

Firethorne Reception

Cocktail Hour

**Rainbow of Sliced Tropical Fruit featuring
Seasonal Melon, Berries & Sauces**

Baked Brie with Fruit

Passed

Apple Wood Bacon & Gorgonzola Cheese Wrapped Fingerling Potatoes

Dill Cheese Puffs

One Entrée Choice

**All entrée's served with
House Balsamic Vinaigrette Tossed Mix Greens
Starch, Vegetables, Rolls, Coffee & tea**

Grilled 8oz. Filet

**With a Cabernet Demi Glace
Buttermilk Whipped Potatoes & Fresh Asparagus**

Grilled Atlantic Salmon

**With Dill Chardonnay Sauce
Basmati Rice, Peas & Buttered Asparagus**

Seared Grouper

**Chive Oil, Red pepper & Cashew Pilaf
Buttered Broccoli**

Combination Plate ~ add \$6.00

Beef/Shrimp ~ Salmon/Filet

\$70.95++per person includes

Hors d'oeuvres ~ Entrée ~ 4 hour Full House Bar

Add 7.75% Sales Tax & 22% Gratuity

September, 2009