Kodiak

$139

ELITE FOUR HOUR OPEN BAR

-EIGHT BUTLER PASSED HORS D'OEUVRES-
THREE STATIONARY DISPLAYS

Cheese Display
Garden Crudite
Fruit Display

SALAD COURSE
(SELECT ONE)
Served with Warm Artesian Rolls & Butter

Mixed Baby Greens | *cucumber, tomato, carrot, sherry vinaigrette*
Caesar Salad | *shaved parmesan & focaccia croutons*
Mixed Greens & Spinach | *blueberries, goat cheese, candied pecans, & honey poppyseed dressing*
Baby Iceberg Salad | *crisp bacon, hard-boiled egg, diced tomatoes, fresh chives & blue cheese dressing*

MAIN COURSE
(SELECT THREE ENTREES OR DUET PLATE, PLUS VEGETARIAN OPTION)
Served with Chef's Selection of seasonal vegetable & starch

Airline Chicken Bruschetta *stuffed with tomatoes, mozzarella, & fresh basil, topped with balsamic reduction*
Grilled Chicken Breast *with mushroom madeira gravy*
Airline Chicken *stuffed with honey crisp apples & brie, topped with au jus*
Salmon Florentine *stuffed with spinach & parmesan cheese, topped with lemon beurre blanc*
Grilled Salmon *with blackberry BBQ & seared pineapple*
Seared Salmon *with capers, fresh lemon, & artichoke hearts*
Baked Flounder *with crab stuffing & creole lobster sauce*
Grilled Top Sirloin Steak *with red wine demi-glace*
Braised Boneless Beef Short Rib *with sweet caramelized onions & sautééd garlic shiitake mushrooms.*
NY Strip Loin *with red wine reduction & topped with onion frizzles*
Seared Filet Mignon *with red wine demi-glace*
Butternut Squash Ravioli *with sage brown butter sauce & walnuts (Vegetarian)*
Montreal Grilled Cauliflower Steak *with roasted purple beat coins, rustic calabrian romanesco sauce (Vegan)*
Duet Plate | *petite filet mignon with red wine demi-glace & crab cake with Chesapeake aioli*

*ADDITIONAL DUET OPTIONS AVAILABLE

Coffee & Tea station with your wedding cake sliced & served