



Concorde Banquets

TRADITIONAL PACKAGE

Starting at \$65.00

Beef

NEW YORK STRIP STEAK, Mushroom Sauce
BEEF TENDERLOIN BROCHETTE, Buerre Blanc
CENTER CUT FILET MIGNON, Perigueux
ROAST PRIME RIB, Au Jus
BRAISED SHORT RIB, Madeira
DOUBLE BONED FRENCHED PORK CHOP, Vesuvio

Poultry

BREAST OF CHICKEN CHAMPAGNE, Light Cream Sauce
BREAST OF CHICKEN MADAGASCAR, Cracked Black Peppercorn with Cognac Sauce
BREAST OF CHICKEN POMMERRI, Stone Ground Honey Mustard Sauce
BREAST OF CHICKEN DE JONGHE, Herbed Butter Garlic Sauce

Seafood

BROILED NORWEGIAN SALMON, Buerre Blanc
PARMESAN CRUSTED ICELANDIC COD

Combination Entrees

BROILED FILET MIGNON, Perigueux Sauce HALF BREAST OF CHICKEN CHAMPAGNE
BROILED FILET MIGNON, Bordelaise Sauce NORWEGIAN SALMON, Buerre Blanc

SALAD

Chef's Tossed w/Spring and Garden Greens
Caesar's Romaine Lettuce
Mesculin Greens

POTATO

Athenian Style Oven-Brown
Herbed Red Roasted
Duchess

VEGETABLE

Haricot Verts, Garlic Butter
Glazed Baby Whole Carrots
Broccoli and Carrots

DESSERT

Ice Cream Parfait
Rainbow Sherbet

Your Five and One-Half Hour Package Includes

Three Course Meal to include Choice of Salad, Main Entrée, Starch, Vegetable and Dessert
Gourmet Bread with Butter Rosettes on a Lemon Leaf
Columbian Gourmet Coffee and Herbal Teas
Four Hours of Open Bar featuring Top Shelf Liquor
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 2 Guests

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

01-15-24