

HOTEL ALCOTT PLATINUM MENU

≈ COCKTAIL HOUR ≪

(Choose 8) Served Butler Style in Courtyard at Station for One Hour Fresh Fruit Display Cold Antipasto Miniature Assorted Quiche Spring Rolls Cheese & Cracker Display Crudité 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 Clams Casino Miniature Crab Cakes Scallops Wrapped with Bacon Shrimp Canopy Shrimp Cocktail Shrimp & Scallop Brochette Norwegian Salmon Display Cucumber & Tuna Tuna & Pineapple on a Skewer

№ APPETIZER ◆

(Choose One)

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



(Choose One)

Mixed Green Salad Baby Spinach 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
Roasted Rack of Lamb
Stuffed Filet of Sole
Chilean Sea Bass
Salmon in Crispy Potato with Corael Sauce
Surf & Turf (Lobster & Filet Mignon)
Mahi Mahi (in season)

№ DESSERTS ≪

Sorbet 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.