

# *Party Like a Rock Star*

## *Appetizers*

(Choice of One)

Heart of Romaine Caesar Salad with Parmesan and Garlic Croutons

Pennsylvania Greens, Sweet "100" Tomatoes Aged Balsamic Vinaigrette

Roasted Portobello Mushroom Over Parmesan Polenta

Smoked Tomato Soup

Mini Brie Grilled Cheese

## *Entrees*

(Choice of two)

Grilled N.Y. Steak, Buttermilk Onion Rings, Red Wine Reduction

Roast King Salmon, Parsnip Purée, Shallot Compote

Breast of Free-Range Chicken, Tarragon, Parsnip-Potato Puree, Seasonal Vegetables

Herb Roasted Chicken, Roast Fingerling Potatoes, Braised Leeks

Pan Roasted Salmon, Fennel, Fresh Hearts of Palm, Nicoise Olive Relish

## *Desserts*

Fruit Sorbet

Petit Fours and Gourmet Cookies

Freshly Brewed Coffee, Decaffeinated Coffee, Medley of Teas

Iced Tea and Soft Drinks

\$120.00 per Guest

*Service Charge & Maryland State Tax*

*22% Taxable Service Charge & 6% Maryland Sales Tax*

## *The Grande Finale*

### *Appetizers*

(Choice of One)

House Made Pasta, Broccolini, Parsley Pesto

Potato Crusted Scallop, Stone Ground Mustard Vinaigrette

Roasted Jumbo Asparagus, Manchego Cheese Pine Nuts, Sherry Wine Vinaigrette

Smoked Salmon Wrapped Goat Cheese on a Bed of Fire Roasted Peppers  
Mache Salad & Basil Vinaigrette

Grilled Eggplant, Goat Cheese, Oven Roasted Tomato Bundles  
Yellow Tomato Emulsion, Herb Salad

### *Entrees*

(Choice of two)

Pan Roasted Salmon  
French Beans, Grafton Cheddar Cheese Grits

Breast of Chicken with Toasted Garlic, Spinach  
Saffron Potato Puree, Stewed Tomatoes

Herb Seared Filet of Beef  
Potato Confit, Ruby Chard, Port Wine Reduction

Combination of Two  
Petit Filet, Chicken Breast or Salmon  
Chef's Choice of Sauce and Fresh Accompaniments

### *Desserts*

Fruit Sorbet, Chocolate Truffles and Fresh Berries,  
Freshly Brewed Coffee, Decaffeinated Coffee and Medley of Teas  
Iced Tea and Soft Drinks  
\$135.00 per Guest

*Service Charge & Maryland State Tax*  
*22% Taxable Service Charge & 6% Maryland Sales Tax*

*Children Bar / Bat Mitzvah Package*

The children's package is applicable to children 13 & under  
Includes unlimited consumption of soft drinks & bottled waters

*Cocktail Reception*

Sesame Chicken Bites  
Cocktail Franks in Puff Pastry  
Oriental Vegetable Spring Rolls  
Mozzarella Sticks with Marinara Sauce

*Buffet*

(Choice of One)

Caesar Salad  
Mixed Greens  
Fresh Fruit Salad with Honey Yogurt Dressing

*Entrees*

(Choice of Two)

*"Cinco de Mayo"*

Make Your Own Baby Beef Taco Bar  
Served with Mini Corn Taco Shells with Spiced Ground Sirloin,  
Diced Tomato, Guacamole, Shredded Lettuce,  
Chopped Scallions, Sour Cream and Palace Made Salsa  
Tri-colored Nachos with Monterey Jack Cheese, Refried Beans & Spring Onions

*"Little Italy"*

Assorted Pizza's  
Accompanied by Grated Parmesan Cheese, Hot Pepper Flakes and Black Pepper Mill  
Bruschetta with Marinated Plum Tomatoes and Fresh Basil

*"The All American"*

Hamburgers, All Beef Hot Dogs, Chicken Fingers, French Fries  
Served with All the Toppings

*Dessert*

Create Your Own Sundae: Vanilla and Chocolate Ice Cream  
with all the "Fixin's"  
\$50.00 per Child

*Service Charge & Maryland State Tax*  
*22% Taxable Service Charge & 6% Maryland Sales Tax*

*Cocktail Hour Includes*

Imported & Domestic Cheese Display with  
Fresh Breads & Water Crackers

Grilled Vegetable Display with Balsamic Vinaigrette

Passed Hor's Options

*Cool - Butler Passed*

Mini Potato Latkes, House Cured Salmon, Crème Fraîche  
Duck Roulettes, Walnut Crustini, Curried Apples  
Chilled Gulf Shrimp, Virgin Bloody Mary Dipping Sauce  
Cannellini Bean Bruschetta, Roasted Garlic Crustini  
Concord Grape, Pistachios and Blue Cheese  
Oysters on the Half Shell, Wasabi Mignonette  
Latino Tuna, Herb Salad, Indian Pappadums

