

RIDGE & CREEK

DINUBA GOLF CLUB

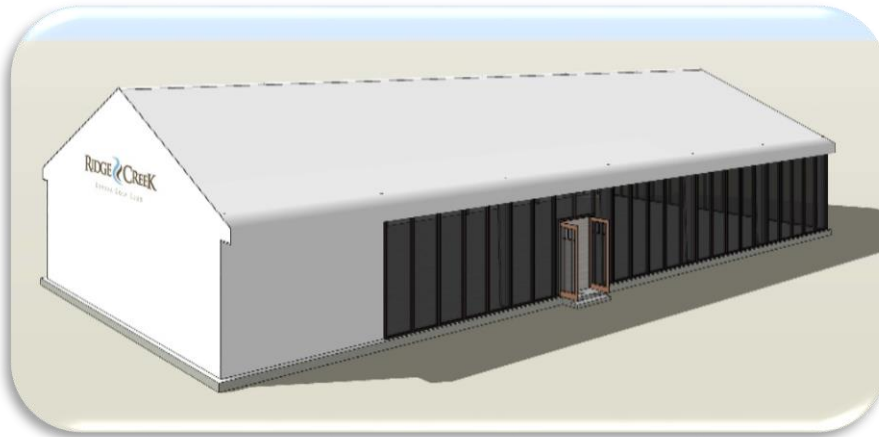


Wedding Packages and Offerings

May 2015



On behalf of the entire staff, we would like to thank you for considering Ridge Creek Dinuba Golf Club as the host site for your Wedding.



2015 - 2016 Rental Space Fees & Minimums

April through June, September through November

Weddings of 150 - 300

Event Lawn Ceremony	\$500
Event Center Saturdays and Holidays	\$4,000
Event Center All Other Days	\$2,500

Weddings of 100 Guests or Less

East Ceremony Site	\$350
Patio Saturday and Holidays	\$1,500
Patio All Other Days	\$1,200

December through March, July through August

Weddings of 150 - 300

Event Lawn Ceremony	\$500
Event Center Saturdays and Holidays	\$2,500
Event Center All Other Days	\$1,500

Weddings of 100 Guests or Less

Available Summer Only

Event Lawn Ceremony	\$350
Patio Saturday and Holidays	\$1,200
Patio All Other Days	\$1,000

*Fees do not include catering fees. No outside food or beverage allowed.
Ridge Creek Dinuba Golf Club reserves the right to change prices/policies at any time.
Signed Contract with Deposit will guarantee your fees.*



About the East Ceremony Site

Ridge Creek offers a ceremony site on the east of the Golf Shop for Patio Receptions. Use of Arch, chairs with sash, and use of our public announcement system (with an iPod connection) are included in the rental space fee of \$350.

Rehearsal ceremony is also included, however Ridge Creek does not staff your rehearsal but all amenities will be provided. Rehearsal ceremony is scheduled on the best available day nearest your wedding day.



Three Finger Jack's Patio

The Patio hosts up to 100 guests for receptions only and is available for private events through good weather months. Amenities include misters, ceiling fans, tables and chairs. Patio Heaters are also available.

Patio rental space fee applies to all wedding receptions regardless of start time. Ceremony availability depends on Event Center bookings. Included in your rental space fee is setup and clean-up, tables, table linens in choice of black, white or ivory, chairs and chair sashes, linen napkins in choice of color are included in the rental fee, along with 5 hours for your event.

About the Event Lawn Ceremony

Ridge Creek offers a ceremony site on the Event Lawn. Gazebo, chairs with sash, and use of our public announcement system (with an iPod connection) are included in the rental space fee of \$500.

Rehearsal ceremony is also included, however Ridge Creek does not staff your rehearsal but all amenities will be provided. Rehearsal ceremony is scheduled on the best available day nearest your wedding day.



About The Event Center

Event Center construction is due to be completed late August 2015 and available for tours by appointment only. The Event Center is an enclosed space with air conditioning, heating and bathrooms. Maximum capacity is 300 dining. Chandelier, basic lighting, white swag draping with lights, tables, table linens in choice of black, white or ivory, chairs and chair sashes, linen napkins in choice of color are included in the rental fee, along with setup, clean-up and 5 hours for your event. Latest possible end time is 12 am. Additional hours may be purchased.

