



MILLENNIUM CATERING & EVENTS

A PARTNER WITH GREENCREST MANOR

*Catering & Event Menu
Reception Menu*

CURATED MENUS ARE FOCUSED ON
SIMPLE ELEGANCE, TIMELY SERVICE,
QUALITY & VALUE

FREQUENTLY ASKED QUESTIONS

When should we begin the planning process with Millennium Catering & Events?

We would love to begin working with you as soon as you are interested in Greencrest Manor to talk about your vision, budget, and special day. Let's talk: 269-459-4200!

What are the next steps?

After talking with our Wedding Specialist, we will create a preliminary contract based on your vision. To secure our services, we ask for a signed contract and deposit.

Signing the contract secures the date, but all details can be changed throughout the planning process. We are so excited for your special day!

What does Millennium Catering & Events assist with versus Greencrest Manor?

Millennium Catering & Events assists with reception food, coffee service, china, silverware, and guest table glassware. Greencrest Manor assists with bar services, linen, upgraded rentals floor plan, timeline, upgraded rentals, and bar services.

What type of budget should we consider for catering?

We estimate a minimum food budget of \$125++ per person for a wedding reception. We do have a \$10,500 minimum for Saturday Weddings.

When are my final counts due for my wedding?

All final counts and details are due no later than three (3) weeks prior, including final guest count with entrée breakdown, timeline, and floor plan.

What format do I submit my guest list?

When your guest list is submitted three (3) weeks prior to your wedding date, we ask for it to be in an excel format with the guest's first name, last name, table number, and allergies/dietary restrictions.

What type of food do you offer?

We have curated a delicious menu for Greencrest Manor customers, inspired by our Chef's and the beautiful setting of Greencrest Manor. We can also create custom menus for your rehearsal dinner or wedding reception.

What is included in the Tiered Menu?

The Greencrest Manor menu includes appetizers and a plated dinner. The menu is based on all guests enjoying the same plated entrée, or the option for guests to enjoy a duo plate with smaller portions of two proteins. Each entrée is served with the choice of one "Side Combination."

Can I pick items between the different tiers?

The menus were created by our chef's based on what they believe pair well with each tier. If you decide to select items from a higher tier, our Wedding Specialist will work with our chefs to get accurate pricing based on the items that are selected.

Can I offer my guests choice entrée plates?

If you would like to offer your guests the option to select their protein, please consult with our Wedding Specialist about the additional fees that apply for choice entrée service.

Do you offer custom menus?

Yes, our chef's are more than happy to create a custom menu for your wedding. We will ask for your inspiration and vision and create custom pricing and a delicious chef inspired menu.

How is the food prepared on our wedding day?

Millennium Catering & Events is proud to serve fresh and delicious food with outstanding service. All of our food is cooked fresh on-site and served directly to your guests to enjoy.

Do you accommodate allergies?

Yes, we will accommodate all allergies and dietary restrictions. When the final counts are submitted three (3) weeks prior, we ask for the list of allergies and dietary restrictions at the same time.

What is included in our tasting?

Tastings are complimentary with a signed contract and deposit paid with Millennium Catering & Events.

Selections can be made from the Greencrest Manor Tiered Menu. The tastings include a choice of three proteins and two side combinations from our menu. Fees will apply with additional tasting requests.

When do we schedule a tasting?

Tastings will occur January through March of your wedding year. You will enjoy a day filled with tasting delicious food and a full planning meeting with Greencrest Manor.

Depending on the schedule, you may start your day with us or with Greencrest Manor. These details will be confirmed 1-3 months out from your tasting date.

Where do we come for our tasting?

The tastings will take place at Millennium Catering & Events which is located at 3690 Park Circle Drive, Kalamazoo, MI. 49048.

How many guests can attend the tasting?

The couple plus four additional guests may attend the tasting. We can comfortably fit six guests for the tasting experience.

What if we have to cancel our tasting?

We require a one week notice to cancel a tasting. If a tasting is cancelled inside of seven (7) days, the cancellation fee will include the food and labor costs to order and prep for the tasting. We cannot guarantee availability for rescheduling, due to our heavy event schedule.