*Warm - Butler Passed*

Spanakopita – Spinach and Feta Cheese in Phyllo  
Coconut Breaded Chicken Tenderloin with Roasted Maui Pineapple Relish  
Curry Coconut Chicken Sate  
Beef Sirloin Kabob, Green Spring Onion, Soy Ginger Glaze  
Mini Beef Wellington, Sauce Béarnaise  
Roasted Loin of Lamb with Ranch Herb Crust and Red Onion Confit  
Parmesan Polenta Tomato Basil Ragout, Gorgonzola Cheese Crust  
Baked Potato, Caviar, Crème Fraîche  
Chicken Wellington  
Vegetable Dumpling, Soy Ginger Glaze  
Mushroom Risotto Fritters

## *Additional Considerations Stations*

Based on 1 Hour of Service  
(One Chef per 100 Guest on Each Station)

### *Yukon Gold Mashed Potato Martini Station*

Please Select Two:

#### **The Old Standard**

Tillamook Cheddar Cheese, Sour Cream and Chives

#### **Meat and Potatoes**

Braised Beef Short Ribs with Horseradish Creamed Potato,  
Red Wine Sauce and Crispy Onions

#### **Southern Style**

Buttermilk Creamed Potato, Fried Chicken and Black Pepper Country Gravy

#### **Wild Mushroom**

Portobello, Chanterelle, Crimini and Shiitake Mushrooms with Garlic, Thyme and  
Pearl Onions in a Merlot Red Wine Sauce

\$14.00 Per Guest

### *Risotto Station*

Please Select Two:

#### **Garden Vegetable Risotto**

Seasonal Vegetables, Herbs, Vegetable Nage, Parmigiano-Reggiano

#### **Italian White Truffle Risotto**

Wild Mushrooms, Pearl Onions, Sweet Basil, Prosciutto, Asparagus

#### **Smoked Chicken Risotto**

Arborio Rice, Asparagus Tips, Smoked Chicken, Tomato Concassé,  
Roasted Garlic and Saffron

\$17.00 Per Guest

Each Action Station Requires a Chef Attendant at \$125.00 per Chef

### *Pasta Stations*

Please Select Two:

#### **Penne Rigate**

Tomatoes, Yellow Peppers, Niçoise Olives, Sweet Basil Leaves  
and Extra Virgin Olive Oil, Fire Roasted Tomato Sauce

#### **Fusilli**

Forest Mushrooms, Asparagus Tips, White Truffle Cream

#### **Orecchiette**

Shiitake Mushrooms, Arugula, French Tarragon and Tomato Sauce

#### **Ricotta Cheese Tortellini**

Baby Spring Spinach, Roasted Garlic, Snipped Chives, Parmigiano-Reggiano Cream

#### **Farfalle**

Smoked Chicken with Tomato Basil Cream Sauce

#### **Wild Mushroom Ravioli**

Sage, Shallots and Beurre Noisette

All Pastas Served with Assorted Garlic Bread Sticks and Parmesan Cheese

\$18.00 per Guest

Each Action Station Requires a Chef Attendant at \$125.00 per Chef

## *Carving Station*

### **Whole Roasted Tom Turkey**

Sausage and Sage Dressing, Giblet Gravy, Cranberry Relish  
Served with Rosemary Mayonnaise

\$16.00 per Guest

### **Cedar Plank Alaskan Salmon**

Ranch Herb Salad with Lemon Cracked Black Pepper Vinaigrette  
\$16.00 per Guest

### **Rotisserie Chicken**

Whole Roasted Organic Chicken Basted in Herb Butter  
Rosemary and Garlic Roasted Baby Creamer Potatoes

\$15.00 per Guest

### **Herb Roasted Prime Rib of Beef**

Slow Roasted Prime Rib with Lyonnaise Potatoes and Red Wine Sauce  
Served with Petite Rolls and Creamy Horseradish Sauce

\$20.00 per Guest

## *Pepper Crusted Beef Tenderloin*

Herb Roasted Organic Fingerling Potatoes  
Crispy Shallots and Red Wine Sauce

\$20.00 per Guest

### **Roasted Rack of Colorado Lamb**

Natural Jus and Grilled Vegetable Couscous  
\$21.00 per Guest

### **Char-Grilled Prime New York Strip**

Oxtail Red Wine Sauce and Black Truffle Potato Puree  
\$22.00 per Guest

Each Carving Station Requires a Chef Attendant at \$125.00 per Chef

## *Bar Selections*

### *Five Hour 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.

## *Miscellaneous*

Chair Cover & Sash	\$10.00 per chair
Extra Set up Time	\$ 1,500.00 per section of ballroom used (max 3 hours in advance)
Ceremony set up	\$500.00

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