

The Private Affair Menu

Available with a minimum of 30 guests, maximum of 80 guests
Tuesday through Saturday, 12pm - 4pm

Hors d'oeuvres

Served in the Gazebo Terrace, weather permitting, or the Sunset Lounge

Affairs up to 40 = 3 House Hors d'oeuvres
Affairs 40 to 60 = 4 House Hors d'oeuvres
Affairs 60 to 80 = 6 House Hors d'oeuvres

First Course

Please select one first course to be offered

Caesar Salad with garlic croutons - Garden Salad with our house dressing - Tomato Basil Soup
Harvest Salad with sliced apples, raspberry dressing, topped with goat cheese, candied pecans. (\$2.25 additional)

Entrees

All entrées are served with seasonal fresh vegetable and appropriate starch and a bread basket of warm artesian bread, flatbread crackers and whipped sweet chive butter.

Please select up to three entrees with an exact count being provided 7 days prior to your affair.

Chicken Marsala - Chicken Francaise - Chicken Christina - Chicken Picante
Basil Buttered Salmon with a lemon vinaigrette - Sugar Hill Crab Cakes -
Coconut Crusted Tilapia with a mango salsa -
Certified Angus Beef shoulder tenderloin with a mushroom gravy - Veal Chardonnay -
Veal Parmesan with a pasta side

Premium Entrees

Stuffed Shrimp with our own crab imperial, white wine butters sauce (\$5.95 pp additional)
6 oz. Center cut Filet Mignon, red wine demi (\$7.95 pp additional)
Sautéed Veal topped with Crab Scampi (\$7.95 pp additional)

Desserts

Traditional wedding cake* or cake to fit your special occasion
or Vanilla mousse with fresh strawberries in puff pastry

Soda, Coffee, Hot or Ice Tea

Package includes:

Linen table clothes and colored napkins of your choice - table candles - elegant china, silverware and stemmed glassware - Country Inn atmosphere - central music system (you may bring your own CD's) - skirted sweetheart table - clothed cake table - seating chart table and gift table

Fare - \$49.95

7% sales tax applicable, Suggested 20% - 22% gratuity

*\$2.45 cake premium for affairs under 35 guests