

Silver Package Buffet Dinner

Lago Mar Signature Salad Bar

Carving Station (Pick 1)

Berry Preserve Glazed Ham, Prime Rib, Roasted Turkey Breast, Mojo Roasted Pork Loin

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Poultry Entrée (Pick 1):

Chicken Marsala, Chicken Francaise, Chicken Picatta, Chicken Milanese

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Seafood Entrée (Pick 1):

Filet of Salmon, Potato Crusted Yellow Snapper, Tilapia

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Choice of Starches (Pick 2):

Rice Pilaf, Whipped Potato, Twice Baked Potato, Dutchess Potato, Oven Roasted Potatoes,
5 Cheese Au Gratin or Baked Potato and Baked Sweet Potato Bar

Chef's seasonal vegetable medley selection

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Optional Additional Pasta Station

(Additional Fee Applies)

Penne, Linguini and Tortellini pasta's with Alfredo, Marinara and Bolognese sauces, with Mushrooms, Artichokes, Sundried tomatoes, Peas, Mixed Peppers, Broccoli, Parmesan cheese, Garlic and Olive Oil, Includes grilled Chicken, Sautéed Beef and Steamed Shrimp

Dessert

Chocolate covered strawberries to accompany wedding cake

Package includes:

Valet attendant

Female restroom attendant

Dance floor

Poolside cocktail and Hors D' Oeuvre Hour with choice of 3 butler passed Hors D' Oeuvres from list

4 Hour open premium bar, including cocktails and mixers, domestic and imported beers, house wines, soft drinks and juices

Champagne toast

House red and white wines offered with dinner

Linens and napkins of your color choice (Limited to colors available)

Freshly brewed Colombian regular and decaf coffees, assorted hot herbal teas, iced tea and Lemonade

Open Premium Brand Bar: Chivas Regal Scotch, Johnnie Walker Black Scotch, Canadian Club Rye, Jack Daniels Bourbon, Tanqueray Gin, Grey Goose Vodka, Absolut Vodka, Bacardi Silver Rum, Jose Cuervo Gold Tequila, Amaretto Di Sorrano, Kahlua Coffee Liquor