INFORMATION

Wedding Date:

Bride/Groom:

Bride/Groom:

Email:

Phone Number:

Catering Services:

- ☐ Welcome Party
- ☐ Rehearsal Dinner
- ☐ Bridal | Groom Suite Food
- ☐ Wedding Reception
- ☐ Late Night Food | Reception
- ☐ After Wedding Brunch

Reception Catering Budget:

- ☐ Plated
- ☐ Buffet
- ☐ Food Stations
- ☐

Estimated Timeline:

Ceremony:

Reception:

Cocktail Hour:

PLANNING

Couple's Names:

Parents' Names:

Other Special Guests of Note:

Rentals:

- ☐ Chargers:
- ☐ Place Settings:
 - ☐ Appetizer Plate
 - ☐ Salad Plate or Soup Cup
 - ☐ Entree Plate
 - ☐ Dessert Plate
 - ☐ Late Night Food
 - ☐ Appetizer Fork
 - ☐ Salad Fork or Soup Spoon
 - ☐ Dinner Fork
 - ☐ Teaspoon
 - ☐ Dinner Fork
 - ☐ Dessert Fork
 - ☐ Water Goblet
 - ☐ Wine Glass

TASTING

Date:

Time:

Location:

Entrees |
choice of three, *included in tasting*
Center of the plate:
3 selections including vegetarian

☐☐☐

Side Combinations
two starches and two vegetables

☐☐

Additional Tasting Items
additional fees apply

☐☐☐☐☐☐☐

Three proteins and two side combinations are included in the tasting. Hors D'oeuvres and first course are an additional fee to taste based on availability.

Millennium Catering and Events does not provide tastings for buffets, late night food, food stations, breakfast food, or dessert.

NOTES

MENU 1 ~ THE CLASSICS | FEATURING LONG-STANDING FAVORITES FROM MILLENNIUM CATERING

\$115.00/PERSON - INCLUDES CHINA, CATERING & STAFFING FEES

HORS D'OEUVRES

ANTIPASTO DISPLAY

marinated grilled & chilled vegetables,
sliced domestic meats, cheeses, olives, and
fresh baguette, crackers & crisps

~ plus ~

PASSED SELECTIONS

choose 3 selections

Smoked Salmon Mousse
in a pastry puff with crème fraîche

All Beef Italian Meatball
with a traditional marinara sauce

Turkey & Pork Meatball
Korean bulgogi barbeque sauce

Grilled Chicken Skewer
marinated in fresh lime, cilantro, garlic and
olive oil, topped with a mango coulis

Three Cheese Stuffed Mushroom Cap | V
topped with brown butter toasted bread crumbs

Caprese Skewer | V
tomato, fresh mozzarella, basil,
olive oil, balsamic syrup

Fresh Fruit Skewer | VE
made from chef's choice of
seasonal fruits & berries

Risotto & Cheese Croquette | V
fried to a golden brown
with red pepper aioli

Assorted Canapes 
chef's choice of 3 selections
(vegetarian/vegan available upon request)

FIRST COURSE

CHOOSE ONE (1) SELECTION
(either soup or salad)

SOUP SELECTIONS

Chilled Asparagus | V
garnished with fresh tarragon,
lemon zest and crème fraîche

French Onion

rich beef broth, topped with a toasted sourdough
& gruyere crouton and garnished with chive

Carrot & Ginger | VE

savory with a hint of spice, smooth in texture,
enhanced by fresh citrus flavors

~ or ~

SALAD SELECTIONS

Classic Caesar

chopped baby romaine lettuce, grana padano,
croutons, house-made vinaigrette-style caesar dressing

Green Manor | V

mixed salad greens, fresh herbs, celery, and English
cucumber, simply dressed in a creamy lemon dressing

Garden | V

romaine and spring greens, radish, tomato,
cucumber, red bell pepper and parmesan cheese
with your choice of our house-made dressings:
creamy herb or white balsamic vinaigrette

served with house-made crispy flatbread
seasoned with herbs, olive oil & sea salt

ENTRÉE

PRICED TO INCLUDE ONLY ONE (1) ENTRÉE
choose either one (1) full-sized protein or two (2) half portions

CENTER OF THE PLATE SELECTIONS

Slow Roasted Beef Striploin Medallions
prepared medium/medium-rare with a
red wine & beef jus reduction sauce

Parmesan Crusted Chicken
all natural breast is pan-seared and oven-finished,
topped with asiago cream sauce

Lemon-Brined Chicken
airline breast is pan-seared and oven-finished
and topped with a lemon-caper beurre blanc