Non-Refundable Booking Deposit

A non-refundable 25% deposit and signed contract is required at the time of booking your function. The deposit goes towards payment of the event and is non-refundable. All exceptions will be handled on a case by case basis upon approval from the General Manager.

Payments & Guarantee

A second payment of 50% of the estimated total is due half way between the booking date and wedding date. A final head count, final payment PLUS a \$500.00 refundable security deposit is due 14 days prior to your event. At that time, there will be a final walk-through and arrangements will be made for the final guaranteed number of guests. Any changes to your event or floor plan after this date will be subject to a \$100.00 fee per change.

The additional \$500 refundable security deposit will be fully refunded 30 days after your event if the event does not go over its contracted plates or drinks, and the event is cleared of any damage. A final invoice may be provided if the event exceeds the \$500 deposit amount.

Cancellations

In the event Client cancels their function for any reason, Ridge Creek will retain all non-refundable deposits made. If the Client cancels 60 days prior to the event, Ridge Creek will be entitled to a cancellation fee as liquidation in the amount of 100% of the estimated cost of the function.

Security

Security fees are not included in the rental space fee but are required. Security is offered at \$25 per guard per hour, with a 5 hour minimum per guard. Events of 100 to 150 guests require 2 guards, events of 200 guests require 3 guards and events of 250+ guests require 4 guards. Ridge Creek reserves the right to increase security presence however necessary per the direction of City of Dinuba Police Department. In the event Ridge Creek Dinuba Golf Club feels additional security will be necessary, charges will be applied during final walk through.

Liability

Ridge Creek Dinuba Golf Club reserves the right to inspect and control all private functions. Liability for damages to the property will be charged accordingly and added to the final invoice. Ridge Creek Dinuba Golf Club does not assume any liability for personal property or rented materials brought into the club, actions by outside security or any property left at the conclusion of your event.

Food Service and Menu Planning

No food, beverages, alcohol or otherwise, are allowed onto the premises by an outside source. Current prices are indicated on enclosed menus and are subject to change without notice. Contract pricing will be honored. Prices listed include tax and service fees. Ridge Creek plans for 5% more than the guaranteed number. Extra plates will be deducted from refundable security deposit.

Buffet food will be taken down one hour after food service begins, and plated food service is good for one hour, no exceptions. All food must be consumed during the event, and no remaining food or beverage shall be removed from the premise except for wedding cake.

Plated dinner service is limited to the choice of two entrees (+ one vegetarian choice, if needed), and a count per plate is due 14 days prior to your event. Place cards with guest entrée selection is required should you offer two entrée choices to your guests.

Sample Tastings

Sample Tastings are held on Tuesdays, Wednesdays and Thursdays from 2 pm to 3 pm, and must be scheduled 2 weeks in advance. Hors d' oeuvres, soups, chef carved entrees cannot be sampled. The Sales and Marketing Director will inform you of any unavailability. Only events with non-refundable deposits and contracts in place will be able to participate in a complimentary sample tasting for 4 guests. If a deposit is not received, or extra entrees need to be sampled, they can be provided at a minimum of \$25 per plate.

In advance of the sample tasting, bride and groom will be given the Ridge Creek wedding checklist for their completion. Bride and Groom must present their checklist completed in full at the Sample Tasting to discuss with the Banquet Captain present. This completed checklist will assist in the creation of the Event Order and Diagrams. If checklist is not completed, a planning meeting will have to be scheduled.

Alcoholic Beverage Policy

The Alcoholic Beverage Control requires employees of Ridge Creek Golf Club to dispense all alcoholic beverages and to request identification of any person who is of questionable age. They may refuse alcohol service if the person is unable to provide proper identification. Ridge Creek Dinuba Golf Club staffers also have the right to refuse alcohol service to any person, who in the servers' judgment, appears intoxicated. In the event Ridge Creek believes a guest has become impaired to the extent he/she should not drive, the client will prevent the person from leaving the event without assistance.

