

TPC SAWGRASS  
HOME OF THE PLAYERS



## The Tapestry Package

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~ **BAR PACKAGE** ~

Four hour open bar including premium brand liquor, imported & domestic beer, house wine, mineral water, and assorted soft drinks

~ **RECEPTION SERVICE FOR ONE HOUR** ~

butlered hors d'oeuvres

Asian style vegetable springroll with teriyaki-ginger sauce

Southwest chicken spring rolls

Smoked salmon, mascarpone cheese and dill pinwheels

New potato with crème fraiche and caviar

Lump crabcakes with roasted corn and cajun remoulade

Grilled chicken with balsamic, mozzarella and plum tomato mini panini

~ **FIELD OF GREENS** ~

Baby spinach with apples, pears, walnuts, goat cheese and plum vinaigrette

Mixed greens, balsamic onions, tomatoes, candied pecans, blue cheese and lemon vinaigrette

Arugula with strawberries, feta cheese, candied almonds with rice wine vinaigrette

accompanied by tuscan bread, crostinis and herbed focaccia

~ **INTERNATIONAL CHILLED SEAFOOD DISPLAY** ~

Seared Ahi tuna medallions, black tiger shrimp, cocktail king crab claws, and assorted sushi with pickled ginger, soy and wasabi

~ **CARVED FEATURES** ~

*To include traditional accompaniments, please select two*

Slow cooked prime rib of black Angus beef

Pepper crusted beef tenderloin

Roasted pork loin with a pommes mustard crust

Whole loin of swordfish served with cajun remoulade sauce and fresh herb tomato salsa

Roasted Florida red snapper stuffed with crab and crawfish

Rack of lamb brushed with roasted garlic and thyme

Chefs' choice of seasonal vegetable and starch

~ **FLAMBÉ STATION** ~

Chicken "Diane" flamed with Cognac in a dijonnaise sauce

*and*

Lobster thermidor flamed with Cognac and fresh herbs served over a vol-au-vont

~ **SWEET CELEBRATIONS** ~

Custom designed wedding cake, champagne toast, assorted mini desserts, Starbucks coffees and Tazo teas

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All prices are subject to 22% service charge and applicable sales tax

2/7/2007