

# *Before the wedding feast...*

Your guests will enjoy a warm and inviting welcome with one of our following pre-reception packages...

## *Silver Package*

### Deluxe Display of:

Assorted Fruit, Gourmet Cheeses, Grilled Vegetables,  
Served with Rustic Breads & Crackers  
Served on mirror centerpiece display  
\$7.50 per person

## *Gold Package*

### Deluxe Display of:

Assorted Fruit, Gourmet Cheeses, Grilled Vegetables,  
Fruit Tree Centerpiece;  
Served with Rustic Breads & Crackers  
Baked Brie in Puff Pastry with Caramelized Pears or Apples

### Butler Passed Hors d'oeuvres (select two of the following):

Bruchetta with Roma Tomatoes & Fresh Mozzarella Drizzled  
with Fresh Basil Vinaigrette  
Crab & Shrimp Spring Rolls  
Dill Cheese Puffs  
Santa Fe Egg Rolls  
Sesame Chicken Tenders  
\$15.95 per person

## *Platinum Package*

### Deluxe Display of :

Assorted Fruit, Gourmet Cheeses, Grilled Vegetables,  
Fruit Tree Centerpiece;  
Served with Rustic Breads & Crackers  
Baked Brie in Puff Pastry with Caramelized Pears or Apples

### Butler Passed Hors d'oeuvres (select three of the following):

Crab & Shrimp Spring Rolls  
Bruchetta w/ Roma Tomatoes & Fresh Mozzarella Drizzled  
with Fresh Basil Vinaigrette  
Bruchetta w/ Grilled Artichoke Hearts, Roma Tomatoes &  
Goat Cheese on Rosemary Olive Bread  
Santa Fe Egg Rolls  
Scallops Wrapped in Bacon  
Mini Crab Cakes Chesapeake  
Coconut Fried Scallops with Pina Colada Sauce  
Sesame Chicken Tenders  
Cheese Puffs  
\$18.95 per person

Pre-reception packages are only available in conjunction with meal packages.  
Service is for one hour. All packages require 100 person minimum.  
20% gratuity and applicable sales tax will be added to above pricing.

# Enhance your reception

with these Butler Passed Hors d' oeuvres Recommendations (priced per 100 pieces).

Roast Mini Lamb Chops .....	\$275.00
Jumbo Cocktail Shrimp .....	\$200.00
Assorted Croustades with Shrimp, Smoked Oysters, Crab Meat & Smoked Salmon .....	\$175.00
Bruschetta with Rare Tuna on Sesame Toast with Wasabi Mayonnaise .....	\$175.00
Bruschetta with Pastrami Salmon on Pumpernickel with Dijon Mustard and Brie .....	\$175.00
Hibachi Beef Skewers .....	\$195.00
Mushroom Puffs .....	\$225.00
Asparagus in Phyllo .....	\$165.00
Baked Brie Puffs with Raspberry Melba Sauce .....	\$250.00
Coconut Fried Fantail Shrimp .....	\$225.00
Crispy Fried Fantail Shrimp .....	\$225.00
Mini Seafood Kabobs .....	\$200.00
Artichoke Parmesan .....	\$225.00

Please consult your catering manager for additional details if you are interested in adding a chocolate fountain or fondue to your display tables.

*Sushi trays available upon request.*

20% gratuity and applicable sales tax will be added to above pricing.  
Please consult your catering manager for additional hors d'oeuvres selections.

# Dinner Packages

## Asti Package

**5 Hour Host Open Bar**

**First Course:**

**Please select one of the following salads:**

**Boston Bib Lettuce** with Pine Nuts & Crumbled Bleu Cheese with Raspberry Vinaigrette  
**Mixed Mesclun Greens** with Toasted Pecans & Goat Cheese with Honey Poppyseed Dressing

**Entree:**

**Please select one entree from the following:**

**Breast of Chicken Chardonnay** - Sautéed Chicken Breast topped with Mushrooms & Chardonnay Wine Sauce  
**Chicken Breast New Orleans** - Sautéed Chicken Breast topped with Shrimp Gumbo  
**Chicken Breast Burgundy** - Stuffed with Sautéed Wild Mushrooms, Wild Rice Blend & Fontina Cheese, topped with Burgundy Wine Sauce  
**Pan-Seared Honey-Pecan Encrusted Salmon** - Fresh Salmon Filet