If event or guests brings in outside alcohol onto the premises, including parking lot, or an underage person is drinking, alcohol will be confiscated, local police will be called in, and the event will forfeit 100% of the refundable deposit. Bar will also be closed for the remainder of the event. Alcohol not controlled by the facility puts our liquor license at risk, and may result in large fines and penalties would be added to your final invoice.

To have a no-host bar offered at your event, Ridge Creek requires either a minimum of \$250 in bar sales or hosted budget, or a bartender fee will apply until \$250 minimum is met. All bar sales must conclude thirty minutes prior to event end. Please see our "Bar and Alcohol Options" for more details including pricing.

Services

Ridge Creek Dinuba Golf Club offers a Sales and Marketing Director to assist in your event planning, creating of the event order and layout with the help of the Food and Beverage Department. Our Sales and Marketing Director does not replace a Wedding Planner and is not required to be at contracted events unless services are contracted at a fee of \$500.

Ridge Creek provides a Banquet Captain and they are present at Sample Tastings, conducts final walk through and executes your order / plan on the day of the event. Banquet Captain is your contact at the event and will assist in any emergencies or last minute contingency plans.

Ridge Creek does not staff your rehearsal ceremony and does not plan the timing of your ceremony.

Special Services & Vendors

Please view our a la carte wedding offerings for overlays, runners, chair covers etc. available at a modest fee.

Ridge Creek does not limit your vendors to a preferred list. You may choose who you would like to work with and Ridge Creek will provide quality recommendations for all your needs. Vendors may enter the facility for set-up no more than two hours prior to the start of your event unless prior arrangements have been made. Ridge Creek is not liable for any product provided by the event host or rental companies that are not contracted directly through Ridge Creek.

Outside cakes are allowed but must be commercially prepared. Cake delivery time will be coordinated during the planning process. Ridge Creek is not responsible for assembly of or any damages made to the cake prior to delivery and throughout the day outside of our control.

Decorations & Setup

Ridge Creek will setup your non-floral centerpieces, guest book, card box, flutes and cake serving set if delivered no more than 3 days prior to your event. Centerpieces must be completely assembled at time of delivery or a \$50 assembly charge will be deducted from your refundable deposit. Ridge Creek does not allow decorations to be stapled, taped, nailed, or any other substance to be affixed to any of the walls, floors, or ceilings.

*Ridge Creek will set out 1 favor per seat, also already assembled. Ridge Creek is not responsible for setup of candy buffets, placement of name cards or seating diagrams. All candle decorations must be approved prior to the event. Ridge Creek is not responsible for floral arrangements and ceremony setup above chairs and sash. We do not offer a space to arrange flowers or coolers for fresh flowers. **No silk petals or confetti is allowed or a clean-up fee of \$50 will be applied.***

If you would like to decorate and setup your own centerpieces, decorations and accessories, it will be allowed the day of the wedding at 10 am or later. Tables will be in their assigned location and appropriate linen will be provided to dress tables. Ridge Creek staffers will setup the napkins, silverware, etc. well in advance of your guest arrival.

*Ridge Creek will do 100% of the clean-up following your event. Centerpieces, rented product and all personal belongings must be removed from the property at the end of the event unless prior arrangements have been made. **Personal belongings left on the property over 5 business days will be considered abandoned and property of Ridge Creek.***

Build Your Own Dinner Buffet

*Includes water or iced tea, below pricing is all inclusive of tax and gratuity.
A Minimum guarantee of 25 guests is required to enjoy buffet(s).*

Choose 2 of the following salads:

*Tossed Garden Salad
Italian Pasta Salad
Fruit Ambrosia
Creamy Coleslaw
Marinated Vegetables
Potato Salad
Vegetable Crudités
Seasonal Fruit Display*

Choose 2 of the following Accompaniments:

*Mashed potatoes and gravy
Roasted Red Potatoes
Au gratin Potatoes
Scalloped Potatoes
Stuffing
Candied Yams
Rice Pilaf
Glazed Baby Carrots
Green Beans Almandine
Buttered Corn
Corn on the Cob
Fresh Seasonal Vegetable*

