

Wild Flower Rehearsal Dinner Package



First Course

Select **one** of the following
\$5.50

Lobster Bisque

Our signature bisque with a dollop of cream

Tomato Basil

A velvety orchestra of Tomato & Basil

Mixed Green Salad

Roma tomatoes, red onions, Parmesan tossed in our mustard & red wine vinaigrette

Caesar Salad

*Crisp Romaine & parmesan cheese tossed in our Mayfair dressing.
Accompanied with garlic toast points*

Entree

Select **two** of the following from each grouping
Please note all entrées must be preselected and final counts are due **ONE week** in advance
All entrees are served with a fresh vegetable & a starch side accompaniment
\$24.15

Cognac Chicken

Pan roasted chicken ladled with a cognac peppercorn portabella sauce

Gorgonzola Apple Stuffed Cornish Hen

*Wild rice, Granny Smith apples and crumbled Gorgonzola cheese stuffed
Cornish game hen, roasted to perfection*

Sirloin Cut

Char grilled, and dressed with a red wine bordelaise

Citrus Glazed salmon

Pan seared salmon with an orange beurre blanc sauce

Walnut Pork Tenderloin

*Sliced walnut encrusted pork tenderloin, broiled to perfection
& dressed in a caramelized onion sherry reduction*

Dessert

Select **one** of the following
\$6.50

Wild Flower's Signature Bread Pudding

Served warm accompanied with a homemade caramel sauce

Flourless Chocolate Torte

This is a chocolate lover's dream. Flourless, so it's gluten-free...a crowd favorite.

Dinner Package

\$36.15 per guest