*Upgrade to one of the following for an additional \$3.00 per person:*

**Crab Cakes Chesapeake** - Cornflake Encrusted & Served with Apricot Chutney  
**Tilapia Tilapia Imperial** - Fresh Tilapia Stuffed with Crab Imperial & topped with Smoked Oyster & Spinach Cream Sauce  
**Fiesta Tuna** - Fresh Tuna Encrusted with Tri-Colored Corn Chips, topped with Con Queso Sauce  
**Roast Prime Rib of Beef Au Jus** - Slow Roasted  
**Oven Roast Strip Loin of Beef** - Slow Roasted & topped with Sun-Dried Tomato Demi-Glaze

Served with our Chef's Accompaniments, Rolls & Butter, Coffee & Tea

**\$58.95 per person**

## Brut Packages

*To offer your guests a variety with a plated dinner we suggest a combination plate.*

**5 Hour Host Open Bar**

**First Course:**

**Please select one of the following salads:**

**Boston Bib Lettuce** with Pine Nuts & Crumbled Bleu Cheese with Raspberry Vinaigrette  
**Mixed Mesclun Greens** with Toasted Pecans & Goat Cheese with Honey Poppyseed Dressing

**Entree:**

**Please select two entrees from the following to be combined for one plated dinner selection:**

**Salmon Brochette** with Dill Cream  
**Grilled Crabcake** with Caramelized Peach Sauce  
**Fiesta Tuna** with Con Queso Sauce  
**Honey Pecan Encrusted Salmon**  
**Tilapia Franchise** with Lemon Dill Butter  
**Almond Encrusted Chicken Breast** with Honey Lemon Glaze  
**Chicken Breast Picatta**  
**Chicken Breast Oscar**  
**Chicken Breast Burgundy**  
**Stuffed Pork Loin** with Smoked Sausage Dressing & Natural Pan Gravy  
**Pan-Seared Pork Chop** with Bourbon Apples  
**Beef Brochette** with Madeira Sauce  
**Sliced Loin of Beef** with Shiitake Demi-Glaze  
**Sliced Tenderloin of Beef** with Green Peppercorn Sauce...add \$3.00 per guest  
**Petit Filet Mignon** with Maitre d' Butter...add \$5.00 per guest  
**Two Herb Encrusted Double New Zealand Lamb Chops**  
with Fresh Mint Demi-Glaze...add \$5.00 per guest

Served with our Chef's Accompaniments, Rolls & Butter, Coffee & Tea

**\$64.95 per person**

Your choice of a dessert station or champagne toast is included in the above packages.

20% gratuity and applicable sales tax will be added to above pricing.  
Please consult your catering manager for additional dinner selections.

# *Fleur Package*

*For a Social Dinner Reception We Suggest Dinner Stations:*

## **5 Hour Host Open Bar**

### **Salmon Station:**

Black Sesame Studded Salmon with Chef Prepared Christo Sauce  
(Artichoke Hearts, Tomatoes, Mushrooms & Capers)

Curried Cous Cous

Broccoli & Cauliflower Polonaise

Fresh Baked Rolls

### **Pasta Station:**

Cheese Tortellini with Sautéed Pine Nuts & Shiitake Mushrooms in Basil Pesto

Tomato-Basil Penne with Grilled Chicken Breast Strips, Andouille Sausage & Garden Peas in Cajun Cream Sauce

Caesar Salad

Garlic Bread

### **Carving Station / Mashed Potato Bar:**

Roast Shallot Encrusted Tenderloin of Beef with Green Peppercorn Sauce

Sugar Snap Peas with Red Pepper Strips

Sliced Cucumber & Red Onion Salad with Dill Sour Cream Dressing

Fresh Baked Rolls

Homemade Mashed Potatoes with Assorted Toppings

Grilled to Order by Our Grill Chef

Roast Garlic, Shiitake Mushrooms, Caramelized Onions, Peppers, Cheese, Sour Cream, Spring Onions & Demi-Glaze

