



Concorde Banquets

DELUXE PACKAGE

Starting at \$75.00

Beef

CHATEAUBRIAND, Bordelaise Sauce with Tomato Florentine, Broccoli, Asparagus, & Duchess Potato
NEW YORK STRIP STEAK, Mushroom Sauce
CENTER CUT FILET MIGNON, Bordelaise
ROAST PRIME RIB, Au Jus
BRAISED SHORT RIB, Madeira
DOUBLE BONED FRENCHED PORK CHOP, Vesuvio
RACK OF LAMB, Crusted Mustard Demi Glaze Sauce

Poultry

CHICKEN DEMONICO, Stuffed with Red Peppers, Artichoke Hearts in a Garlic Infusion Sauce
BREAST OF CHICKEN FLORENTINE, Sauteed Baby Spinach, Mornay Sauce
BREAST OF CHICKEN CHAMPAGNE, Light Cream Sauce
BREAST OF CHICKEN PICCATA, Creamy Lemon Butter Sauce with Capers
BREAST OF CHICKEN NORMANDE, Wild Mushroom Cognac Sauce
BREAST OF CHICKEN DE JONGHE, Herbed Butter Garlic Sauce
CHICKEN FRANCAISE, Lemon Basil Sauce

Seafood

AUSTRALIAN LOBSTER TAIL, Drawn Butter Per Arrangement
FRESH BROILED GROUPE, Lemon Garlic Butter
BROILED NORWEGIAN SALMON, Buerre Blanc

Combination Entrees

BROILED FILET MIGNON, Perigueux Sauce **HALF BREAST OF CHICKEN CHAMPAGNE**
BROILED FILET MIGNON, Madeira Wine Sauce **THREE GRILLED SHRIMP**, Buerre Blanc
BROILED FILET MIGNON, Perigueux Sauce **JUMBO SHRIMP SCAMPI**, Buerre Blanc
BROILED FILET MIGNON, Bordelaise Sauce **NORWEGIAN SALMON**, Buerre Blanc
BROILED FILET MIGNON, Bernaise Sauce **LOBSTER TAIL** Per Arrangement

Your Five and One-Half Hour Package Includes

Choice of Appetizer or Soup, Salad, Main Entrée, Starch, Vegetable and Dessert
Butler Served Hors d'oeuvres (Selection of Three)
Gourmet Bread with Butter Rosettes on a Lemon Leaf
Columbian Gourmet Coffee and Herbal Teas
Four Hours of Open Bar featuring Top Shelf Liquor
Champagne Greet during Cocktail Hour
House Chardonnay and Merlot Wine Service throughout Dinner
Champagne for the Honor Table
European Ivory Floor Length Table Linens with Ivory Overlay, Napkins
Upgraded Chivari Chairs, Color Depending on Room
Banquet Coordinator Present throughout your Reception
Use of Bridal/ Hospitality Room
On Site Free Parking
Chef's Table to include up to 6 Guests

Call Our Banquet Consultants for More Information
Ask About our Seasonal Savings and Discounted Rates Available on Fridays

01-15-24



Concorde Banquets

Accompaniments

Appetizers

Fresh Fruit Cocktail Supreme
Farfalle w/Sundried Tomato Vodka Sauce
Cheese Tortellini w/Basil Sauce
Seviche in Citrus Vinaigrette
Fresh Shrimp Cocktail
Shrimp de Jonghe
Antipasto-Lazy Susan

Salads

Chef's Tossed w/Spring and Garden Greens
Mesculin Greens
Caesar's Romaine Lettuce
Gourmet Greens w/Goat Cheese Crouton
Spinach w/Mushrooms & Bacon
Mediterranean Wedge
Grecian

Vegetables

Haricot Verts w/Julienne Carrots
Broccoli and Carrots
Glazed Baby Carrots
Fire Roasted Vegetables
Asparagus
Tomato Florentine

Intermezzo

Lemon Sorbet

Hors d'oeuvres

Butler Served (Minimum 3)
Tomato & Basil Bruschetta
Vegetarian Spring Roll
Assorted Crostinis
Gourmet Flatbread
Fried Shrimp
Cocktail Meatballs
Beef Sate, Pommmerri
Chicken Sate, Teriyaki Sesame
Roasted Pork Shoulder Skewer

Soups

French Onion, Parmesan Gratinée
Cream of Chicken, Wild Rice
Cream of Broccoli, Cheddar
Cream of Mushroom
Minestrone
Tomato Bisque
Lobster Bisque
Shrimp Bisque

Potatoes

Athenian Style Oven Browned
Herbed Red Roasted
Gold Yukon Roasted
Duchess
Wild Rice Mix/Rice Pilaf
Potato Souffle
Twice Baked
Add Risotto Stuffed Piquillo Pepper

Desserts

Ice Cream Parfait
Rainbow Sherbet
Strawberry Cheesecake
Cherries Jubilee
Baked Alaska
Brandy Ice
Tiramisu

Beverages

Coffee, Decaffeinated Coffee & Hot Tea

Seafood Buffet

Shrimp Cocktail, Smoked Whole Salmon
Blue Point Raw Oysters, Raw Clams
Seafood Seviche, Fried Calamari
Also Includes
Roasted Vegetables
Gourmet Cheese Board

01-15-24