

Gold Package Plated Dinner

Choice of Salad (All guests will receive same salad)

Traditional Caesar Salad

Hearts of Romaine Lettuce tossed with Croutons, Fresh Grated Parmesan Cheese & Classic Caesar Dressing

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Lago Mar House Salad

Baby mixed greens topped with diced cucumbers, diced tomatoes and spun carrots with choice of dressing

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Lago Mar Signature wedge

A wedge of iceberg lettuce, atop fresh sliced Roma tomatoes, shaved red onions, and bacon bits served with our signature blue cheese vinaigrette

Choice of Entrée (Choice to be included in the RSVP card)

Beef Entrée: (Choose One)

6 oz. Petite Filet, Prime Rib, Char-grilled 12 oz. NY strip,
veal Medallions Marsala or Madeira, veal Picatta

Poultry Entrée: (Choose One)

Chicken Francaise, Chicken Marsala, Chicken Maderia

Seafood Entrée: (Choose One)

Filet of Salmon, Ruby Red Trout Almondine, Potato Crusted Yellow Snapper

All Entrées Served With Choice of Starch

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

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 Liqueur