**\$74.95 per person**

**\$300.00 Chef Attendant Fees for 4 Chef Attendants**

**One hour and a half of continuous food service.**

**Minimum 100 Guests**

**Your choice of a dessert station or champagne toast is included in this package.**

**20% gratuity and applicable sales tax will be added to above pricing.**

**Please consult your catering manager for additional dinner station selections.**

# *Heavy Hors d'oeuvres Package*

## *Rose Package*

**\$61.95 per person**

**5 Hour Host Open Bar**

Fresh Fruit Display with Chocolate Fondue

International Cheese Tray with Crackers

Fresh Crudités with Dip

Spinach Fettuccine Carbonera Station

Fettuccine, Shrimp, Bacon, Black Pepper & Alfredo Sauce

Steamship Round of Beef with Horseradish Sauce & Fresh Rolls

Pastrami Salmon on Pumpnickel with Dijon Mustard and Brie

Skewered Caribbean Jerk Chicken

Clams Casino, Oysters Rockefeller or Mini Crabcakes

Dill Cheese Puffs

BBQ Scallops Wrapped in Bacon or Hibachi Beef

Baked Brie in Puff Pastry with Sliced French Bread

One hour and a half of continuous food service.

Minimum 100 Guests

**A champagne toast is included in the price of this package.  
20% gratuity and applicable sales tax will be added to above pricing.  
Please consult your catering manager for additional hors d'oeuvres package selections.**

# Plated Dinner Selections

## First Course:

*Please select one of the following salads:*

- Boston Bib Lettuce** with Pine Nuts & Crumbled Bleu Cheese with Raspberry Vinaigrette  
**Mixed Mesclun Greens** with Toasted Pecans & Goat Cheese with Honey Poppy seed Dressing

## Entree:

*Please select one entree from the following:*

- Breast of Chicken Chardonnay** - Sautéed Chicken Breast topped with Mushrooms & Chardonnay Wine Sauce \$24.95 per person
- Chicken Breast New Orleans** - Sautéed Chicken Breast topped with Shrimp Gumbo \$26.95 per person
- Chicken Breast Burgundy** - Stuffed with Sautéed Wild Mushrooms, Wild Rice Blend & Fontina Cheese, topped with Burgundy Wine Sauce \$26.95 per person
- Pan-Seared Honey-Pecan Encrusted Salmon** - Fresh Salmon Filet \$27.95 per person
- Crab Cakes Chesapeake** - Cornflake Encrusted & Served with Apricot Chutney \$28.95 per person
- Tilapia Imperial** - Fresh Tilapia Stuffed with Crab Imperial & topped with Smoked Oyster & Spinach Cream Sauce \$30.95 per person
- Fiesta Tuna** - Fresh Tuna Encrusted with Tri-Colored Corn Chips, topped with Con Queso Sauce \$28.95 per person
- Roast Prime Rib of Beef Au Jus** - Slow Roasted \$28.95 per person
- Oven Roast Strip Loin of Beef** - Slow Roasted & topped with Sun-Dried Tomato Demi-Glaze \$28.95 per person
- Roast Rack of Lamb** - Herb Encrusted New Zealand Lamb \$34.95 per person
- Oven Roasted Rack of Veal** - Roasted Garlic Herb Encrusted Rack of Veal with White Truffle Champagne Sauce \$44.95 per person

Served with our chef's accompaniments, rolls & butter, coffee & tea.  
Your choice of a dessert station or champagne toast is included in this package.

20% gratuity and applicable sales tax will be added to above pricing.

# Dinner Buffets

Fresh Garden Greens with Homemade Dressing  
Fresh Fruit Salad / Marinated Pasta Salad

Chicken Breast Picatta  
Coconut Chicken Breast with Banana Sauce  
Herb Encrusted Chicken Breast with Boursin Sauce  
Oven Roasted Strip Loin of Beef with Wild Mushroom Demi Glaze\*  
Roast Top Round of Beef Au Jus\*  
Prime Rib of Beef, Carved\*  
(Additional \$3.00/person)  
Steamship Round of Beef\*  
(Minimum 100 people)  
Tortellini with Pesto & Mushrooms  
Pan Seared Tilapia with Mediterranean Fisherman's Sauce  
Grilled Salmon Filet with Lemon Dill Sauce  
Shrimp & Scallop Stir Fry  
Seafood Lasagna  
Stuffed Pork Loin  
Oven Roasted Turkey with Pan Gravy\*  
Grilled Crab Cakes with Pineapple Salsa\*  
(Additional \$3.00/person)

Chef's Selection of Two Vegetables, Potatoes & Rice  
Fresh Baked Rolls

Assorted Dessert Table or Champagne Toast

Coffee & Tea

Choice of **Two Entrees** ... \$27.95 per person  
Choice of **Three Entrees** ... \$30.95 per person

\*\$75.00 Carver Fee for Chef Attendant.

