



WEDDING MENUS









WEDDING HORS D'OEUVRES



Fresh Garden Vegetable Crudités, Domestic and Imported Cheese Fresh Seasonal Fruits served with Assorted Dips Gourmet Crackers and Bread Rounds

SELECTION OF CANAPÉS AND HORS D'OEUVRES

Displayed or Butler-Passed with White Glove Service.

Pricing is based upon a total of six pieces per guest; additional hors d'oeuvres available at \$3 per guest

Select three:

SUN-DRIED TOMATO POLENTA MEDALLIONS

served with Marinara Sauce for dipping

TOMATO BASIL BRUSCHETTA

Tomato Basil Tapenade resting on Garlic Crostini

SEARED TUNA CARPACCIO

finished with Wasabi Sauce on a Fried Won Ton

CHICKEN TEMPURA

with Honey Mustard Sauce

VEGETABLE QUESADILLAS

Cone-Shaped Flour Tortilla filled with Vegetables, Monterey and Cheddar Cheese

BABY LOBSTER TAILS

On a skewer and served with Drunk Butter additional \$3 per guest







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SCALLOPS WRAPPED IN BACON

Broiled-to-perfection additional \$1.50 per guest

CHESAPEAKE MUSHROOM CAPS

filled with Jumbo Lump Crab additional \$1.75 per guest

BABY LAMB CHOPS

with Rosemary Bordelaise additional \$3 per guest

POT STICKERS

with Red Pepper Coulis

CRIMINI MUSHROOMS FLORENTINE

stuffed with Spinach and Feta

ANTIPASTO KABOB

Cheese Tortellini, Roasted Tomato, Kalamata Olive and Prosciutto on a skewer

CRAB RANGOON

with Hot Mustard Sauce

SMOKED SALMON CANAPÉS

served on a toast point with Horseradish Cream







WEDDING HORS D'OEUVRES

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MARYLAND CRAB BALLS

served with Cocktail Sauce additional \$2.50 per guest

JUMBO SHRIMP COCKTAIL

with Lemon Wedges and Cocktail Sauce additional \$2.50 per guest

JUMBO LUMP CRAB BOUCHEE

Crab Salad in Puff Pastry additional \$2 per guest

COZY SHRIMP

Marinated Shrimp wrapped in a Spring Roll additional \$2.50 per guest









WEDDING COCKTAIL STATION RECEPTION

Cocktail station receptions are designed as "Mini Meals" so guests may enjoy several different options. This style of service facilitates mingling among guests.

Cocktail station receptions include a coffee station.



STIR FRY STATION

Marinated Julienne Beef and Chicken with Oriental Vegetables and Fried Rice Fortune Cookies

ITALIAN PASTA STATION*

Tri-colored Rotini, Penne or Bow Tie Pasta with Alfredo, Marinara and Pesto Sauces with Mushrooms,
Onions, Black Olives, Artichoke Hearts and Sautéed Peppers with
Traditional Caesar Salad and Warm Basil Bread

ITALIAN RISOTTO STATION*

Traditional Creamy Risotto made-to-order with the following toppings: Sautéed Mushrooms, Caramelized Onions, Crumbled Sausage, Pancetta, Asparagus Tips and Marinara then finished with Parmesan Cheese and served in a martini glass

POACHED SALMON

Whole Poached Salmon with a Cucumber Dill Sauce served with Grilled Marinated Vegetables

MEDITERRANEAN STATION

Seafood Paella made with Shrimp, Chicken, Mussels and Chorizo Sausage blended into Saffron Rice and served with a Mediterranean Spinach Salad with Olives and Red Pepper Strips

SEAFOOD STATION

Petite Lump Crab Cakes, Seafood Newburg with Puff Pastry Shells and Fried Shrimp served with Cocktail Sauce and Lemon Wedges

additional \$10 per guest







WEDDING COCKTAIL STATION RECEPTION page two



CARVING BOARD*

Your Selection of Two Meats - complemented by Roasted Garlic Mashed Potatoes, Stone Ground Mustard, Roasted Garlic Aioli, Horseradish Cream, Cranberry Chutney and Cocktail Rolls with Butter

MEAT SELECTIONS: ROASTED TURKEY BREAST

APRICOT PORK TENDERLOIN

PRIME RIB OF BEEF AU JUS

BOURBON-GLAZED PIT HAM

with Pineapple Mango Chutney

PEPPER AND DIJON BEEF TENDERLOIN

with Wild Mushroom Bordelaise additional \$5 per guest

HERB-MARINATED ROASTED LOIN OF VEAL

with Sauce Robert additional \$6.50 per guest

CAVIAR & VODKA STATION

Icy Cold Absolut Vodkas and Domestic Caviar in an ice carving accompanied by Blinis, Toast Points, diced Red Onions, Dill, Crème Fraiche and Lemon Wedges Market Price

*Requires a Chef Attendant at \$100 per Chef per 75 guests.







