

Wedding Dinner Premier Package

Three Hour Reception

Additional banquet time may be pre-arranged at a cost of \$150.00 per hour
All dinners served with homemade rolls, salad, coffee and tea

Two- Hour Beverage Service

House liquor, wine, domestic beer & soft drinks
(Call brands an additional \$1.75 per person per hour / Premium brands an additional \$2.25 per person per hour)
For additional bar times & cost consult beverage plans
Champagne Toast
Alcohol shots are not included in any beverage or package plan

Hors d'oeuvres

Crudités of fresh vegetables
Montage of domestic and imported cheeses with fresh seasonal fruit display
&
(Select three hot hors d'oeuvres)

Assorted Stuffed Mushrooms
Scallops Wrapped in Bacon
Mini Egg Rolls
Crab Fondue

Blackened Chicken Bites
Spanakopita
Cheese Puffs
Bruschetta

Petite Quiche
Chicken Quesadilla
Italian Meatballs
Swedish Meatballs

Salad

(Select one)

Garden Greens

*Spinach with Strawberries &
Lemon Dressing*

Caesar

Entrees

Steak Diane

*Filet medallions sautéed with mushrooms, onions
and topped with a burgundy crème sauce \$55.00*

Baked Salmon

*Moist filet baked in lemon, dill butter and served
with a light dill sauce \$54.00*

Chicken Florentine

*Lightly breaded chicken breast baked with fresh
spinach and provolone cheese \$53.00*

Prime Rib

*Slow roasted for tenderness, prepared to
medium temperature \$54.00*

Stuffed Chicken Breast

*Italian herb breading inside a fresh chicken breast
and topped with apricot glaze \$53.00*

Chicken Diane

*Baked chicken in a cream sauce of dijon mustard,
chardonnay wine and mushrooms \$53.00*

Pasta Primavera

*Fresh vegetables sautéed and served with penne
pasta seasoned with fresh herbs and olive oil \$51.00*

Filet Mignon

*Charbroiled to a pink medium temperature and
served with whole sautéed mushrooms \$55.00*

Shrimp Scampi

*Delicate gulf shrimp sautéed in a delicious lemon
butter and diced peppers \$57.00*

Chicken Francaise

*Breast of chicken lightly breaded in Italian herbs
and sautéed in lemon butter \$52.00*

Stuffed Shells

*Ricotta filled shells covered with homemade
marinara sauce \$51.00*

New York Strip

*Marinated in fine herb spices and baked to
perfection \$54.00*

Taste of Two

*Your guests may be offered a combined meal of the above entrees
Your catering sales representative will assist you in selection and pricing.*

Starch (select one)

*Red Herb Roasted Potatoes, Garlic Smashed Potatoes, Butter Whipped Potatoes, Scalloped Potatoes or
Rice Pilaf*

Vegetable (select one)

California Medley, Green Beans Almandine, Steamed Broccoli or Buttered Sweet Corn

Menus prices do not include 19% gratuity or 6% sales tax
Prices subject to change 1/30/10

Clarion Hotel Morgan Ballroom (304) 292-1992 or (304) 319-2333