There is a 75 person minimum for all buffets.  
For groups less than 75, please add \$3.00 per person.

20% gratuity and applicable sales tax will be added to above pricing.

# *Dinner Buffets*

## *Seafood Extravaganza*

Smoked Shrimp & Gouda Bisque  
Fresh Greens with Homemade Dressings  
Sliced Cucumbers & Red Onions in  
Sour Cream Dressing  
Fresh Fruit Salad  
Clams Casino or Oysters Rockefeller  
Pan Seared Chesapeake Crab Cakes  
Seafood Linguine  
Grilled Salmon with Cucumber Dill Sauce  
Chicken Breast Picatta  
Chef's Fresh Vegetables / Parsley Buttered  
Red Bliss Potatoes  
Fresh Baked Rolls / Hush Puppies  
Assorted Dessert Table or Champagne Toast  
Coffee & Tea

**\$38.95 per person**

## *Tropical Luau*

Tropical Fruit Display  
Asian Cabbage Salad  
Hawaiian Fruit Salad  
Pu- Pu Style Ribs  
Ahi (Tuna) with Banana Salsa  
Huil Huil Chicken with Papaya Relish  
Coconut Rice  
Sweet Potato & Pineapple Bake  
Stir Fry Vegetables  
Sesame Green Beans  
Assorted Rolls  
Dessert Station or Champagne Toast

**\$29.95 per person**

There is a 75 person minimum for all buffets.  
For groups less than 75, please add \$3.00 per person.  
20% gratuity and applicable sales tax will be added to above pricing.



# Beverage Services

**All Wedding Packages Include 5 Hour Open Bar Service with:**

*Jim Beam, Seagram's 7, Smirnoff, Bacardi, Captain Morgan's, Seagram's Gin, Grants Scotch, House Wine, Domestic and Import Beer Selections, Assorted Soft Drinks & Bottled Water*

**Upgrade to a Premium Bar with:**

*Jack Daniels, Cutty Sark, Absolut, Seagram's V.O., Beefeater Gin, Mt. Gay Rum  
Additional \$5.00 per person*

**Additional Hours of Host Bar for Reception Packages**

(Priced Per Person)

House Brands \$5.25 Premium Brands \$6.25

**Bar Packages:**

(Priced Per Person)

<b><u>First Hour</u></b>		<b><u>Each Additional Hour</u></b>
House Brands	\$14.00 per person	\$5.00
Premium Brand	\$18.00 per person	\$6.00

*\$75.00 Bar Fee will apply per bar based on 1 bar for every 100 guests.*

**Wine Service With Dinner:**

Offer house wine at your guest tables during dinner for \$21.00 per bottle  
Consult your catering manager if you are interested in different wine offerings.

**Frozen Drink or Martini Station:**

Perfect for patio receptions!

Add Martinis or Margaritas, Piña Coladas and Daiquiris  
Additional \$10.00 per person to any bar package

**Coffee Cordial Station:**

\$10.95 per person

Your choice of three cordials:

Amaretto, Bailey's Irish Cream, Kahlua, Grand Marnier, Courvoisier or B&B

Accompanied with gourmet coffee, shaved chocolate, cinnamon sticks and fresh whipped cream.

Add Individual French Pastries to your coffee station for \$3.95 per person.

Service for One Hour

\$75.00 Bartender Fee

**Decorated Wedding Cake Plates:**

Enhance the presentation of your wedding cake by adding a Chocolate Dipped Strawberry and Sauce on your Cake Plate for an additional \$3.95 per person

**Bananas Foster Dessert Station:**

\$5.95 per person

\$75.00 Chef Fee Will Apply

20% gratuity and applicable sales tax will be added to above pricing.

*Love is the greatest refreshment in life. - Pablo Picasso*

