

The Imperia

Topaz Package

Butler Passed Hors d'oeuvres

Coconut Shrimp- Jumbo shrimp lightly breaded, in shaved coconut deep fried served with Hawaiian sauce.

Vegetable Spring Rolls- served with fresh ginger soy sauce

Cocktail Franks in Blanket- Beef Franks rolled in puff pastry

Little Neck Clams Oreganato- Seasoned with special herbed breadcrumbs

Sliced Filet Mignon on Garlic toasted breads

Maryland Crab Cakes- Lightly battered and deep fried served with a Americaine sauce.

Petite Beef Wellington- Tenderlion tips, mushrooms wrapped in puff pastry.

Potato Croquettes - whipped potato, breaded and rolled.

Quiche Lorraine- Assorted mini quiche.

Calzones - Ricotta cheese and mozzarella stuffed in a puff pastry

Bacon wrapped Scallops - Scallops wrapped in sugar cured bacon

Mushroom Turnovers- Assorted wild mushrooms in puff pastry

Dinner Reception

Appetizer

Fruit, Pasta or Soup

Salad

Garden Green or Ceasar

Entree

Prime Rib of Beef

Chicken Francaise

Served with Starch and (2) Vegetables

the Imperia

Dessert

Wedding Cake

Served by our staff with Chocolate Dipped Berries

5 Hour Open Bar with Premium Liquor

With our Compliments

*Choice of linens, seating plan, place cards
Direction cards, white glove French service*