

Guest Count: 203

Staff: 12 Chefs, 4 Supervisors, 2 Utility, 29 Servers

-Featuring-

4 Course Plated Meal

Cocktail Hour

Seafood Bar

Butlered Hors d'oeuvres

Holiday Party at Union Station

Seafood Bar

Seafood Extravaganza

Steamed jumbo gulf shrimp, Oysters and clams on the half shell, and Jumbo cocktail crab claws served with saltine crackers, lemon wedges, tabasco, traditional red sauce and lime cilantro remoulade.

Butlered Hors d'oeuvres

LON LANE'S INSPIRED OCCASIONS SIGNATURE HOT ONION PUFFS

HOUSE CRAFTED PURPLE POTATO CHIPS WITH LEMONCRÈME FRAICHE AND BLACK AND RED CAVIAR

MINI CASHEW CHICKEN BITES

Dinner Service

Amuse

MINI LOBSTER CREPE BEGGAR'S PURSE

Served warm in a pool of sherried lobster sauce and garnished with chunks of oil poached lobster.

Salad

APPLE, GRILLED SWEET POTATO AND WALNUT SALAD

Power greens served with grilled and green apples, grilled red onion, grilled sweet potato, dried cranberries, and roasted walnuts. Dressed with a sage vinaigrette.

Entrée

8 OZ SALT AND PEPPER FILET

ROSEMARY FOCCACIA AND GOAT CHEESE BREAD PUDDING

OVEN ROASTED HARICOT VERT BUNDLES

PAN SEARED SEA SCALLOPS

Dessert

CHOCOLATE, SALT AND CARAMEL

Caramel sundae served in martini glasses featuring vanilla and caramel ice creams, warm caramel sauce and caramel corn garnish.

REGULAR AND DECAFFEINATED COFFEE AND HOT TEA