauce
Roast Tenderloin of Beef, Béarnaise Sauce
(Served with home baked rolls and appropriate condiments)

~ \$75.00 Per Person • Minimum of 75 Guests ~

*Designed as a station buffet reception without full dinner seating.
All prices are subject to state tax and 18% administrative fee. Administrative fee is subject to state tax.*



Moat Range Wedding Reception

~ Champagne Toast & Sculpted Ice Figure ~

Cold Display

*Domestic and International Cheese Mirror
Fresh Garden Crudités*

New England Seafood Display

*Iced Jumbo Shrimp
Littleneck Clams and Oysters on the Half Shell
Smoked Atlantic Salmon • Smoked Seafood Selection
Traditional Condiments and Assorted Crackers*

Hot and Cold Hors d'Oeuvres

Butlered First Hour (Select Four)

*Selection of Tea Sandwiches
Assorted Cold Canapés • Pesto Shrimp en Croûte • Scallop in Bacon
Petite Maine Crab Cake • Clams Casino • Crabmeat Stuffed Mushroom Cap
Fried Camembert • Thai Chicken Spring Roll • Beef Teriyaki on a Skewer
Sesame Chicken • Swedish Meatball • Baked Roquefort Apple*

Pasta Station

(Select Two)

*Penne Pasta in Olive Oil with Spinach, Mushrooms and Feta Cheese
Lobster Ravioli with Roasted Red Pepper Sauce • Cheese Tortellini with Pesto Sauce
Fettuccine Primavera Rigatoni with Chicken and Broccoli • Fettuccine Carbonara*

Carving Station

(Select Two)

*Sugar Glazed Ham, Mustard Sauce • Roast Loin of Pork, Cranberry Apple Chutney
Smoked Turkey, Cranberry Relish • Top Round of Beef, Horseradish Sauce
(Served with home baked rolls and appropriate condiments)*

~ \$65.00 Per Person • Minimum of 75 Guests ~

*Designed as a station buffet reception without full dinner seating.
All prices are subject to state tax and 18% administrative fee. Administrative fee is subject to state tax.*



Mount Chocorua Wedding Buffet

~ Champagne Toast & Sculpted Ice Figure ~

Cold Display

Domestic and International Cheese Mirror

Fresh Garden Crudités

New England Seafood Display

Iced Jumbo Shrimp

Littleneck Clams and Oysters on the Half Shell Smoked

Atlantic Salmon • Smoked Seafood Selection

Traditional Condiments • Assorted Crackers

Hot and Cold Hors d'Oeuvres

Butlered First Hour (Select Four)

Selection of Tea Sandwiches

Assorted Cold Canapés • Pesto Shrimp en Croûte • Scallop in Bacon

Petite Maine Crab Cake • Clams Casino • Crabmeat Stuffed Mushroom Cap

Fried Camembert • Thai Chicken Spring Roll • Beef Teriyaki on a Skewer

Sesame Chicken • Swedish Meatball • Baked Roquefort Apple

Dinner Buffet

Chef's Soup Selection

Home Baked Rolls and Butter

Caesar Salad

Assorted Seasonal Salads

Entrées

(Select Four)

Swordfish Medallions, Beurre Blanc • Baked Stuffed Sole, Lobster Sauce

Scallops and Shrimp en Brochette, Scampi • Penne Pasta in Olive Oil with Spinach, Mushrooms and Feta Cheese

Chicken Saltimbocca • Chicken Forestiere, Wild Mushroom Ragoût

Chef-Carved Roast Sirloin of Beef, Bordelaise Sauce • Chef-Carved Tenderloin of Beef, Béarnaise Sauce

Fresh Vegetables du Jour and Potato or Rice

~ \$85.00 Per Person • Minimum of 75 Guests ~

All prices are subject to state tax and 18% administrative fee. Administrative fee is subject to state tax.



