



Rehearsal Dinner Package

Your Dinner will include:

*A Glass of Chardonnay & Cabernet Wine Served with Dinner
Unlimited Soft Drinks*

Welcome Display

*of Domestic and Imported Cheeses,
Fresh Fruit Montage and Seasonal Vegetable Crudités
Gourmet Crackers and Ranch Dip*

Salad Course:

Key Biscayne Salad

Baby Greens, Tomato, Beets, Topped with Candied Walnuts and
Served with Raspberry Vinaigrette

Pelican Salad

Mixed Greens Topped with Baby Shrimp, Sliced Mushrooms, Tomato
Served with Honey Mustard Dressing

Main Course: (Select One)

All Selections Include Seasonal Vegetable Medley, Rice Pilaf or Roasted Potatoes,
Oven Warmed Rolls with Butter

Island Mahi Mahi

Fresh Local Filet of Fish, Broiled with Citrus Butter

Chicken & Salmon

Served with Champagne Sauce

Tenderloin and Shrimp Brochette

Filet Mignon Cube and Plump Shrimp, Charbroiled and Brushed with Herd Butter

Dessert: (Select One)

Chocolate Mousse ♦ Key Lime Pie ♦ New York Cheesecake
Freshly Brewed Coffee and Hot Tea

Prices are Subject to 20% Taxable Service Charge and 8% Sales Tax

\$36.95 Per Guest