Victors Valiant Wedding Package
Entrée price includes package price per guest

Fruit, Cheese and Vegetable Display

Choice of Three Hand Passed Hors d’Oeuvres
One server per 50 guests will be provided for hand passed hors d’oeuvres
Rosemary Chèvre Cheese Puffs
Spanakopita
Shrimp Tempura
Smoked Salmon Canapés with cream cheese rosette on cucumber
Coriander Crusted Seared Ahi Tuna on bamboo skewer
Teriyaki Beef Skewers
Thai Chicken Skewer
Beef Rosette with roasted garlic mayo on potato crisp
Caprese Focaccia Skewers

Toast
One glass of sparkling wine per guest is provided for the toast. Sparkling juice will be available as a non-alcoholic option.

Choice of One Salad:
Caesar Salad
Mixed Green Salad with choice of dressing
Greek Salad with feta, kalamata olives, pepperoncini, tomatoes and Greek dressing
Boston Wedge Salad w/bleu cheese, tomatoes, Roquefort dressing and bacon (optional)

Choice of Two Served Entrées:
Served with choice of two accompaniments, Assorted Rolls and Butter, Coffee, Decaf, Tea, Iced Tea
*Vegetable Selections: Seasonal Mixed Vegetables, Haricots Verts, Asparagus or Roasted Seasonal Vegetables
*Starch Selections: Roasted Tri-color Fingerling Potatoes, Roasted Garlic Mashed Red Skin Potatoes or Multigrain Pilaf

Red Meat Entrées:
Bleu Cheese Filet topped with breadcrumbs, fresh herbs & sage veal demi-glace $55.50
Grilled Tenderloin Filet with sautéed wild mushrooms & demi-glace $58.50
Grilled 10 oz. New York Strip with veal demi-glace $56.50

Poultry Entrées:
French, Roasted Chicken Breast seasoned with lemon & herbs $51.50
Island Chicken Breast with mango cream sauce, pineapple & skewered shrimp $52.50
Asiago Chicken with roasted tomato relish $47.50
House Smoked Turkey Breast with balsamic glaze, dried blueberries & pistachios $48.50

Fish/Seafood:
Sautéé Ruby Red Trout Fillet with sage, pine nuts, morels & Pernod cream sauce $51.50
Coconut Panko Encrusted Mahi-Mahi with Thai basil cream sauce $53.50
Grilled Bay Fundi Salmon Fillet with roasted herbs & dill butter $53.50

Mixed Grill:
Beef Filet with Seafood selection $63.50
Beef Filet with Chicken selection $61.50

All food and beverage is subject to 6% sales tax and 18% gratuity.
Choice of One Vegetarian Served Entrée:
Served with Vegetable, Assorted Rolls and Butter, Coffee, Decaf, Tea, Iced Tea

*Vegetable Selections:* Seasonal Mixed Vegetables, Haricots Verts, Asparagus or Roasted Seasonal Vegetables

**Vegetarian Entrées:**
- Wild Mushroom Sacchetti with garlic cream sauce topped with julienne vegetables  $49.50
- Five Spice Grilled Tofu with Asian vegetables on Thailand purple rice pilaf (GF)  $50.50
- Eggplant Sauté with wild mushrooms, peppers, lemon butter sauce & shaved parmesan  $49.50

Cake Cutting Service

Late Night Gourmet Coffee Station
Brewed coffee, decaffeinated coffee and hot water with assorted teas served with assorted Italian flavorings, whipped cream, chocolate shavings, cinnamon, brown sugar & candied orange peel

Select One Afterglow:
(90 minute maximum service time)

- Gourmet Pizza Bar – Grilled chicken with pesto pizza, Wild mushroom with brie pizza, traditional Pepperoni pizza
- Michigan Coney Bar – Mini Hot dogs, National chili, mustard, relish, cheese and onions
- Sandwich Station – Gourmet assortment of sliced smoked turkey and vegetarian subs & muffaletta

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