



WEDDING SIT DOWN

Five Hour Wedding Reception Includes Open Name 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
Baked Brie & Onion En Croute, Raspberry Coulis

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

*Bacon Wrapped Scallops, Vegetable Egg Rolls, Potstickers, Spanikopata, Beef Satay, Mini Quiche,
Pigs in a Blanket, Sesame Chicken, Crab Stuffed Mushrooms, Chicken Satay, Swedish Meatballs, Lamb Chops*

Pasta Station:

Penne Pasta with Choice of Vodka, Pommodoro, or Porcini Cream Sauces

Carving Station (Choice of One):

Salmon Wellington, Scallop Mousse
Roast Turkey Breast, Giblet Gravy, Cranberry Compote
Smoked Ham, Caramelized Onion & Raisin Compote

RECEPTION

Appetizer

(Choose One)

Sliced Fruit & Berries, Fresh Cream
Fresh Mozzarella, Sliced Tomato, Fresh Basil
Spinach & Ricotta Ravioli, Herb Garlic Cream
Maryland Crab Cake, Grilled Romaine, Chipotle Aioli

Salad

(Choose One)

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

Main Course

(Choose Three)

All Dinners Are Accompanied With Chef's Selection of Fresh Vegetables

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

\$100.00 Per Person All Inclusive