



The Falls Club of the Palm Beaches

Silver Wedding

*The Falls Club provides full service catering for all Wedding receptions,
Our staff works closely with every client to provide the highest quality of service &
satisfaction you deserve.*

Your Celebration will include

*Sparkling Water & Strawberries upon Guest Arrival
(Before Service)*

A fully stocked bar for a Two Hour open premium bar

Champagne Toast

One Hour Cocktail Reception with Hot Hors D' Oeuvres & Displays

House Wine with Dinner

Salad

Entrées

Choice of Two

Dessert

Wedding Cake

Coffee & Tea Service

**White Table Linens, White Napkins, Silver Chivalry Chairs,
Votive Candles (4) each table**



The Cocktail Hour

*Imported & Domestic Cheese Display
Cheddar, Swiss, Brie, Fontina and Gouda
Garnished with Assorted Fresh Fruit & Assorted Crackers*

*Deluxe Crudités Display
Broccoli, Cauliflower, Cucumber, Carrot, Yellow Squash, Zucchini, Celery,
Pepperoncini, Green & Black Olives with Ranch & Bleu Cheese Dip*

Hot Hors D' Oeuvre

(Choose 4-5 per Person)

*Vegetarian Spring Rolls with Plum Sauce
Pot Stickers with Soy Ginger Sauce
Assorted Mini Quiche
Mini Potato Pancakes with Sour Cream and Apple Sauce
Stuffed Mushroom Caps with Herbs or Spinach
Naan Assorted Mini Pizza
Spanakopita
Sesame Chicken Tenders with Honey Mustard Sauce
Brie En Croute with Raspberry
Seared Chicken Satay with Peanut Sauce
Coconut Chicken Tenders with Orange- Horseradish Sauce
Portobello Mushroom in Phyllo
Franks a la Gary with Mustard Sauce*



Dinner

First Course

Salad

(Choose One)

Baby Lettuce with Crumbled Blue Cheese, Candied Walnuts, Sun-Dried Cranberries and Fuji Apple Vinaigrette

Caesar

Romaine Hearts, Garlic Croutons, Shaved Parmesan, & Pear Tomato Tossed in A Creamy Caesar Dressing. Garnished with a Parmesan Crisp

Caprese Salad

Beefsteak Tomato, Fresh Mozzarella with Fresh greens & Crostini Toast

Drizzled with Balsamic

Entrée

(Choice of two Entrée)

Petite Filet Mignon with Port Wine Demi

Pan Seared Floridian Grouper with Butter, Artichoke, Caper & Lemon

Chicken Medallions Sautéed with Fresh Mushroom & Marsala

Chicken Medallions Francaise

Salmon with Fresh Dill Sauce

**Chefs Selection of Fresh Vegetables and Potatoes*

Dessert

Wedding Cake

on Painted Plate Garnished with Fresh Berries

Coffee and Tea Service

\$120 pp, plus 22 % Service Charge & 7% Sales Tax