Choose 1 of the following Baked Goods:

*Fresh baked rolls with whipped butter
Southern style corn bread with honey butter
Buttermilk biscuits*

Choose 1, 2 or 3 of the following Entrées:

*Swedish Meatballs
Home Style Meatloaf
Southern Fried Chicken
Chicken Supreme
Chicken Marsala
Chicken Cacciatore
Honey and Thyme Pork Loin
Barbeque Pork Ribs
Three Cheese Lasagna
Fettuccini Alfredo
Vegetarian Lasagna
Seafood Fettuccini
Salmon Florentine
Shrimp Scampi Pasta
Carved Maple Bourbon Glazed Pit Ham
Carved Roast Turkey with Sage Dressing
Carved Slow Roasted Beef Au Jus*

1 Entrée \$24.50 • 2 Entrées \$27 • 3 Entrées \$29.75

Buffet Enhancements

Beverage Station with Soft Drinks and Lemonade Add \$3.53
Coffee Station with Decaf, Creamer and Flavored syrups Add \$2.60

Fresh Baked Cookies and Brownies Add \$4.00
Dessert Assortment Add \$5.25

Golden Fried Shrimp

Add \$4.00 per person in addition to one entrée selection

Carved Prime Rib of Beef

Add \$7 per person in addition to one entrée selection

All Prices and Packages are subject to change. Contracts will guarantee your fees.

Build Your Own Mexican Dinner Buffet

*Includes water or iced tea, below pricing is all inclusive of tax and gratuity.
A Minimum guarantee of 25 guests is required to enjoy buffet(s).*

Choose 1 of the following salads:

*Tossed Garden Salad with Assorted Dressings
Fresh Seasonal Fruits And Berries
Fresh Tomato Salad
Caesar Salad*

Choose 1 of the following Baked Goods:

*Warm Corn Tortillas or Warm Flour Tortillas
Fresh Baked Rolls
Jalapeno Cheese Cornbread*

Choose 2 of the following Accompaniments:

*Spanish Rice
Refried Beans
Boiled Pinto Beans
Seasonal Vegetables
Buttered Corn
Summer Squash*

Choose 1, 2 or 3 of the following Entrées:

Chili Verde

Chunks of Lean Pork in a Mild Green Chili Sauce served with choice of tortillas

Chicken Mole

Braised Chicken in a Chocolate Adobo Sauce served with choice of tortillas

Barbacoa

Slow Cooked Seasoned Beef served with choice of tortillas

Cod Vera Cruz

Tender Cod Topped with Ripe Tomatoes, Chilies and Onion and Baked

Chicken Fajitas

Seasoned Chicken Grilled with Peppers and Onions served with choice of tortillas

Enchilada

Choice of Spiced Beef or Chicken in an Enchilada Casserole

1 Entrée \$20.50 • 2 Entrées \$23.25 • 3 Entrées \$25.75

Buffet Enhancements

Beverage Station with Soft Drinks and Lemonade Add \$3.53
Coffee Station with Decaf, Creamer and Flavored syrups Add \$2.60

Additional Salad Add \$2.00

Additional Bread Add \$1.30

Additional Side Add \$2.00

Fresh Baked Cookies and Brownies Add \$4.00

Dessert Assortment Add \$5.25

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Theme Stations

Add flair to your event with one or more of our theme stations, below pricing is all inclusive of tax and service fee and is additional to Build Your Own Dinner buffet. A Minimum guarantee of 25 guests is required to enjoy buffet(s).

Pasta Station

Create the flavors of Italy at our chef attended pasta station where you can mix and match pastas, sauces and ingredients to create the perfect dish. Buon appetito!

\$11.60

Live Action Desert Station

So entertaining you'll almost forget to eat, but with cherries jubilee and bananas Mazatlan prepared in a flaming show by a member of our culinary team the ooohs and aaahs will soon be quieted by the mmmms.

\$13.00

Chilled Seafood Station

You'll swear you can smell the ocean, chilled shrimp, hand shucked oysters, smoked salmon and crab claws all displayed in a glistening ice carving.

