

The Mayflower June 25, 2011

MENU

First Course Romantic Salad

Baby greens, sun-dried cherries, goat cheese and pumpkin seeds, showered with traditional vinaigrette and confetti of edible flower petals

Main Course Flot Iron Steak

Seasoned and grilled with caramelized onions and a Bearnaise sauce

-or-

Filet of Mahi-Mahi

With tropical fruit and West Indies herbs sauce

-or-

Mediterranean Breast of Chicken Roulade Stuffed with spinach, olives, baked and sliced peppers and Barolo wine sauce

> Dessert Wedding Cake