WEDDING COCKTAIL STATION RECEPTION page three



COFFEE STATION

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas served with Cinnamon Sticks, Chocolate Shavings, Whipped Cream, Orange Zest and Sugar Cubes

GOURMET WEDDING CAKE FOR DESSERT FROM OUR FINE SELECTIONS

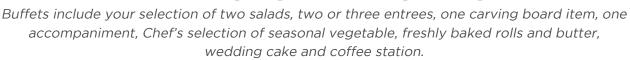
Two Stations \$69.95 per guest Three Stations \$79.95 per guest







WEDDING BUFFET RECEPTION





SALADS

Select three:

TRADITIONAL HUNT SALAD

Garden Salad with Tomato, Carrots, Cucumber and Two Dressings

TRADITIONAL CAESAR SALAD

with Crunchy Garlic Croutons and garnished with Parmesan Cheese

CALIFORNIA FIELD GREENS

Mesclun Greens with Sun-Dried Cranberries, Goat Cheese, and Toasted Pecans with Raspberry Vinaigrette

WALDORF SALAD

Created in New York's Waldorf Astoria Hotel in the 1890's . . . Chopped Apples, Celery and Walnuts served on top of a bed of Lettuce

ANTIPASTO SALAD

Fusilli and Farfalle Pasta with Garden Vegetables, Black Olives and Red Wine Vinaigrette

TOMATO AND CUCUMBER SALAD

Tomatoes, Red Onion and Cucumbers marinated in Balsamic Vinaigrette







WEDDING BUFFET RECEPTION

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ENTRÉES

Select two or three:

CHICKEN PICCATA

Sauce of Capers, Mushrooms, Lemon, Butter and White Wine Cream Sauce

GRILLED CHICKEN TERIYAKI

with Grilled Pineapple and Red Pepper Relish

CHICKEN MARSALA

Sautéed Breast of Chicken topped with a Marsala Wine and Mushroom Sauce

MOROCCAN BARBEQUE-GLAZED SALMON

Fillet of Salmon brushed with Moroccan Barbeque Glaze and garnished with Mango Chutney

ROASTED PORK LOIN

with Dijon Mustard Sauce

GRILLED FILLET OF SALMON

with Citrus Beurre Blanc

EGGPLANT PARMESAN

Sautéed Eggplant topped with Marinara and Mozzarella

MARYLAND CRAB CAKES

Petite Lump Crab Cakes accented with McCormick Old Bay Seasoning from our 32-Year Old Recipe additional \$9 per guest

> Two Entrées \$80.95 per guest

Three Entrées \$85.95 per guest







WEDDING BUFFET RECEPTION

page three

CARVING BOARD*

Select one carved item:

SMOKED BREAST OF TURKEY

served with Cranberry Chutney, Peppered Mayonnaise and Silver Dollar Rolls

ROAST PRIME RIB OF BEEF

served with Au Jus, Horseradish Cream, Grain Mustard and Silver Dollar Rolls

BOURBON-GLAZED HAM

with Grain Mustard and Silver Dollar Rolls

PEPPER AND DIJON-CRUSTED GRILLED BEEF TENDERLOIN

served with Horseradish Cream, Grain Mustard, Wild Mushroom Bordelaise and Silver Dollar Rolls additional \$5 per guest

*Requires a Chef attendant at \$100 per Chef per 75 guests.

ACCOMPANIMENTS

Select one:

CHEESE TORTELLINI WITH SUN-DRIED TOMATO PESTO

PASTA PRIMAVERA

WILD RICE PILAF

ROASTED VEGETABLE ORZO

ROSEMARY-ROASTED RED BLISS POTATOES

ROASTED GARLIC MASHED POTATOES

POTATOES AU GRATIN

POTATOES ANNA







WEDDING BUFFET RECEPTION page four



COFFEE STATION

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas served with Cinnamon Sticks, Chocolate Shavings, Whipped Cream, Orange Zest and Sugar Cubes

