

# Silver Rehearsal Dinner Package

## starters

Please select **one** to serve to all guests:

### **Worthington House Salad**

*Mixed Baby Lettuces, cherry tomatoes, cucumber, onion, buttermilk dressing*

### **Italian Wedding Soup**

### **Butternut Squash Bisque**

*Spiced seeds, creme fraiche*

### **Summer Gazpacho**

### **Tomato Bisque**

*Gorgonzola croutons*

## Entrees

*Entrees are served with a vegetable and Chef's choice vegetable. Vegetarian option available upon request.*

### **Flank Steak**

*Mushroom-Cabernet reduction*

### **Herb-crusted Cod**

*Roasted pepper cream*

### **Chicken Milanese**

*Lemon wine sauce, capers*

*\*Guests entree selections due **three** days prior to event date.*

## desserts

Please select **one** to serve all guests:

### **Trio of Sorbets**

### **Dark Chocolate Pot du Creme**

*Whipped cream, cigarette cookie*

### **New York-Style Cheesecake**

*Raspberry coulis*

### **Chocolate Texas Sheet Cake**

*Caramel sauce, whipped cream*

# \$38/per person\*

\*Private Events subject to 20% service charge and applicable sales tax.

# Gold Rehearsal Dinner Package

## *appetizers*

### **The Grand Cheese & Fruit Display**

*Assortment of imported and domestic cheeses,*

*seasonal fresh fruit, crackers*

**AND**

*Pre-select two of the following:*

**Risotto Fritters**

**Spinach & Feta Spanakopita**

**Mushroom & Spicy Cabbage Eggrolls**

**Stuffed Mushrooms**

**Scottish smoked salmon**

**Jumbo Gulf Shrimp**

*(additional charge applies)*

## *entree*

*Entrees are served with a vegetable and Chef's choice vegetable. Vegetarian option available.*

### **Beef Worthington**

*Twin filet, bleu cheese, mushrooms,*

*Cabernet demi glaze*

### **Grilled Scottish Salmon**

*Orange fennel sauce*

### **Roasted Free Range Chicken**

*Honey-herb glaze*

### **Bone-In Pork Chop**

*Apricot Gastrique*

**Guest entree selections due three days before event.**

## *starter*

*Select one option to serve to all guests:*

### **Worthington House Salad**

*Mixed Baby Lettuces, cherry tomatoes,*

*cucumber, onion, buttermilk dressing*

### **Italian Wedding Soup**

### **Butternut Squash Bisque**

*Spiced seeds, creme fraiche*

### **Summer Gazpacho**

### **Tomato Bisque**

*Gorgonzola croutons*

## *dessert*

*Select one option to serve all guests:*

### **Trio of Sorbets**

### **Dark Chocolate Pot du Creme**

*Whipped cream, cigarette cookie*

### **New York-Style Cheesecake**

*Raspberry Coulis*

### **Chocolate Texas Sheet Cake**

*Caramel sauce, whipped cream*

# \$49/per person\*

\*All private events are subject to a 20% service charge and applicable sales tax.