Hickory Seasoned Grilled Atlantic Salmon
grilled and topped with a fresh cucumber,
tomato, lemon & fresh dill relish


Herb Coated Roasted Pork Loin
prepared to medium/medium-well,
carved medallions with a natural jus lie'

~ with ~

CHOOSE ONE (1) SIDE COMBINATION | V

herb-roasted baby potatoes
+ | roasted rainbow carrots

smashed redskin potatoes 
+ | sautéed fresh green beans with
shallots & diced tomatoes

creamy cheese polenta 
+ | pan-seared brussels sprouts &
blistered tomatoes

saffron rice | VE
+ | grilled vegetable medley
and stewed tomatoes

EXCLUDED FROM PRICE ARE TAX, SPECIALTY RENTALS & FEES ASSOCIATED WITH A CUSTOM MENU CREATION OR MULTI-ENTREE SERVICE



can be modified to be vegan



selection serves as the base for a vegetarian or vegan entrée

V | vegetarian VE | vegan

Offerings and pricing for 2023 Greencrest Weddings

MENU 2 ~ FRESH TAKE | CURRENT TRENDS & CONTEMPORARY PLATE STYLING

\$135.00/PERSON - INCLUDES, CHINA, CATERING & STAFFING FEES

HORS D'OEUVRES

CHARCUTERIE DISPLAY

artisanal & gourmet meats, cheeses, olive & pickled vegetable assortment, fruit preserves, spreads, and fresh baguette, crackers & crisps

~ plus ~

PASSED SELECTIONS

choose 3 selections

~you may also select from "The Classics" menu~

Mushroom Toast | V

cultivated gourmet mushrooms, butter toasted foccaccia, white wine, herbs and cheese

Truffle Potato Croquette | V

black truffle, butter, fresh herbs

Buffalo Chicken Meatball

house-made, panko breaded, mixed with smoked gouda and diced red bell pepper topped with a bleu cheese dollop

Stuffed Shishito Pepper | V

blistered and filled with our house-made pimento cheese, served room temperature

GC Micro Pretzel

bavarian style pretzel bite, smoked sausage, beer cheese fondue | made with Greencrest Manor's own micro-brewed beer

Waffle-Battered Chicken Fritter

our "fresh take" on chicken and waffles, fried crisp and topped with a sweet, whipped maple butter

Fried Fresh Mozzarella | V

cherry sized, herb-seasoned bread crumbs, fried crisp and served with a basil-tomato jam

Miniature Shrimp Roll

chopped shrimp mixed with celery, onion and tarragon aioli on a butter toasted brioche roll

FIRST COURSE

CHOOSE ONE (1) SELECTION

(either soup or salad)

~you may also select from "The Classics" menu~

SOUP SELECTIONS

Summer Minestra with Sausage

Carlson Farms sausage, white bean, short pasta, and rapini in a savory broth, garnished with shredded pecorino

Chilled Yellow Tomato Soup | V

burrata cheese, gourmet tomato bruschetta fresh basil, extra virgin olive oil, herbed croutons

Bell Pepper & Strawberry Gaspacho | VE

made with all fresh ingredients, cucumber and garlic, topped with garlic-thyme croutons

~ or ~

SALAD SELECTIONS

Shaved Brussels & Arugula

fresh pears, sunflower seeds, pecorino cheese, honey-thyme & lemon vinaigrette, crispy prosciutto garnish | V - omit prosciutto

Heirloom Tomato, Watermelon & Feta | V

with fresh avocado and orange segments dressed in a lime & fresh mint vinaigrette

Iceberg Wedge

baby iceberg lettuce, gourmet bleu cheese, red onion, baby heirloom tomato, thick-cut bacon, red wine vinaigrette

served with house-made crispy flatbread seasoned with herbs, olive oil & sea salt

ENTRÉE

PRICED TO INCLUDES ONLY ONE (1) ENTRÉE

choose one (1) full-sized protein or two (2) half portions

~you may also select from "The Classics" menu~

CENTER OF THE PLATE SELECTIONS

Cuban Style Boneless Braised Beef

coffee rubbed & double-braised with cuban spices, topped with chimichurri

Grilled Jumbo Shrimp Skewers

marinated in olive, Genovese basil & garlic, served on a bamboo skewer with lemon aioli

Pan-Roasted Ginger & Sweet Soy Chicken

our interpretation of the philipino dish "carmel chicken" ~ airline breast is pan-roasted in ginger, soy, garlic & rice wine vinegar, the addition of brown sugar makes for a savory & sweet sauce

Salmon in Banana Leaf

coconut rice, cabbage slaw, shaved vegetables, lime, ponzu vinaigrette | PLEASE NOTE: If choosing this entrée, side combinations listed below are not available as this is a composed plate. No substitutions available.