Market Price

Themed buffets

Minimum guarantee 25 guests

BBQ

Enjoy a real down home barbeque without getting smoke in your eyes, Succulent pork ribs, southern fried chicken, corn on the cob, baked beans, potato salad, corn bread, coleslaw, chips, and cookies.

\$31

South of the Border

No need for a passport to enjoy the bold flavors of Mexico, you'll enjoy chicken enchiladas, chili relleno, tortilla lime encrusted tilapia, pico de gallo, fresh tortilla chips, seasoned rice, buttered corn, tossed salad and churros.

Add our live action taco station and you have a recipe that's sure to please.

\$31

Italian

First take chicken marsala, antipasto, creamy risotto, caesar salad, zucchini provencal and garlic bread then add our live action pasta station where you will combine meatballs, sausage or shrimp, marinara, Alfredo or pesto sauces and cheese tortellini, penne or fettuccini pastas to create your own signature dish and finally add tiramisu for a feast fit for an emperor.

\$33.50

Seafood

Start with our chilled seafood bar consisting of smoked salmon, oysters on the half shell, and Peel and eat shrimp displayed atop a crystalline ice sculpture then add horseradish crusted salmon, snow crab legs, golden fried shrimp, potatoes Ana, tossed salad, marinated vegetable salad, rice pilaf and fresh seasonal vegetables. So much seafood you may want your lifejacket.

Market Price

All Prices and Packages are subject to change. Contracts will guarantee your fees.

Plated Dinners

*Plated dinners include choice of garden salad with assorted dressings or mesclun salad with raspberry vinaigrette and toasted walnuts, and fresh baked rolls with whipped butter.
Caesar salad may be substituted at a small additional charge.*

Dinner includes water and iced tea.

Beverage Station with Soft Drinks and Lemonade Add \$3.53

Coffee Station with decaf, creamer and flavored syrups Add \$2.60

Beef and Lamb Entrees

Top Sirloin \$27

Flavorful choice top sirloin steak char broiled and topped with a creamy garlic-butter sauce, accompanied by fresh seasonal vegetables and a fluffy baked Idaho potato.

New York Strip \$31

Choice beef lightly seasoned and char broiled to perfection, accompanied by fresh seasonal vegetables and a fluffy baked Idaho potato.

Prime Rib \$36

Our legendary slow roasted choice beef hand carved and accompanied by creamy horseradish, au jus, tender seasonal vegetables and baked russet potato.

Rack of Lamb \$36

Tender rack of lamb char broiled and finished with a whole grain mustard and herb crumb, paired with fresh seasonal vegetables and rosemary banded red potatoes.

Filet Mignon \$45.75

A center cut choice tenderloin wrapped in apple wood smoked bacon and broiled medium rare, topped With maitre d' butter and paired with fresh market vegetables and rosemary banded red potatoes.

Pasta and Grains Entrees

Chicken Alfredo \$18

Tender chicken served atop fettuccini pasta and smothered in a rich, creamy alfredo sauce, served with shredded parmesan cheese and a warm bread stick.

Cannelloni \$22

A savory Italian sausage stuffed into cannelloni shells and smothered in a tangy tomato sauce and mounds of shredded cheese served with fresh seasonal vegetables and grilled garlic toast.

Poultry Entrees

Chicken Supreme \$20.75

Tender breast of chicken supreme poached to perfection and smothered in a rich chicken veloute, accompanied by fresh seasonal vegetables and rice pilaf.

Chicken Marsala \$20.75

Tender breast of chicken smothered in sautéed mushrooms, onions and marsala wine sauce then paired with fresh seasonal vegetables and rosemary banded red potatoes.

Chicken Cordon Bleu \$23.25

Breast of chicken wrapped around shaved ham and Swiss cheese then deep fried to a golden brown, served with fresh seasonal vegetables and rice pilaf.



Vegetarian Entrees

Pasta Primavera \$18

Seasonal vegetables tossed with fettuccini pasta and smothered in a rich, creamy alfredo sauce, served with shredded parmesan cheese and a warm bread stick.

