

# *The Northwest Bay*

## CHAMPAGNE TOAST

*Five Hours of Open Bar and Continuous Hors d' Oeuvres*

## INTERNATIONAL CHEESE and FRESH FRUIT DISPLAY

*Vegetable Crudités Display with Two Dressings*

## CHOICE OF FOUR

*Hot Hors d' Oeuvres Served Butler Style*

*Scallops Wrapped in Bacon Spanakopita Crab Asiago Crostini  
Sliced Tenderloin in Puff Pastry Fried Shrimp Baked Stuffed Portabella Mushrooms  
Chicken Satay with Spicy Peanut Sauce Vegetable Spring Rolls  
Chicken Quesadilla Coronets Smoked Salmon Crostini*

## *Dinner*

### CHOICE OF ONE APPETIZER

*Seafood Coquille Over Puff Pastry  
Jumbo Shrimp Cocktail Tortellini Alfredo Lobster Bisque Soup  
Penne Pasta with Tomato Basil Cream Sauce*

### CHOICE OF ONE SALAD

*Tossed Garden Salad Caesar Salad  
Field Green Salad Spinach Salad*

### CHOICE OF TWO ENTREES

*Prime Ribs of Beef au Jus  
Sliced Tenderloin of Beef Béarnaise  
Filet Mignon  
Surf And Turf, Lobster Tail and 6 oz Filet Mignon  
Pan Seared Tuna with a Gorgonzola Tapenade  
Sea Bass with a Tomato Basil Relish  
Baked Crab Encrusted Salmon with White Wine Butter Sauce  
Shrimp and Scallop Scampi Served Over Rice with a White Wine Butter Garlic Sauce  
Chicken Oscar Topped with a Crab Cake and Hollandaise Sauce  
Chicken Picatta  
Chicken Marsala*

*All meals include appropriate starch and seasonal vegetable.*

*Coffee, Tea and Decaf Station*

*\*Vegetarian Options are available upon request as an additional entrée choice*