Mojo Pork Center-Cut Tenderloin Filet

marinated in fresh citrus juice, garlic and cilantro, wrapped in bacon, grill-seared and oven-finished, topped with a mojo verde sauce (prepared medium/medium well)

~ with ~

CHOOSE ONE (1) SIDE COMBINATION | V

creamy orzo with mushrooms, scallions and parmesan ☉

+ | chef's selection of roasted baby squash

crispy potato tostones

+ | sautéed fresh asparagus & confit tomatoes

buratta filled ravioli with a walnut and rapini pesto ☉

+ | grilled summer vegetable medley

truffled & Greencrest honey baked spaghetti squash ☉

+ | blistered green beans & pearled carrots

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can be modified to be vegan



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VE | vegan

Offerings and pricing for 2023 Greencrest Weddings

MENU 3 ~ THE MANOR | LUXURY CONTINENTAL FARE INSPIRED BY THE BEAUTIFUL SETTING
\$150.00/PERSON - INCLUDES CHINA, CATERING & STAFFING FEES

HORS D' OEUVRES

FRESH FRUIT & GOURMET CHEESE DISPLAY

artisanal & gourmet cheeses, fruit preserves, grapes, seasonal berries and fruits, Greencrest honey, house-roasted nuts, assorted mustards, cornichon pickles and fresh baguette, crackers & crisps

~ plus ~

PASSED SELECTIONS

choose 3 selections

~you may also select from "The Classics or "Fresh Take" menus~

Bacon Wrapped Date

served with a brown sugar, bourbon and mustard glaze

Crab Stuffed Crimini Mushrooms

baked with toasted bread crumbs and topped with citrus aioli

Duck Confit Toast

with a butter & boursin mousse and blackberry puree

Serrano Ham & Melon Picks

drizzled with balsamic syrup

Roasted Beet & Goat Cheese Crostini | V

diced beets, fresh orange, goat cheese schmear, citrus vinaigrette chopped pistachio

Spanish Inspired Baked Oyster

served on a ceramic tasting spoon, topped with spinach, chorizo, manchego & cream topping

Seared Fresh Bay Scallop

topped with a chive & garlic aioli and bacon jam

Baked Brie in Pastry | V

chopped pistachio and Greencrest honey topping

FIRST COURSE

CHOOSE ONE (1) SELECTION

(either soup or salad)

~you may also select from "The Classics or "Fresh Take" menus above~

SOUP SELECTIONS

Chilled Roasted Cauliflower & Fennel Vichyssoise

blended with a potato puree, leeks, chicken broth and cream

Wild Mushroom | VE

cultivated gourmet mushrooms, vegetable broth, soy, onion, garlic and thyme, finished with almond milk

Chilled White Peach and Prosecco | V

fresh mint, melon and blueberry salsa, a dollop of whipped marscapone, Greencrest honey drizzle

~ or ~

SALAD SELECTIONS

Boston Bibb | V

gourmet baby tomatoes, diced cucumber, yellow bell pepper, carrot ribbons and green goddess dressing

Bistro House | V

mixed greens, double-cream brie, dried apricots, candied walnuts and citrus vinaigrette

Arugula & Berry Salad | V

black pepper & ricotta salata, fresh seasonal berries, candied brioche croutons, toasted almonds and balsamic vinaigrette

served with house-made crispy flatbread seasoned with herbs, olive oil & sea salt

ENTRÉE

PRICED TO INCLUDES ONLY ONE (1) ENTRÉE

choose one (1) full-sized protein or two (2) half portions

CENTER OF THE PLATE SELECTIONS

~you may also select from "The Classics or "Fresh Take" menus above~

Wood Roasted Prime Rib

prepared medium-rare with au jus and horseradish cream

Greencrest Amber Ale & Cider Marinated Duck Breast

pan-seared, oven-finished and rested for a medium-rare preparation, sliced and topped with a blueberry & thyme reduction

Fresh Halibut

lightly seasoned, pan seared with white wine topped with a yellow bell pepper cream, romesco, chive oil

