

SURF & SAND RESORT SUMMER WEDDINGS



SUMMER BREEZE

\$92 per person

RECEPTION BAR

One Hour Hosted Soft Bar (Beer/Wine)

HORS D'OEUVRES

(Choice of three of the following tray-passed hors d'oeuvres)

Sesame Chicken Sate with Peanut Sauce

Applewood Bacon and Artichoke Quiche

Sundried Tomato and Goat Cheese Calzone

Spinach and Feta Spanikopita

Oriental Spring Roll with Orange Plum Sauce

Chicken Potsticker with Ginger Soy Sauce

PLATED DINNER

First Course

(Choice of one of the following)

Soup of the Day

Seasonal Baby Greens, Tear Drop Tomatoes, Basil Vinaigrette

Classic Caesar Salad with Shaved Parmesan and Garlic Croutons

French Rolls and Butter

Entrée

(Choice of one of the following)

Chicken Piccata

Chicken Piccata, Creamy Polenta, Caper Lemon Sauce with Cherry Tomatoes

Roasted Breast of Chicken

Roasted Chicken Breast with Vegetable Ravioli, Citrus Thyme Jus

CHAMPAGNE TOAST

(One Glass per person)

House Select Champagne

COMPLIMENTARY CAKE CUTTING

Freshly Brewed Coffee and Assorted Teas

Minimum of 30 Guests Required

Packages Available Select Friday and Sundays, May 1, 2009 – August 30, 2009

Packages applicable to new bookings only – Subject to Availability

Price Excludes Service Charge and Tax

SUNSET SPLENDOR

\$105 per person

RECEPTION BAR

One Hour Hosted Deluxe Bar

HORS D'OEUVRES

(Choice of three of the following tray-passed hors d'oeuvres)

Sesame Chicken Sate with Peanut Sauce

Sundried Tomato and Goat Cheese Calzone

Applewood Bacon and Artichoke Quiche

Oriental Spring Roll with Orange Plum Sauce

Bruschetta with Vine Ripened Tomatoes and Basil

Spinach and Feta Spanikopita

PLATED DINNER

First Course

(Choice of one of the following)

Vine Ripened Tomato Gazpacho, Basil Pesto Drizzle

Summer Greens, Candied Pecans, Orange Segments, Balsamic Vinaigrette

Classic Caesar Salad with Shaved Parmesan and Garlic Croutons

French Rolls and Butter

Entrée

(Choice of one of the following)

Roasted Breast of Chicken

Roasted Chicken Breast with Vegetable Ravioli, Citrus Thyme Jus

Filet of Salmon

Grilled Salmon, Sautéed Spinach, Chive Mashed Potatoes, Sweet Garlic Sauce

Roasted Tenderloin of Beef

Roasted Tenderloin of Beef, Garlic Mashed Potatoes, Red Wine Herb Sauce

WINE WITH DINNER

(One Glass per person)

House Select Chardonnay, Cabernet Sauvignon or Merlot

CHAMPAGNE TOAST

(One Glass per person)

House Select Champagne

COMPLIMENTARY CAKE CUTTING

Freshly Brewed Coffee and Assorted Teas

Minimum of 30 Guests Required

Packages Available Select Friday and Sundays, May 1, 2009 – August 30, 2009

Packages applicable to new bookings only – Subject to Availability

Price Excludes Service Charge and Tax

For Additional Entrée Add \$8.00 per person (Limit 2 Entrees)

