



HOTEL · ALCOTT
GOLD MENU

❧ COCKTAIL HOUR ❧

(Choose 6) Served Butler Style in Courtyard at Station for One Hour

Fresh Fruit Display
Cold Antipasto
Miniature Assorted Quiche
Spring Rolls
Cheese & Cracker Display
Crudit  with Assorted Dips
Stuffed Mushrooms
Cocktail Franks in Puff Pastry
Chicken Portobello on Skewer
Italian or Swedish Meatballs
Sliced Filet of Beef on Garlic Toast
Spanakopita
Fried Calamari
Clams Casino
Miniature Crab Cakes
Scallops Wrapped with Bacon
Shrimp Canopy
Shrimp Cocktail
Shrimp & Scallop Brochette
Norwegian Salmon Display

❧ APPETIZER ❧

(Choose One)

Fresh Fruit in Season
Fresh Melon topped with Prosciutto
Penne Pasta in Pink Vodka Sauce
Lobster Bisque
Salmon Mousse
Mussels Encroute in Curry Sauce

❧ SALAD ❧

(Choose One)

Mixed Green Salad
Bibb Salad in Orange & Dill Dressing
Caesar Salad

❧ MAIN COURSE ❧

(Served with Vegetables & Potatoes d'Jour)

Chicken Francaise
Chicken Marsala
Chicken Rosemary
French Cut Chicken Breast
Cornish Hen
Roast Prime Rib of Beef
Filet Mignon
Chateaubriand
Stuffed Filet of Sole
Salmon in Crispy Potato with Corael Sauce
Surf & Turf (Lobster & Filet Mignon)

❧ DESSERTS ❧

Viennese Table (optional)
Wedding Cake, Coffee & Tea

ICE LEMON WATER

THE HOTEL ALCOTT INDIVIDUAL ROLLS SERVED WITH BUTTER ROSETTES
DISTINCTIVE TABLE LINENS

Items and pricing subject to change without notice.