



## REHEARSAL DINNER

### ONE HOUR OPEN BAR WITH PREMIUM BEVERAGE SERVICE

Assortment of Soft Beverages Including: Regular & Diet Soda, Iced Tea and Bottled Water  
Premium Liquor & Mixers, and Wines: Cabernet, Merlot, Pinot Grigio & Chardonnay  
A Selection of Domestic & Imported Beers and One Custom Cocktail

### BUTLERED HORS D'OEUVRES- CHOICE OF FOUR

Shrimp or Crab Poppers  
Scallops Wrapped in Bacon  
Swedish Meatballs  
Mozzarella Sticks  
Andouille Sausage and Smoked Cheddar Stuffed Mushrooms  
Spanakopita- Spinach & Feta Wrapped in Filo Dough  
Crispy Spring Roll with Soy Ginger Dipping Sauce  
Baked Brie and Raspberry in Puff Pastry

### APPETIZER- CHOICE OF ONE

Soup du Jour, Fresh Seasonal Fruit  
~OR~

### SALADS- CHOICE OF ONE

Garden Salad, Caesar Salad, Mix Baby Greens with Choice of Dressing

### ENTRÉE SELECTIONS- CHOICE OF TWO

Chicken Breast Stuffed with Sage Dressing  
Broiled Salmon Topped with Meuniere Sauce  
Sautéed Chicken Breast Smothered in Lemon Herb Sauce  
Top Sirloin of Beef with Sherry Mushroom Sauce  
Fettuccini with Marinara Sauce and Assorted Vegetables  
\$42.00  
10 ounce Prime Rib of Beef served with Au Jus Sauce  
Maryland Lump Crab Cakes or Crab and Crawfish Cakes  
Shrimp Bisque, 8 ounce Filet Mignon with Béarnaise Sauce  
\$52.00

### DESSERT- CHOICE OF ONE

Assortment of Homemade Desserts Including Cakes, Pies, Cobblers  
Assortment of Gourmet Cookies  
Belle's Banana Rum Bread Pudding w/Drunk Raisins & Caramel Sauce  
Pecan Pie w/Bourbon Cream Sauce  
Lemon Sherbet with Melba Sauce  
Chocolate Mousse w/Sugar Cookie Served in a Martini Glass

All Prices are on a Per Person Basis  
Add 21% Service Fee to the Above Prices. All Prices Subject to Change