#### DAYTIME WEDDING LUNCHEON BUFFET

Our 2004 Wedding Package includes Champagne Toast, Custom Wedding Cake, Complimentary Overnight Accommodations for the Bride and Groom and Discounted Parking for guests.

#### TWO HOUR HOSTED BAR

Full Service Bar Featuring: Call Brands, Imported and Domestic Beers California Wines, Mineral Waters and Assorted Sodas

#### CHAMPAGNE TOAST

# 👁 THE MAGNOLIA WAY 🛹

**Presented on an Attractively Decorated Buffet...** Mixed Green Salad With Vinaigrette Dressing Sliced Fresh Fruit and Melon Served With Honey Yogurt Dressing Pasta Salad, Waldorf Salad and Marinated Vegetable Salad

**ENTRÉES** - Choice of Two

#### CHICKEN PRINCESS

Breast of chicken with Asparagus Spears Slivered Almonds in a Chardonnay Sauce

#### **BREAST OF CHICKEN NEWBURG**

Breast of Chicken with Bay Shrimp, Scallops and Mushrooms in a Lobster Sauce

#### BREAST OF CHICKEN NAPA VALLEY

Marinated In California Chardonnay Shallots and Fresh Herbs

#### SLICED PORK LOIN

Roasted Tenderloin of Pork in a Calvados Brandy Sauce

#### LONDON BROIL

Marinated Sliced Beef in a Burgundy Glaze Topped with Sliced Mushrooms

# CHOICE OF POTATO OR RICE

CHEF'S SELECTION OF FRESH SEASONAL VEGETABLES Warm French Rolls and Butter

#### **CUSTOM WEDDING CAKE**

Cut and Served by Wait staff Freshly Brewed Superior Colombian Blend Coffee Regular, Decaffeinated and Herbal Teas

Price Subject To Service Charge and Sales Tax

#### **EVENING WEDDING SIT DOWN DINNERS**

Our 2004 Wedding Package includes Champagne Toast, Custom Wedding Cake Complimentary Overnight Accommodations for the Bride and Groom and Discounted Parking for guests.

#### FOUR HOUR BAR SERVICE

Full Service Bar Features: Call Brands, Imported Beer, Domestic Beer California Wine, Mineral Waters and Assorted Soft Drinks

#### CHAMPAGNE TOAST

#### CHOOSE ONE OF EACH OF THE FOLLOWING ....

\*\* FIRST COURSE \*\*

MIXED GREEN SALAD

Array of Garden Greens Garnished With Tomatoes ,Carrots and Cucumbers Herb Vinaigrette

#### CAESAR SALAD

Crisp Romaine Lettuce With Parmesan Cheese and Homemade Croutons Caesar Dressing

HEARTS OF ROMAINE SALAD

With Orange and Grapefruit Segments with Citrus Dressing

#### \*\* ENTREE \*\*

### BREAST OF CHICKEN NAPA VALLEY

Fresh Herbs and Shallots in a Chardonnay sauce Served with Rice Pilaf

**GEORGIA STYLE CHICKEN** 

Served with Sweet Potato Duchess

Breast of Chicken with Peaches and Pecans

#### FILLET OF SALMON

PETIT FILET MIGNON

Broiled Tenderloin of Beef in a Pinot Noir Sauce

Served with Potatoes Duchess

Poached Salmon with Tomato-Basil Beurre Blanc Served with Boiled New Potatoes

#### **PETIT FILET and SHRIMP SCAMPI**

Petit Filet Mignon & Three Large Sauteed Shrimp Served with Angel Hair Pasta

#### PETIT FILET & BREAST OF CHICKEN

Petit Filet Mignon and Chicken Piccatta with Capers Served with Oven Roasted New Potatoes

Chef's Selection of Fresh Vegetables Warm French Rolls and Butter

#### \*\* CUSTOM WEDDING CAKE\*\*

Cut and Served by Wait staff Freshly Brewed Superior Colombian Blend Coffee All the Above Prices Are Subject To Service Charges and Sales Tax

#### WEDDING BAR ARRANGEMENTS

#### HOST BAR SERVICE

\*\* Charged on Consumption Basis \*\* Premium Brand Call Brands Imported Beer Domestic Beer and Wine Cordials Mineral Waters Soft Drinks SPONSORED HOURLY BAR SERVICE Prices are Based on Per Person - Per Hour

#### (4 HOURS, 3 HOURS, 2 HOURS, 1 HOUR)

Premium Brands Call Brands Domestic Beer, Wine and Sodas Only Includes Imported Beer, Domestic Beer, California Wine, Mineral Waters, and Assorted Soft Drinks Includes all Mixers, Liquor, Garnishes and Services For a Predetermined Price Per Person

#### NON-ALCOHOLIC BEVERAGE SERVICE

Non-Alcoholic Wine and Beer Mineral Waters Assorted Soft Drinks

ALL BEVERAGE PRICES ARE SUBJECT TO SERVICE CHARGES AND SALES TAXES

#### CASH BAR SERVICE

(Minimum 50 Guests-Prices are Inclusive of Service Charge and Tax) Premium Brands Call Brands Imported Beer Domestic Beer and Wine Mineral Water Soft Drinks

#### BARTENDER SERVICE CHARGE CASHIER CHARGE (Minimum 4 hour) Please contact us for complete information.

# WEDDING AFTER GLOW BRUNCH

The Perfect Wrap Up to the Ultimate Event

# THE SAVANNAH BRUNCH (Minimum of 50 Guests)

The Morning After Breakfast Bar Featuring Bloody Mary's, Champagne Mimosas and Assorted Juices

#### Presented on an Attractively Decorated Buffet

Sliced Fresh Fruit and Melons with Honey Yogurt Dressing Mixed Greens Salad with a Selection of Dressings Pasta Salad and Waldorf Salad

Served From Silver Chafing Dishes...

#### FLUFFY SCRAMBLED EGGS CHICKEN TARRAGON QUICHE LEMON PEPPER CHICKEN

Home Fried Potatoes, Cheese and Bacon Grits

Choice of Sausage Links or Sliced Country Ham Biscuits and Gravy Danish Pastries and Assorted Muffins

Freshly Brewed Superior Colombian Blend Coffee Regular and Decaffeinated and Herbal Teas

#### **OMELETTE STATION**

Omelettes Made To Order By Uniformed Chef To include Chopped Ham, Bacon, Swiss and Cheddar Cheeses, Sliced Mushrooms, Bell Peppers and Chopped Onions

#### **BELGIAN WAFFLE STATION**

Waffles Made To Order By Uniformed Chef Accompanied by Sliced Strawberries and Escalloped Apples, Whipped Butter, Warm Maple Syrup or Blueberry Sauce

Above Prices Are Subject To Service Charge and Sales Tax