



THE GOLDEN BELLE

~Minimum of 90 Guests~

Package Includes: Four-Hour Open Bar & Display, Butlered Champagne Toast, Butlered Hors d'oeuvres and a Four-Course Served Dinner Including: Appetizer, Salad, Dinner Entrée, Dessert & Coffee, Floral Centerpieces, A Custom Wedding Cake and One Overnight Hotel Accommodation for Bridal Couple

4-HOUR OPEN BAR

~Closed During Dinner Hour~

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

&

DISPLAY

~Displayed for One Hour, Choice of Two~

Antipasto w/Olives, Roasted Vegetables, Peppers and Seasoned Olive Oil & Crusty Breads
Gourmet Cheese Display Served with Fine Crackers
Vegetable Crudités Served with Chef's Dipping Sauces
Mediterranean Display w/Hummus, Eggplant Salsa, Roasted Vegetables and Toasted Pita

BUTLERED HORS D'OEUVRES

~Passed for One Hour, Choice of Five~

HOT

Coconut Shrimp with Raspberry Coulis, Crab Triangle Melts, Crispy Spring Rolls with Soy Ginger Dipping Sauce, Andouille Sausage & Smoked Cheddar Stuffed Mushrooms or
Sesame Seared Asian Dumplings w/Spicy Plum Sauce

COLD

Oyster Shooters with Pico de Gallo, Cranberry Chicken Salad Served on Crispy Wontons
Tuna Sashimi Served on Asian Spoons with Seaweed Salad and Spicy Tuna Sauce
House-made Parmesan Crisps with Fresh Bruschetta or Smoked Salmon Canapés

CHAMPAGNE TOAST

House Champagne and Sparkling Cider

APPETIZERS

~Choice of One~

Seasonal Fresh Fruit Cup, Wedding Soup, Panko Crusted Crab Balls w/Saffron Aioli, Caramelized Prosciutto & Melon or Wild Mushroom Ravioli w/Sun-Dried Tomato Basil Cream Sauce
(Available for an Additional Charge)

Lime Rubbed Jumbo Shrimp Cocktail with a Vodka Cocktail Sauce

Pan Seared Crab & Crawfish Cake w/a Spicy Remoulade

Raw Bar Including Jumbo Shrimp Cocktail, Oysters, Clams and Crab Claws



SALAD

~Choice of One~

Green Jacket Salad w/Blue Cheese Vinaigrette,
Caesar Salad w/Homemade Croutons or Mixed Baby Greens with Grape Tomatoes, Black Olives,
Sun-dried Cherries and Pine Nuts w/a Balsamic Dressing

ENTREES

All Entrees Served with Choice of Vegetable & Starch and Fresh Breads & Butter
~Choice of Two Entrées~

Chicken Marsala with Wild Mushrooms – \$65.00
Potato & Horseradish Crusted Salmon with a Rosemary Cream - \$100.00
Crab & Crawfish Cakes with Saffron Tartar Sauce - \$90.00
Marinated London broil with Peach & Caramelized Onion Chutney - \$110.00
Sesame Crusted Ahi Tuna with Soy Ginger Burre Blanc – \$115.00
Flounder Stuffed with Crab Imperial Topped with Saffron Hollandaise - \$125.00
Grilled Seasonal Vegetables over Saffron Pasta with Basil Infused Olive Oil – \$65.00
Slow-Roasted Smoked Prime Rib Au Jus – \$85.00
Applewood Bacon Wrapped Filet Mignon w/ Wild Mushroom Demi – \$90.00
Roasted Breast of Chicken with Choice of the Following Stuffing: Cornbread, Herb Sage,
Peaches & Brie or Roasted Pepper, Spinach & Mozzarella Cheese - \$65.00

Or

CHEF'S COMBINATION ENTREES

Petite Filet Mignon with a Three Peppercorn Sauce and Our Crab Imperial – \$115.00
Petite Filet Mignon and Grilled Wild Salmon – \$110.00
Herb Stuffed Chicken & Our Famous Crab & Crawfish Cake - \$100.00
Carver Stations are Available at an Additional Fee
Hand-Carved Roast Sirloin of Beef \$4.00 Per Person
Hand-Carved Prime Rib of Beef \$5.00 Per Person
Hand-Carved Tenderloin of Beef \$7.00 Per Person
Hand-Carved Country Ham \$4.00 Per Person
Hand-Carved Smoked Breast of Turkey \$4.00 Per Person

DESSERTS & COFFEE

Dessert is Served with Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea
~Choice of One~

Belle's Banana Rum Bread Pudding w/Drunken Raisins & Caramel Sauce
Pecan Pie w/Bourbon Cream Sauce, Lemon Sherbet w/Melba Sauce
Vanilla Bean Ice Cream, Chocolate Mousse w/Sugar Cookie Served in a Martini Glass,
White Chocolate Banana Cream Pie, Key Lime Pie w/Toasted Pecan & Graham Crust
Or A Custom Wedding Cake

Prices are Subject to Change

All Prices are Per Person and Subject to a 21% Service Charge

*Subject to a \$75.00 chef fee per station