White Horse Ledge Wedding Buffet

~ Champagne Toast & Sculpted Ice Figure ~

Cold Display

Domestic and International Cheese Mirror
Fresh Garden Crudités

Hot and Cold Hors d'Oeuvres

Butlered First Hour (Select Four)

Selection of Tea Sandwiches
Assorted Cold Canapés • Pesto Shrimp en Croûte • Scallop in Bacon
Petite Maine Crab Cake • Clams Casino • Crabmeat Stuffed Mushroom Cap
Fried Camembert • Thai Chicken Spring Roll • Beef Teriyaki on a Skewer
Sesame Chicken • Swedish Meatball • Baked Roquefort Apple

Dinner Buffet

Chef's Soup Selection
Home Baked Rolls and Butter
Caesar Salad
Assorted Seasonal Salads

Entrées

(Select Four)

Baked Stuffed Sole, Lobster Sauce • Pan-Seared Salmon in Herb Crust, Roasted Red Pepper Sauce
Fettuccine Primavera • Penne in Olive Oil with Spinach, Mushrooms and Feta Cheese
Chicken Boursin in Pastry • Chicken Saltimbocca
Chef-Carved Roast Sirloin of Beef, Horseradish Sauce • Chef-Carved Steamship Round of Beef
Fresh Vegetables du Jour and Potato or Rice

~ \$70.00 Per Person • Minimum of 75 Guests ~

All prices are subject to state tax and 18% administrative fee. Administrative fee is subject to state tax.



Sunset Hill Wedding Buffet

~ Champagne Toast & Sculpted Ice Figure ~

Cold Display

Domestic and International Cheese Mirror
Fresh Garden Crudités

Dinner Buffet

Chef's Soup Selection
Home Baked Rolls and Butter
Assorted Seasonal Salads

Entrées

(Select Three)

Baked Native Haddock, Lemon Beurre Blanc
Pan-Seared Salmon in Herb Crust, Roasted Red Pepper Sauce
Fettuccine Primavera
Penne Pasta in Olive Oil with Spinach, Mushrooms and Feta Cheese
Chicken Boursin in Pastry
Chicken Marsala
Chef-Carved Top Round of Beef, Horseradish Sauce
Fresh Vegetables du Jour and Potato or Rice

~ \$65.00 Per Person • Minimum of 75 Guests ~

All prices are subject to state tax and 18% administrative fee. Administrative fee is subject to state tax.



Bridal Veil Falls Banquet Dinner

~ Champagne Toast & Sculpted Ice Figure ~

Cold Display

Domestic and International Cheese Mirror
Fresh Garden Crudités

New England Seafood Display

Iced Jumbo Shrimp • Littleneck Clams and Oysters on the Half Shell • Smoked Atlantic Salmon
Smoked Seafood Selection with Traditional Condiments • Assorted Crackers

Hot and Cold Hors d'Oeuvres

Butlered First Hour (Select Four)

Selection of Tea Sandwiches
Assorted Cold Canapés • Pesto Shrimp en Croûte • Scallop in Bacon
Petite Maine Crab Cake • Clams Casino • Crabmeat Stuffed Mushroom Cap • Fried Camembert
Thai Chicken Spring Roll • Beef Teriyaki on a Skewer • Sesame Chicken • Swedish Meatball • Baked Roquefort Apple

Appetizers and Soups

(Select One)

Iced Shrimp Cocktail • Chilled Seafood Cocktail
Melon and Prosciutto • Pesto Shrimp en Croûte
Baked Spinach, Mushrooms and Cheese in Phyllo • Butternut Squash Ravioli, Maple Cider Sauce
Seasonal Fresh Fruit Cup with Sorbet • Baked Brie in Puff Pastry, Chef's Garnish
New England Clam Chowder • Chicken en Brochette, Tarragon Sauce
Lobster Strudel with Wild Mushrooms and Goat Cheese

Entrées

(Advance entrée count required for multiple selections)

Pan-Seared Halibut Fillet, Chervil Sauce • Baked Stuffed Lobster, Seafood Stuffing
Chicken Breast stuffed with Lobster, Sherry Cream Sauce • Roast Loin of Lamb Provençal
Filet Mignon, Béarnaise Sauce
Accompanied by Fresh Vegetables du Jour and Potato or Rice

~ \$85.00 Per Person • Minimum of 75 Guests ~

All prices are subject to state tax and 18% administrative fee. Administrative fee is subject to state tax.



