

# Tulip Package

## Cocktail Hour

CHOICE OF TWO PASSED

*Swedish Meatballs, Spanokipita, Spring Rolls, Stuffed Mushrooms,  
Assorted Bite Sized Quiches Served Piping Hot with Sauce Louis  
Pigs in a Blanket with Dijon Mustard*

## Reception

*Assorted Bread & Rolls with Butter or Flavored Olive Oil*

### *Salad Maison*

Our House Salad of Field Greens, English Cucumber, Baby Tomato, Shaved Red  
Onion, and Seasoned Croutons with Your Choice of Italian or Ranch Dressing

*Or*

### *Caesar Salad*

## *Choice of Two (2) Entrées*

***Baked Cracker Crusted Filet of Cod*** filet of New England Cod with Herbed Long  
Grain Rice, Sautéed Beans and a Lemon Dill Sauce

***Grilled Filet of Salmon*** filet of Salmon with Herbed Long Grain Rice, Sautéed Beans and  
a Lemon Dill Sauce

***Herb Marinated Roasted Chicken*** half Chicken with a Rosemary Dijon Demi Glace,  
Seasoned Rice Pilaf or Mashed Potatoes and a Jardinière of Seasonal Vegetables

***Baked Stuffed Chicken Breast*** baked Stuffed Chicken Breast with a Rosemary Dijon  
Demi Glace, Seasoned Rice Pilaf or Mashed Potatoes and a Jardinière of Seasonal Vegetables

***Grilled Marinated Breast of Chicken*** accompanied by Shrimp Scampi with Lemon  
Butter and Herbed Rice

***Sliced Sirloin*** mashed Potatoes, Seasonal Fresh Vegetables

***Prime Rib*** mashed Potatoes, Seasonal Fresh Vegetables