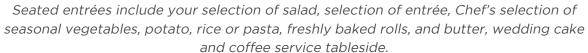
GOURMET WEDDING CAKE FOR DESSERT FROM OUR FINE SELECTIONS







SEATED WEDDING RECEPTION/DINNER





BREAD SERVICE

Freshly Baked Basket of Breads and Rolls served with Butter

SALADS

Select one:

TRADITIONAL HUNT SALAD

Garden Salad with Tomato, Carrots, Cucumber and Two Dressings

TRADITIONAL CAESAR SALAD

with Crunchy Garlic Croutons and garnished with Parmesan Cheese

WALDORF SALAD

Created at New York's Waldorf Astoria Hotel in the 1890s... Chopped Apples, Celery and Walnuts served on top of a bed of Lettuce

CALIFORNIA FIELD GREENS

Mesclun Greens with Sun-Dried Cranberries, Goat Cheese and Toasted Pecans with Raspberry Vinaigrette







SEATED WEDDING RECEPTION/DINNER

page two

ENTRÉES

Select one:

CHICKEN PICCATA

Sauce of Capers, Mushrooms, Lemon, Butter and White Wine Cream Sauce

CHICKEN SALTIMBOCCA

Boneless Breast stuffed with Prosciutto, Provolone and Sage with Champagne Veloute

CHICKEN MARSALA

Sautéed Breast of Chicken topped with a Marsala Wine and Mushroom Sauce

ROASTED STRIP LOIN

Slow-Roasted to seal in the juices, served with Red Wine Sauce

MAPLE-GLAZED SALMON FILLET

Marinated in Maple Flavoring and Syrup; then broiled

OVEN-ROASTED LOIN OF PORK

Encrusted with Sage and Rosemary, finished with an Apricot Glaze

\$76.95 per guest









SEATED WEDDING RECEPTION/DINNER page three



MEDALLIONS OF BEEF TENDERLOIN

Sliced and displayed Beef Tenderloin with Rosemary Zinfandel Demi-glace

CHICKEN BREAST CASINO

Breast of Chicken stuffed with Shrimp, Sweet Peppers and Boursin Cheese

HERB-CRUSTED WILD ROCKFISH

Fresh Rockfish coated in an Herb Crust; finished with Lemon Tarragon Beurre Blanc

CHICKEN WELLINGTON

Boneless Breast topped with Mushroom Duxelle and wrapped in Puff Pastry with Bordelaise Sauce

\$81.95 per guest







SEATED WEDDING RECEPTION/DINNER

page four



Six-ounce center-cut Filet grilled to perfection on a toasted Crouton; topped with Caramelized Onions and finished with a Port Wine Reduction

CHICKEN CHESAPEAKE

Grilled Breast of Chicken topped with a three-ounce Lump Crab Cake and Old Bay Cream Sauce

STEAK & SHRIMP AMORÉ

Four-ounce center-cut Filet with Madeira Sauce; paired with two Grilled Jumbo Shrimp

ROCKFISH IMPERIAL

Fresh Rockfish topped with Lump Crab Imperial; baked until golden brown

MARYLAND CRAB CAKES

Twin three-ounce Lump Crab Cakes accented with McCormick Old Bay Seasoning from our 32-year old recipe

MARYLAND SURF & TURF

Four-ounce center-cut Filet grilled to perfection; topped with a Port Wine Reduction and paired with a three-ounce Lump Crab Cake

\$85.95 per guest

SPLIT ENTRÉE

Choose any two entrées from the above selections. Provide your guests a choice on the RSVP card.

All entrées will be charged at the highest-priced entrée. Counts for each entrée are due five

(5) days prior to the wedding.

additional \$4 per guest







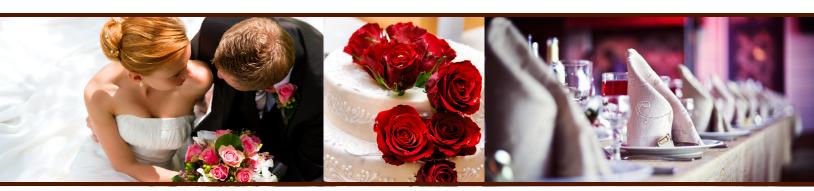
SEATED WEDDING RECEPTION/DINNER page five



COFFEE STATION

Freshly Brewed Regular or Decaffeinated Coffee and Specialty Teas

GOURMET WEDDING CAKE FROM OUR FINE SELECTIONS







GOURMET WEDDING CAKES

A gourmet wedding cake is included with all wedding packages. Each tier is your selection of flavor and filling. The entire cake will be covered in your choice of icing.



