

Served Reception

Displays

(Please Select Two)

Fresh Vegetable Crudités & Dipping Sauces
Imported & Domestic Cheeses with Gourmet Crackers
Sliced Seasonal Fresh Fruit Display
Antipasto Display of Grilled & Roasted Vegetables,
Cheeses & finished with Virgin Olive Oil

Buttered Hors d'Oeuvres

(Please Select Six)

Teriyaki Chicken Brochette
Coconut Shrimp, Sweet Chili Sauce
Cajun Shrimp Salad in Cucumber Slices
Pork Pot Sticker Dumplings, Sweet Soy Ginger Glaze
Maryland Corn Meal Crusted Jumbo Lump Crab Cakes Remoulade
Mozzarella & Tomatoes on a skewer with Herb Vinaigrette
Vegetable Spring Rolls Sweet Sour Sauce
Beef Empanada, Smoked Tomato Relish
Thai Beef Satay, Peanut Sauce
Wild Mushroom Tartlet
Spanikopita

Appetizers

((Please Select One)

Caesar Salad
Garlic Herb Croutons & Shaved Parmesan Cheese

Spinach Salad
Sliced Mushrooms, Mandarin Oranges & Toasted
Walnuts with Dijon Vinaigrette

Steak House Salad
Iceberg Wedge, Bacon, Crumbled Bleu Cheese, Jersey Tomatoes,
Homemade Butter Milk Ranch Dressing

Organic Mixed Green Salad
Baby Lettuces, Roasted Tomatoes, Balsamic Vinaigrette

Lobster Bisque
Cream of Asparagus Soup

Entrees

(Please Select One)

Seared Chicken, Green Beans, Soft Corn
Pudding, Roasted Shallot Jus \$113

Grilled Breast of Chicken, Garlic Mash Potatoes,
Rapini, Madeira Sauce \$113

Seared Salmon, Lemon Caper Beurre Blanc
Confetti Rice, Green Beans \$122

Peppered Frenched Chicken Breast, Fingerling
Potatoes & Braised Leeks \$123

Wild Line Caught Rock Fish with Tomatoes, Artichokes,
Capers, Lemon & Grilled Braised Fennel \$131

Grilled New York Sirloin, Pennsylvania Mushrooms,
Asparagus & Roasted Shallot Bordelaise \$136

Filet Mignon
Roasted Shallot Potato Puree, Asparagus,
Mushroom Demi \$136

Dessert

Your Custom made Wedding Cake
by Creative Cakes

Freshly Brewed Coffee, Decaffeinated Coffee,
Medley of Teas, Iced Teas Served Table Side

22% Taxable Service Charge & 6% Maryland Sales Tax

Buffet Reception

Displays

(Please Select Two)

Fresh Vegetable Crudités & Dipping Sauces
Imported & Domestic Cheeses with Gourmet Crackers
Sliced Seasonal Fresh Fruit Display
Antipasto Display of Grilled & Roasted Vegetables,
Cheeses & finished with Virgin Olive Oil

Buttered Hors d'Oeuvres

(Please Select Six)

Teriyaki Chicken Brochette
Coconut Shrimp, Sweet Chili Sauce
Cajun Shrimp Salad in Cucumber Slices
Pork Pot Sticker Dumplings, Sweet Soy Ginger Glaze
Maryland Corn Meal Crusted Jumbo Lump Crab Cakes Remoulade
Mozzarella & Tomatoes on a skewer with Herb Vinaigrette
Vegetable Spring Rolls Sweet Sour Sauce
Beef Empanada, Smoked Tomato Relish
Thai Beef Satay, Peanut Sauce
Wild Mushroom Tartlet
Spanikopita

Appetizers

((Please Select One))

Caesar Salad
Garlic Herb Croutons & Shaved Parmesan Cheese

Spinach Salad
Sliced Mushrooms, Mandarin Oranges & Toasted
Walnuts with Dijon Vinaigrette

Steak House Salad
Iceberg Wedge, Bacon, Crumbled Bleu Cheese, Jersey Tomatoes,
Homemade Butter Milk Ranch Dressing

Organic Mixed Green Salad
Baby Lettuces, Roasted Tomatoes, Balsamic Vinaigrette

Lobster Bisque
Cream of Asparagus Soup

Main Course

Chef Carving

(One Carver per 100 guests)

*Black Pepper Corn Crusted Strip Sirloin of Beef
Port Wine Reduction and Garlic Croutons*

ℒ

Whole Roasted Pennsylvania Turkey Breast

Buffet Selections

*Roasted Breast of Chicken
Pomme Allumette, Oregon Morel Mushroom Truffle Cream Sauce*

*Penne Pasta with Rock Shrimp
Tomatoes, Capers, Lemon - Parsley Sauce*

*Pan Seared Bay of Fundy Salmon
Lobster Fingerling Potato Hash, Chardonnay Butter Sauce*

Fresh Seasonal Vegetable Medley

Dessert

*Your Custom made Wedding Cake
by Creative Cakes*

*Freshly Brewed Coffee, Decaffeinated Coffee,
Medley of Teas, Iced Teas Served Table Side*

\$131

22% Taxable Service Charge ℒ 6% Maryland Sales Tax

Bar Selections

Premium Bar

Absolute Vodka, Tanqueray Gin, Bacardi Rum, Jose Quervo Tequila,
Jack Daniels Bourbon, Crown Royal Whiskey, Johnny Walker Red Scotch,
Christian Brothers Brandy, Baileys Irish Cream, Kahlua, Hennessy Cognac,
Amaretto Di Saronno, Grand Marnier, Chambord, DeKuyper Cordials,
Bottle Beers to include Sam Adams, Heinken, and Amstel Light

Super Premium \$12

Kettle One Vodka, Bombay Sapphire Gin, Cane 10 Rum, Patron Tequila, Basil Hayden
Bourbon, Knob Creek Whiskey, Glenfiddich Single Malt Scotch

Sommelier Selections of Wine

Our Sommelier will pair the appropriate wines to your menu the day of your tasting. The
wine selections will be based on Budget, Varietal and Menu Design.

Upgrades & Action Stations

Cured Salmon Bar, Traditional Garnish, Brioche \$12

Risotto Bar, Chef's Toppings \$10

Ceviche Bar, Accompaniments \$14

Baked Brie, Jams n' Jellies, Homemade Breads \$10

Sushi Bar \$16

Additional Course Appetizer \$5

Sorbet Intermezzo \$5

Petit Fours \$4

Viennese Table \$7

Martini Bar \$6

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