Applewood-Smoked Bacon Wrapped Filet Mignon

choice, center-cut filet grilled to medium-rare, served with a veal demi-glace and topped with fried, haystack onions

Grilled New Zealand Rack of Lamb

red wine, beef jus and herb marinated, grilled to medium-rare, and served with a pan reduction sauce

Braised Berkshire Pork Short Rib

in veal stock, carrots, celery and onion, until fork-tender and topped with a Michigan cherry & port wine reduction sauce

~ with ~

CHOOSE ONE (1) SIDE COMBINATION

tender, golden brown fondant potatoes

+ | grilled baby carrots with sherry & brown butter vinaigrette

cheddar bleu au gratin potatoes

+ | sautéed fresh asparagus with blistered tomatoes

cacio e pepe risotto

+ | smoked tuscan kale with red bell pepper and pearled carrots

seared sweet corn cake

+ | sautéed fresh spinach with garlic, onion and tomato

EXCLUDED FROM PRICE ARE TAX, SPECIALTY RENTALS & FEES ASSOCIATED WITH A CUSTOM MENU CREATION OR MULTI-ENTRÉE SERVICE



can be modified to be vegan



selection serves as the base for a vegetarian or vegan entrée

V | vegetarian

VE | vegan

EXAMPLE MENU PAIRINGS | PLEASE CREATE A MENU TO YOUR LIKING

MENU 1 ~ THE CLASSICS

HORS D' OEUVRES

ANTIPASTO DISPLAY

marinated grilled & chilled vegetables, sliced domestic meats, cheeses, olives, and fresh baguette, crackers & crisps

~ plus ~

PASSED SELECTIONS

All Beef Italian Meatball
with a traditional marinara sauce

Caprese Skewer | V
tomato, fresh mozzarella, basil, olive oil, balsamic syrup

Risotto & Cheese Croquette | V
fried to a golden brown with red pepper aioli

FIRST COURSE

Garden Salad | V

romaine and spring greens, radish, tomato, cucumber, red bell pepper and parmesan cheese with your choice of our house-made dressings: creamy herb or white balsamic vinaigrette

ENTRÉE COMBINATION PLATE

Herb Coated Roasted Pork Loin
prepared to medium/medium-well,
carved medallions with a natural jus lie'

~ and ~

Hickory Seasoned Grilled Atlantic Salmon
grilled and topped with a fresh cucumber,
tomato, lemon and fresh dill relish

~ with ~

saffron rice + | grilled vegetable medley ☉
& stewed tomatoes with chimichurri sauce ☐

MENU 2 ~ FRESH TAKE

HORS D' OEUVRES

CHARCUTERIE DISPLAY

artisanal & gourmet meats, cheeses, olive & pickled vegetable assortment, fruit preserves, spreads, and fresh baguette, crackers & crisps

~ plus ~

PASSED SELECTIONS

GC Micro Pretzel
bavarian style pretzel slice, smoked sausage, sweet mustard, warm beer cheese (made with Greencrest Manor's own micro-brewed beer)

Buffalo Chicken Meatball
house-made, panko breaded, mixed with smoked gouda and diced red bell pepper (substitute Rose's Sweet BBQ sauce)

Truffled Potato Croquette | V
black truffle, butter, fresh herbs, asiago cream sauce

FIRST COURSE

Chilled Yellow Tomato Soup | V ☐

basil oil, burrata cheese, heirloom tomato salad, herbed croutons, balsamic drizzle, cracked black pepper

ENTRÉE COMBINATION PLATE

Cuban Style Boneless Braised Beef
coffee rubbed & double-braised with cuban spices, topped with chimichurri

~ and ~

Herb Marinated Grilled Jumbo Shrimp Skewers
served on a bamboo skewer with lemon aioli

~ with ~

buratta filled ravioli with a walnut and
rapini pesto + | grilled summer vegetable medley ☉

MENU 3 ~ THE MANOR

HORS D' OEUVRES

FRESH FRUIT & GOURMET CHEESE DISPLAY

artisanal & gourmet cheeses, fruit preserves, grapes, seasonal berries and fruits, Greencrest honey, house-roasted nuts, assorted mustards, cornichon pickles, fresh baguette, crackers & crisps