Vegetable Wellington \$18

Tender root vegetables and potatoes encased in a flaky all butter pastry crust and baked to a golden brown then nestled in a pool of mornay sauce with fresh market vegetables.

Mushroom Risotto \$23.25

A blend of portabella, shitake and enoki mushrooms folded into creamy arborio rice and shredded parmesan cheese and paired with grilled garlic toast.

All Prices and Packages are subject to change. Contracts will guarantee your fees.

Plated Dinners

Plated dinners include choice of garden salad with assorted dressings or mesclun salad with raspberry vinaigrette and toasted walnuts, and fresh baked rolls with whipped butter.

Caesar salad may be substituted at a small additional charge.

Dinner includes water and iced tea.

Beverage Station with Soft Drinks and Lemonade Add \$3.53

Coffee Station with decaf, creamer and flavored syrups Add \$2.60

Mexican Entrees

Includes your choice of bread: dinner rolls with butter, corn tortillas, flour tortillas, Chips and salsa or jalapeno cheese cornbread

Chili Verde \$19.50

*Chunks of lean pork in a mild green chili sauce
Served with red rice, beans and tortillas.*

Enchilada \$19.50

*Choice of spiced beef or chicken in an enchiladas
Served with red rice and refried beans.*

Sopes \$19.50

*Fried masa cakes topped with savory meats and vegetables. Choice of chicken, beef or vegetarian.
Served with red rice and seasonal vegetables*

Chicken Mole \$19.50

*Braised chicken in a chocolate Adobo sauce
Served with red rice and seasonal vegetables.*

Barbacoa \$20.50

*Slow cooked seasoned beef
Served with red rice, beans and tortillas.*

Fish and Seafood Entrees

Shrimp Scampi \$28.25

*Succulent gulf shrimp sautéed to perfection
and finished in a lemon garlic wine sauce,
served atop rice pilaf and paired
with fresh market vegetables.*

Salmon Florentine \$28.25

*Seared salmon filet served atop wilted spinach and
ladled with sauce Florentine, accompanied by rice
pilaf and fresh market vegetables.*

Lobster Tail \$51.50

*Cold water lobster tail broiled to perfection and
served with drawn butter, lemon crown,
fresh market vegetables and rice pilaf.*

King Crab \$51.50

*Jumbo red king crab legs steamed to perfection and
served with drawn butter and lemon crown,
fresh market vegetables and rice pilaf.*

Combination Entrees

Steak and Shrimp \$30

*A petite sirloin steak char broiled and paired with three succulent scampi style shrimp,
fresh market vegetables and rice pilaf.*

Prime Rib and Shrimp \$36

*Juicy hand carved prime rib of beef paired with a three succulent scampi style shrimp,
creamed horseradish, au jus, fresh market vegetables and rice pilaf.*

Ribs and Chicken \$33.50

*Tender Barbequed pork ribs paired with a glazed chicken breast and accompanied
by fresh market vegetables and oven roasted potatoes.*

Steak and Lobster \$55.50

*A petite filet mignon char broiled and paired with a tender cold water lobster tail, drawn butter, lemon crown,
fresh market vegetables and rice pilaf.*

All Prices and Packages are subject to change. Contracts will guarantee your fees.

Hors d' Oeuvres Packages

Reception packages - 60 minutes of service

Minimum guarantee 50 guests

Beverage Station with Soft Drinks and Lemonade Add \$3.53
Coffee Station with Decaf, Creamer and Flavored syrups Add \$2.60

Fresh Baked Cookies and Brownies Add \$4.00
Dessert Assortment Add \$5.25

Opal Package

\$11.50 per person all inclusive

Choice of 4 Items from Package 1

Buffalo Wings
Stuffed Tomatoes
Cucumber Baskets
Deviled Eggs
BBQ Meatballs
Swedish Meatballs
Pot Stickers

Cocktail Franks
Cocktail Franks en crouete'
Drummies
Vegetable Tray
Fruit Tray
Mini Burritos

