



## WEDDING SIT DOWN

Five Hour Wedding Reception Includes Open Premium Brand Bar,  
Cocktail Hour, Champagne Toast, Dinner, & Three Tiered Wedding Cake

### COCKTAIL HOUR

#### Displayed:

International & Domestic Cheese, Fresh Fruit Garnish, Gourmet Crackers  
Grilled & Raw Vegetable Crudite, Hummus & Onion Dip, Pita Chips

#### Butler Passed Hors' D'oeuvres (Choice of Six):

*Bacon Wrapped Scallops, Vegetable Egg Rolls, Potstickers, Spanikopata, Sesame Beef Satay, Mini Quiche,  
Pigs in a Blanket, Crab Stuffed Mushrooms, Sesame Chicken Satay, Baby Lamb Chops,  
Beef Wellington, Chicken Cordon Bleu, Brie & Raspberry, Lobster Newberg, Beef Empanada,  
Bruscetta, Potstickers, Swedish Meatballs, Pizza Bagels, Crab Rangoons*

### RECEPTION

#### Appetizer

*(Choice of One)*

Sliced Fruit & Berries, Fresh Cream  
Fresh Mozzarella, Sliced Tomato, Fresh Basil  
Spinach & Ricotta Ravioli, Herb Garlic Cream  
Maryland Crab Cake, Black Bean Corn Relish, Chipotle Aioli

#### Salad

*(Choice of One)*

Garden Salad, Balsamic Vinaigrette  
Caesar Salad, Locatelli Cheese, Garlic Crouton  
Baby Spinach, Grilled Asparagus, Tomato, Lemon Vinaigrette

#### Main Course

*(Choice of Three)*

*Accompanied With Chef's Selection of Fresh Vegetables, Potato or Rice, Dinner Rolls & Butter*

Filet Mignon, Mushroom & Leek Compote, Yukon Gold Mashed Potatoes  
Seared Duck Breast, Lentil Confit  
Stuffed French Breast of Chicken, Fontina Cheese, Spinach, & Cranberries, Natural Jus, Rice Pilaf  
Crispy Sea Bass, Melon, English Peas, Balsamic Drizzle, Potatoes Rosti  
Pork Medallions, Granny Smith Apples, Saga Bleu Cheese Cream Sauce, Pumpernickel Sausage Dressing  
Prime Rib of Beef, Au Jus, Yorkshire Pudding  
Salmon ala Oscar, Crabmeat, Asparagus, Hollandaise Sauce, Saffron Rice Pilaf  
French Herb Crusted Breast of Chicken, Pan Jus, Roasted Potatoes

#### Dessert

Custom Three Tiered Wedding Cake  
Trays of Italian Cookies, Cannoli's, & Cream Puffs

**\$99 per Person**

*Inclusive of Service Charge & Tax*