



L

*L'egant Events*  
*by Chef Leeland*

**WEDDING MENU**

.....

**L'egant Silver Reception**

One Hour Passed Hors D'eouvres (assorted)

Sit Down Dinner to Includes:

Salad

Field of Greens Salad

Entrée (choose 2)

Junkanoo Chicken, Barbancourt Roasted Chicken

Seared Atlantic Salmon or Beef

Tenderloin Au Jus

Accompaniments

Garlic and Herb Mashed Potatoes

Haricot Vert (Green Beans)

Dessert

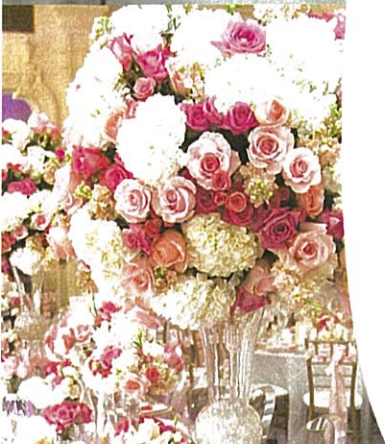
Cheesecake with Berries

Rolls and Sweet Butter Rolls

Coffee and Tea Service

\$55 per person

All prices are subject to 21% service charge Florida Taxes. All Pricing is subject to change.  
\*\*Consuming Raw or undercooked Meats, Poultry, Seafood or Shellfish may increase your risk of food borne illness, especially if you have certain medical conditions



L

*L'egant Events*  
*by Chef Deborah*

**WEDDING MENU**



**L'egant Gold Reception**

One Hour Passed Hors D'eouvres (assorted)

Sit Down Dinner to Include:

Salad (Choose 2)

Field of Greens Salad, Caesar or Tossed Salad

Entrée (Choose 2)

Junkanoo Chicken, Barbancourt Roasted Chicken  
Seared Atlantic Salmon or Beef Tenderloin Au Jus

Accompaniments ( Choose 2)

Garlic and Herb Mashed Potatoes, Truffle Mac &  
Cheese, Vegetables Medley, Rice Pilaf or Haricot  
Vert (Green Beans)

Dessert (Choose 2)

Apple Pie a la Mode, Cheesecake or Banana Bread  
a la Mode  
Rolls and Sweet Butter Rosettes  
Coffee and Tea Service

\$70 per person

All prices are subject to 21% service charge Florida Taxes. All Pricing is subject to change.  
\*\*Consuming Raw or undercooked Meats, Poultry, Seafood or Shellfish may increase your risk of  
food borne illness, especially if you have certain medical conditions



L

*L'egant Events*  
*by Chef Jocelyn*

**WEDDING MENU**

.....

**L'egant Diamond Reception**

One Hour Cocktail Reception  
Crudit  with Dip, Cheese Display with Gourmet  
Crackers and Fresh Fruit Display  
Choice of 6 Passed Hors D'oeuvres

Sit Down Dinner to Include:

Salad (Choose 2)

Field of Greens Salad, Caesar or Tossed Salad

Entr e (Choose3)

Junkanoo Chicken, Barbancourt Roasted Chicken,  
Seared Atlantic Salmon, Stuffed Snapper,  
Chateaubriand or 6oz Filet Mignon

Accompaniments (Choose 2)

Garlic and Herb Mashed Potatoes, Truffle Mac &  
Cheese  
Vegetables Medley, Rice Pilaf or Haricot Vert  
(Green Beans)

Dessert (choose 2)

Apple Pie a la Mode, Cheesecake, or Oreo,  
Amaretto Chocolate Mousse

Coffee and Tea Service

Rolls and Sweet Butter Rosettes

\$85 per person

All prices are subject to 21% service charge Florida Taxes. All Pricing is subject to change.  
\*\*Consuming Raw or undercooked Meats, Poultry, Seafood or Shellfish may increase your risk of  
food borne illness, especially if you have certain medical conditions



L

*L'egant Events*  
*by Chef Michael*

**WEDDING MENU**



**L'egant Platinum Reception**

One Hour Cocktail Reception  
Crudités with Dip, Cheese Display with Gourmet  
Crackers and Fresh Fruit Display  
Choice of 6 Passed Hors D'oeuvres

Sit Down Dinner to Include:

Soup or Salad (Choose 2)

Field of Greens Salad, Caesar, Tossed, Lobster  
Bisque, Pumpkin Soup or French Onion Soup

Entrée (Choose 3)

Junkanoo Chicken, Barbancourt Roasted Chicken,  
Seared Atlantic Salmon, Stuffed Snapper,  
Chateaubriand or 6oz Filet Mignon au Jus

Accompaniments (Choose 2)

Garlic and Herb Mashed Potatoes, Truffle Mac &  
Cheese  
Vegetables Medley, Rice Pilaf or Haricot Vert  
(Green Beans)

Dessert (choose 2)

Apple Pie a la Mode, Cheesecake, or Oreo  
Amaretto Chocolate Mousse

Coffee and Tea Service

Rolls and Sweet Butter Rosettes

\$110 per person

All prices are subject to 21% service charge Florida Taxes. All Pricing is subject to change.  
\*\*Consuming Raw or undercooked Meats, Poultry, Seafood or Shellfish may increase your risk of  
food borne illness, especially if you have certain medical conditions