

GRAND VICTORIAN CONVENTION CENTER

*	RECEPTION
	A fabulous assortment of Hot Hors D'oeuvres and Cold Canapés served with either Tropical Punch, Liqueurs or Spumante circulated
*	SOUPS
	Caldo Verde, Lobster Bisque, Shrimp Bisque, Chicken and Rice, Cream of Vegetables, Minestrone Soup, Roasted Squash, Asparagus Cream Soup, etc.
*	FISH
	Fish platters are garnished with Tomato Rice and Tossed Green Salad Salmon or Breaded Shrimps or Filet of Sole
*	MEATS
	Meats are always garnished with Potatoes and Vegetables or Rice Roast Striploin, New York 8oz. Steak, Seared or Grilled Breast of Chicken, Veal Madeira, Veal Marsala, Snitzel or Parmigiana, Stuffed Breast of Chicken, Prime Rib au jus, Some combinations are also available
*	DESSERTS
	Cheese Cake, White and Dark Chocolate Mousse Cake, Ice Cream Crepes, Tartuffe, Crème Brule, Peach Melba, Ice Cream Log "Baked Alaska", House Specialties Available Upon Request
*	SEAFOOD BUFFET AND SWEET TABLE
	Lobster, Crab, Shrimps, Clams, Mussels, Shrimp Puffs, Cod Fish Puffs, Meat Croquettes, Chicken Fingers, Chicken Wings, Assorted Cakes, Assorted Pastries, Seasonal Sliced Fresh Fruits, Ice Sculpture

╈ HOST BAR

Champagne for Toasting, Wines, Beer, Spirits, Liqueurs, Espresso, and Cocktails

