

Galley Hatch Conference Center

DIAMOND WEDDING PACKAGE

❧ WITH PLATED DINNER ❧

Executive Suite for Bride & Groom

Exclusive use of the Ballroom & Foyer

CHEESE DISPLAY

An assortment of imported and domestic cheeses, fresh seasonal vegetables and dips, served with gourmet crackers.

BUTLERED HORS D'OEUVRES

Please select three from our hors d'oeuvres list.

CHAMPAGNE TOAST

SALAD COURSE

Choice of one:

- Mixed field greens with fresh seasonal vegetables and Zinfandel vinaigrette
- Classic Caesar with toasted croutons and freshly grated Romano cheese
- Balsamic marinated fresh green beans, red peppers, and leeks tossed with penne pasta

(All salads are served with freshly baked bread.)

Choice of one of the following entrees:

Sausage & Feta Stuffed Chicken

Boneless breast of chicken stuffed with our signature stuffing, topped with a roasted red pepper cream sauce, served with wild rice pilaf and Chef's vegetable.

Char grilled 10oz sirloin

Hand carved 10oz char grilled sirloin served with roasted red potatoes & chef's vegetable

Grilled Salmon

Grilled fresh salmon fillet with a side of béarnaise sauce, served with wild rice pilaf & Chef's vegetable.

Mediterranean Shrimp & Scallop Sauté

Large shrimp & scallops sautéed in garlic, white wine & lemon, tossed with fresh spinach, sun-dried tomatoes, calamata olives & feta cheese, over penne pasta. Chef's vegetable included.

Chicken Picatta

Pan seared boneless breast of chicken served over Israeli cous cous, with a white wine & lemon beurre blanc. Chef's vegetable.

Chicken Marsala

Pan seared chicken breast topped with onions and mushrooms in a Marsala wine sauce, served with rice pilaf & Chef's vegetable.

The Diamond Wedding Package also includes dance floor, full-length linens, bar set-up, staffing, and coffee service.

Price is \$42.00 per person, plus 20% service charge. 8% NH meals tax will be added to the entire bill.

Add \$2.00 per person for second entrée choice.