~ plus ~

PASSED SELECTIONS

Baked Brie in Pastry | V
chopped pistchio & Greencrest honey topping

Bacon Wrapped Date
served with a brown sugar, bourbon and mustard glaze

Seared Fresh Bay Scallop | V
topped with a chive & garlic aioli and bacon jam

FIRST COURSE

Boston Bibb | V ☐

gourmet baby tomatoes, diced cucumber, yellow bell pepper, carrot ribbons and green goddess dressing

ENTRÉE COMBINATION PLATE

Fresh Halibut
lightly seasoned, pan seared with white wine topped with a yellow bell pepper cream, romesco, chive oil

~ and ~

Grilled New Zealand Rack of Lamb
red wine, beef jus and herb marinated, prepared medium-rare,
grilled and served with a beurre rouge

~ with ~

cacio e pepe risotto+ | roasted patty pan ☉
(miniature zucchini & summer squash)

ADDITIONAL MENU ITEMS

VEGETARIAN ENTREES

Portobello & Butternut Squash Ravioli
brown butter, shallots, sage, lemon juice, spinach, shaved parmesan, diced tomato, toasted pine nuts (V)

Grilled Vegetable & Goat's Cheese Wellington
zucchini, squash, bell pepper, red onion, portobello, puff pastry, goats cheese, classic tomato basil sauce (V)

Grilled Vegetable Paella
saffron rice, squash, bell pepper, onion, asparagus, stewed tomato sauce and drizzled with chimichurri (GF, VE)

Jambalaya Tofu Stuffed Pepper
stewed tomato sauce and chive oil (GF, VE)

Grilled Vegetable Risotto
creamy parmesan risotto, squash, bell pepper, onion, portobello mushroom, shaved parmesan, white truffle oil (GF, V)

LATE NIGHT FOOD

Slider Bar \$9.50
choice of 2 | two sliders per person
Traditional Cheeseburger Slider with special sauce
Gyro Slider with tzatziki sauce
Pulled Pork Slider with slaw, bbq sauce
Slow Braised Beef Brisket Slider with horseradish sauce
Vegetarian Quinoa Slider with cucumber yogurt sauce, tomato, arugula (V)
Slow Roasted Striploin Slider prepared medium rare, horseradish sauce, swiss cheese, caramelized onions, mushrooms

Mini Dog Bar \$7.50
two mini dogs per person
half sized all beef hot dog, bun, beef chili, cheese sauce, diced white onion, dill relish, ketchup, mustard

Mac-n-Cheese Station \$9.50
gourmet mac and cheese, bacon, pork belly, buffalo chicken, steamed broccoli, sautéed wild mushrooms, grilled vegetable salsa, shredded cheddar, crumbled blue cheese, sauce

Perfect Nacho Bar \$8.00
ground beef or shredded chicken, queso fundido, jalapeño, black olives, guacamole, sour cream, black beans, corn, salsa, cojita cheese, hot sauce

Soft Pretzel Bar \$6.50
five pretzel bites per person
pretzel bites, warm beer cheese, honey mustard sauce, cinnamon sugar cream cheese (V)

DESSERT

Mini Dessert Bites \$3.00
miniature dessert bars, small cakes, cookies, and more

Gourmet Dessert Bites \$4.50
chef's choice of variety of desserts. May include decorated bites, fruit tarts, and more

Chocolate Covered Strawberries \$3.50
fresh strawberries dipped in dark, semi-sweet chocolate, drizzled with white chocolate

Dessert Shooters \$3.50
chef's choice of mini dessert shooters

Home-Style Dessert Bars \$3.00
brownies, lemon bars, blondies, and more

Vegan or Gluten Free Desserts \$4.50
chef's choice

STANDARD CHINA & FLATWARE SELECTIONS

HEIRLOOM WHITE

OFF-WHITE, MATTE FINISH, ORGANIC SHAPE



HEIRLOOM WHITE CHINA

AREZZO

BRUSHED GOLD FLATWARE



CLASSIC GOLD

IVORY PORCELAIN, MIRROR FINISH



WHITE SQUARE

BRIGHT WHITE PORCELAIN, MIRROR FINISH



HAMMERED SILVER

MIRROR FINISH



ONEIDA CHATEAU

MIRROR FINISH



SIMPLICITY

BRIGHT WHITE PORCELAIN, MIRROR FINISH



~ALSO INCLUDED WITH A STANDARD PLACE SETTING IS A WATER GOBLET & WINE GLASS~