Crystal Cascade Banquet Dinner

~ Champagne Toast & Sculpted Ice Figure ~

Cold Display

Domestic and International Cheese Mirror

Fresh Garden Crudités

Hot and Cold Hors d'Oeuvres

Butlered First Hour (Select Four)

Selection of Tea Sandwiches

*Assorted Cold Canapés • Pesto Shrimp en Croûte • Scallop in Bacon
Petite Maine Crab Cake • Clams Casino • Crabmeat Stuffed Mushroom Cap
Fried Camembert • Thai Chicken Spring Roll • Beef Teriyaki on a Skewer
Sesame Chicken • Swedish Meatball • Baked Roquefort Apple*

Appetizers and Soups

(Select One)

*Iced Shrimp Cocktail • Seasonal Fresh Fruit Cup with Sorbet
Melon and Prosciutto • Pesto Shrimp en Croût • Baked Spinach, Mushrooms and Cheese in Phyllo
Butternut Squash Ravioli, Maple Cider Sauce • Chicken en Brochette, Tarragon Sauce
Baked Brie in Puff Pastry, Chef's Garnish • Asparagus Vinaigrette on Mesclun Greens
New England Clam Chowder • Lobster Strudel with Wild Mushrooms and Goat Cheese*

Salads

(Select One)

*Marinated Tomato and Buffalo Mozzarella Salad • Spinach Salad with Hot Bacon Dressing
Champney's Field Greens • Traditional Caesar Salad*

Entrées

(Advance entrée count required for multiple selections)

*Grilled Fillet of Salmon, Stone-Ground Mustard Sauce • Baked Stuffed Shrimp, Lobster Sauce
Fettuccine Primavera • Chicken Piccata, Lemon Butter Sauce
Herb-Crusted Roast Sirloin of Beef • Filet Mignon, Béarnaise Sauce • Chicken Breast stuffed with Lobster, Sherry Cream Sauce
Accompanied by Fresh Vegetables du Jour and Potato or Rice*

~ \$70.00 Per Person • Minimum of 75 Guests ~

All prices are subject to state tax and 18% administrative fee. Administrative fee is subject to state tax.



Champney Falls Banquet Dinner

~ Champagne Toast & Sculpted Ice Figure ~

Cold Display

Domestic and International Cheese Mirror

Fresh Garden Crudités

Appetizers and Soups

(Select One)

Seasonal Fresh Fruit Cup with Sorbet • Melon and Prosciutto

Pesto Shrimp en Croûte • Baked Spinach, Mushrooms and Cheese in Phyllo

Butternut Squash Ravioli, Maple Cider Sauce • Chicken en Brochette, Tarragon Sauce

Baked Brie in Puff Pastry, Chef's Garnish • Asparagus Vinaigrette on Mesclun Greens

New England Clam Chowder • Lobster Strudel with Wild Mushrooms and Goat Cheese

Salads

(Select One)

Marinated Tomato and Buffalo Mozzarella Salad • Champney's Field Greens

Spinach Salad with Hot Bacon Dressing • Traditional Caesar Salad

Entrées

(Advance entrée count required for multiple selections)

Baked Haddock, Lemon Beurre Blanc • Grilled Fillet of Salmon, Stone-Ground Mustard Sauce

Baked Stuffed Shrimp, Lobster Sauce • Fettuccine Primavera

Pasta Portobello • Chicken Piccata, Lemon Butter Sauce

Chicken Marsala • Roast Prime Rib of Beef, Jus Lié

Herb-Crusted Roast Sirloin of Beef, Bordelaise Sauce

Accompanied by Fresh Vegetables du Jour and Potato or Rice

~ \$65.00 Per Person • Minimum of 75 Guests ~

All prices are subject to state tax and 18% administrative fee. Administrative fee is subject to state tax.