

# *fairy tale plated lunch*

## *Pre-Reception Menu*

- + Seasonal from the Garden Crudites with Grilled Onion Cream

## *(2) Course Plated Lunch Menu*

### *Appetizer*

- + Housemade Crab Cake with Lemon Aioli, Shaved Fennel, and Jicama Slaw

### *Entrée*

- + Pan Seared Chicken Breast with Foraged Mushrooms and Marsala Sauce
- + Yukon Gold Potato, Applewood Bacon and Gruyere Pave
- + Baby Carrots, Tri-Color Cauliflower and Asparagus

### *Accompaniments*

- + Rolls and Butter
- + Coffee, Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

## *Beverages*

Four Hour (4) Call Brand Package Bar

## *Specialty Drink*

*(Included in package bar)*

Select one from the Specialty Drink List

## *Toast*

House Sparkling Wine

## *Wedding Cake\**

- + Your choice of flavor and filling
- + Guest Count determines size of wedding cake

*\*You will choose your wedding cake with your Wedding Event Manager*

# *fairy tale plated dinner*

## *Flora Pre-Reception Menu*

- + Vegetable Spring Roll with Sweet Chile Sauce
- + Bacon-crust Beef and Blue Cheese Meatballs with Sun-dried Tomato Pesto
- + Bacon-wrapped Scallops with a Thai Sweet Chili Sugar Glaze

## *À la Carte Plated Dinner Menu*

### *Appetizer*

- + Truffle-Scented Poached Lobster Macaroni and Gourmet Cheese

### *Salad*

- + Strawberry and Frisee Salad  
Frisée and Strawberries with Spiced Pecans, Radishes and Goat Cheese

### *Entrée*

- + Roasted French-cut Chicken Breast Stuffed with Prosciutto, Spinach, and Fontina Cheese with Fire Roasted Tomato Coulis

### *Accompaniments*

- + Rolls and Butter
- + Coffee, Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

## *Beverages*

(4) Four Hour Call Brand Package Bar

## *Specialty Drink*

*(Included in package bar)*

Select one from the Specialty Drink List

## *Toast*

House Sparkling Wine

## *Wedding Cake\**

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