



HUNT VALLEY INN

WYNDHAM GRAND



WEDDING MENUS





WEDDING HORS D'OEUVRES

DISPLAY

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

Prices are subject to change. Menu items and ingredients vary seasonally.

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6% Maryland state sales tax and 21% service charge apply.





WEDDING HORS D'OEUVRES

page two

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

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WEDDING HORS D'OEUVRES

page three

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

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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

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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.*

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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

Prices are subject to change. Menu items and ingredients vary seasonally.
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WEDDING BUFFET RECEPTION

Buffets include your selection of two salads, two or three entrees, one carving board item, one accompaniment, Chef's selection of seasonal vegetable, freshly baked rolls and butter, wedding cake and coffee station.

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

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WEDDING BUFFET RECEPTION

page two

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

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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

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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

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SEATED WEDDING RECEPTION/DINNER

Seated entrées include your selection of salad, selection of entrée, Chef's selection of seasonal vegetables, potato, rice or pasta, freshly baked rolls, and butter, wedding cake and coffee service tableside.

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

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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

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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

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SEATED WEDDING RECEPTION/DINNER

page four

FILET MIGNON

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

Prices are subject to change. Menu items and ingredients vary seasonally.

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SEATED WEDDING RECEPTION/DINNER

page five

COFFEE STATION

Freshly Brewed Regular or Decaffeinated Coffee and Specialty Teas

GOURMET WEDDING CAKE FROM OUR FINE SELECTIONS

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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

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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
Lyonnais 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.*

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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.*

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WEDDING BEVERAGES

page two

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.

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