COUNTRY CARROT CAKE

Cream Cheese filling, iced with French Buttercream

CHOCOLATE MOUSSE TOFFEE CAKE

Chocolate Cake with Chocolate Mousse Toffee filling, iced with French Buttercream

LEMON MOUSSE CAKE

Lemon Mousse filling in Lemon Cake, iced with French Buttercream

YELLOW CAKE

with European Raspberry filling, iced with American Buttercream

AMARETTO RASPBERRY CAKE

Amaretto Buttercream and Raspberry filling in Almond Cake, iced with French Buttercream

RED VELVET CAKE

Cream Cheese and Fudge filling, iced with French Buttercream

BLACK & WHITE CAKE

Yellow Cake with Chocolate Fudge filling, iced with French Buttercream

NEAPOLITAN CAKE

Yellow and Chocolate Cake, Raspberry Buttercream and Ganache Filling, iced with French Buttercream

CHOCOLATE CAKE

White Chocolate Mousse and Raspberry filling iced with French Buttercream

STRAWBERRY BREEZE CAKE

Yellow Cake with Fresh Strawberry Mousse filling, iced with French Buttercream

TOASTED COCONUT CREAM CAKE

Yellow Cake filled with Toasted Coconut, Coconut Rum and German Buttercream, iced in German Buttercream







POST-WEDDING BRUNCH

Bid your guests a fond farewell the day after your wedding with a scrumptious brunch.



Chilled Premium Orange Juice, V-8 Juice, Grapefruit Juice and Cranberry Juice
Whole and Sliced Seasonal Fresh Fruit Display
Individual Yogurts with Granola

Breakfast Cereals with Dried Fruits Fresh Bananas, Whole and Skim Milk

Fresh Bakery Selections to include:
Muffins, Croissants, Bagels, Nut and Fruit Breads
Butter, Margarine, Honey, Fruit Preserves
Regular and Light Cream Cheese

Atlantic Smoked Salmon served with Bagels, Cream Cheese, Sliced Tomatoes, Chopped Egg, Bermuda Onions, Capers and Lemon

Cheese Blintzes served with Strawberry and Blueberry Sauce

Fluffy Scrambled Eggs, Hickory Smoked Bacon and Country Sausage Links Lyonnaise Potatoes

Omelets "Made-to-Order"*

Ham, Mushrooms, Green Peppers, Onions, Tomatoes, Artichoke Pieces, and Cheddar Cheese

Whole Eggs and Egg Beaters

Freshly Brewed Coffee and Decaffeinated Coffee and a Variety of Traditional and Herbal Teas

\$28.95 per guest

*\$100 action Chef applies for each 50 guests.







WEDDING BEVERAGES

All wedding packages include four hours of Premium Bar.

PREMIUM BAR

Svedka Vodka
Gibley's Gin
Don Q. Cristal Rum
Jim Beam Bourbon
Grant's Family Reserve Whiskey
Clan McGregor Scotch
Sauza Gold Tequila

Sycamore Lane Chardonnay, Cabernet Sauvignon, Merlot
Beringer White Zinfandel and Barefoot Bubby Extra Dry
Bottled Budweiser, Coors Light, Sam Adams Boston Lager, St. Pauli Girl NA, and Corona Extra
Assorted Juices and Soft Drinks

*Additional hour of Premium Bar service available at \$5 per hour per guest. Enhance your beverage arrangements by upgrading to Top Shelf brands for an additional \$5 per guest.

TOP SHELF BAR

Finlandia Vodka
Tanqueray Gin
Don Q. Gold Rum
Jack Daniel's Bourbon
Chivas Regal Scotch
Canadian Club 6 Year Whiskey
Sauza Gold Tequila

Trinity Oaks Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon
Beringer California Collection White Zinfandel and Barefoot Bubbly Extra Dry
Bottled Budweiser, Coors Light, Sam Adam Boston Lager, St. Pauli Girl NA, Corona Extra
Assorted Juices and Soft Drinks

*Additional hour of Top Shelf bar service available at \$6.50 per hour per guest.







WEDDING BEVERAGES

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ENHANCE YOUR RECEPTION WITH A TRENDY MARTINI BAR

\$7 per guest

THE CLASSIC

Gin or Vodka with a twist or Olive

CHOCOLATE MARTINI

Vodka and Light Cacao

COSMOPOLITAN

Absolut Citron, Cointreau and a splash of Cranberry

BLUE MOON

Gin and Blue Curacao

Bartender fees are complimentary.