Ruby Package

\$14.10 per person all inclusive

Choice of 5 items from Package 1 or 2

Carvers Board
Cheese Tray
Prosciutto Pinwheels
Chicken Strips
Egg Rolls
Stuffed Mushrooms
Ham and Cheddar Purse
Grilled Cheese Sandwiches

Mini Croissant Sandwiches
Petite Rueben's
Salami Coronet
Fruit Skewers
Prosciutto Wrapped Melon
Smoked Salmon Roulade
Mini Cheeseburgers
Petite Bruschetta

Diamond Package

\$20.60 per person all inclusive

Choice of 6 items from Package 1, 2, or 3

Oyster on the Half *
California Roll*
Mini Goat Cheese Pizza
Bacon Wrapped Scallops *
Bacon Wrapped Shrimp*

Raspberry and brie purses *
Mini Quiche *
Teriyaki Chicken Skewer
Beef Skewer Satay
Spanikopita

Wild mushroom Phyllo Bundle *
Mini Crab Cakes with Roasted Red Pepper Aioli*
Seared Tenderloin on a Crustini with horseradish cream*

* Limited to Butler service Only

All Prices and Packages are subject to change. Contracts will guarantee your fees.

Hors d' Oeuvres a La Carte

*Sold by the dozen unless otherwise stated, pricing inclusive of tax and service fee.
Ridge Creek requires a minimum of 3 dozen per selection. * Trays are priced per 25 Guest.*

Beverage Station with Soft Drinks and Lemonade Add \$3.53
Coffee Station with Decaf, Creamer and Flavored syrups Add \$2.60
Fresh Baked Cookies and Brownies Add \$4.00
Dessert Assortment Add \$5.25

Cocktail franks	\$6.37	Prosciutto Pinwheel	\$19.25
Petite Weiner Wrap	\$7.66	Chicken Strips	\$19.25
Bruschetta	\$8.95	Egg Rolls	\$19.25
Goat Cheese Pizza	\$8.95	Fruit Skewers	\$19.25
Deviled Egg	\$9.00	Petite Ham and Cheese	\$20.54
Stuffed tomato	\$10.24	Mini Croissant Sandwich	\$20.54
Cucumber Basket	\$10.24	Mini Cheeseburger	\$20.54
BBQ Meatballs	\$10.24	Pot Stickers	\$21.82
Swedish Meatballs	\$10.24	Bacon Wrapped Shrimp	\$24.40
Salami Coronets	\$12.81	Bacon Wrapped Scallops	\$24.40
Teriyaki Chicken Skewers	\$12.81	Raspberry Brie Purse	\$24.40
Spanikopita	\$14.10	Mini Quiche	\$25.69
Buffalo Wing	\$16.67	Smoked Salmon Roulade	\$25.69
Stuffed Mushrooms	\$16.67	Wild Mushroom Phyllo	\$32.12
Mini Reuben's	\$16.67	Oyster on the Half	\$33.41
Prosciutto Wrap Melon	\$16.67	Seared Tenderloin	\$51.44
California Rolls	\$16.67	Mini Crab Cakes	\$51.44
Beef Skewer Satay	\$16.67	Vegetable Tray*	\$51.50
Mini Burrito	\$19.25	Fruit Tray*	\$51.50
Drummies	\$19.25	Cheese Tray*	\$90.13
	Carvers Board*		\$115.88

Desserts

\$5.15, all inclusive of tax and gratuity

<i>Chocolate Mousse</i>	<i>Strawberry Shortcake</i>
<i>Bread pudding</i>	<i>Strawberries with</i>
<i>Apple Pie</i>	<i>Grand Marnier sauce</i>

\$6.45, all inclusive of tax and gratuity

<i>Tres Leches Cake</i>	<i>Chocolate Layer Cake</i>
<i>Tiramisu</i>	<i>Red Velvet Cake</i>
<i>Caramel Apple Tart</i>	<i>German Chocolate Cake</i>
<i>Forest Berry Tart</i>	<i>Petit Four Sampler</i>
<i>Angel Food Cake</i>	<i>Dark Chocolate Torte</i>
<i>Carrot Cake</i>	<i>Pecan Pie</i>
<i>Cheesecake</i>	<i>Blueberry Pie</i>

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