

Wedding Package Menu

Reception Displays

Artisan Cheese Display

Imported, domestic and local cheeses garnished with dried fruits and nuts with sliced French baguette and crackers

Raw & Grilled Vegetable Crudite

Fresh, grilled, and marinated vegetables with house made hummus, and spinach herb dip

Mediterranean Display

Marinated vegetables, stuffed grape leaves, marinated cheeses, peppers, tzatziki sauce, tapenades, and pita chips

Charcuterie Display

Cured artisan hams, salamis, and local sausages, marinated cheese, olives, and mushrooms with mustard, crackers and breads

Bruschetta Station

Assorted grilled and toasted breads, and pita chips for you to top with assorted selections of bruschetta salads like classic tomato mozzarella, roasted artichoke and herb, grilled pepper and goat cheese

Warm Chesapeake Crab Dip

Fresh crab meat, Old Bay Seasoning in a creamy cheese and wine sauce with artisan bread

Spinach and Artichoke Fondue

Triple cheeses melted with wine with garlic & herbs, chopped fresh spinach and artichoke hearts with artisan bread

Hors d'oeuvres Selection

Cold

Tomato Mozzarella Bruschetta

Beef Carpaccio with Dijon Cream & Parmesan

Whipped Brie with Balsamic Glaze

Blackened Chicken with Pineapple Relish

Tomato Caprese Kabob

Ahi Tuna Tartare in Filo Cup

Vegetable Ratatouille with Goat Cheese

Smoked Salmon Canape

Peking Duck Wraps

Chili Crusted Ahi Tuna

Assorted California Rolls

Hot

BBQ Chicken Flat Bread Pizza

Chesapeake Crab Cakes

Chicken Yakatori Skewer

Beef Wellington Puff

Lamb Gyro with Tzatziki

Potato & Green Pea Samosa

Sriracha BBQ Beef Meatball

Marinated Shrimp Skewer

Chicken & Lemongrass Potstickers

Spanakopita

Beef Tenderloin Kabob

Mini Beef Sliders

Grilled Lamb Chops

Bacon Wrapped Scallops

Chicken and Cheese Quesadillas

Bacon Wrapped Turkey Tenderloin

Smoked BBQ Pulled Pork Biscuit

Stuffed Mushrooms

Ginger Chicken Meatball Skewer

Attended Food Stations

(Selection for reception package or as an enhancement to other packages at an additional charge)

Pasta Station:

Penne pasta and potato and truffle tortellini with house made marinara and alfredo sauces with pesto, fresh herbs, parmesan cheese, roasted artichoke hearts, peppers, sundried tomatoes, grilled chicken breast

Macaroni & Cheese Station:

Ditalini pasta tossed in an aged white cheddar and truffle cheese sauce with fresh herbs, parmesan cheese, roasted artichoke hearts, peppers, sundried tomatoes, smoked chicken and pulled pork

Turkey Carving Station:

Brined and marinated turkey breast carved with brioche rolls, hot German and Dijon mustards, caramelized onion, and cranberry chutney

Pork Steamship Station:

Compart Duroc pork with bbq spice, house made bbq sauce and bacon jam with pickled onion and carrot slaw, with petite rolls

Roast Beef Carving Station:

Rosemary and black pepper crusted roast with red wine reduction, creamy horseradish,

Gourmet Taco Station:

Pulled Bulgogi beef, ground chorizo and chipotle chicken tacos with pickled slaw, house made salsa verde, pico de gallo, and queso fresco

Seafood Station:

Lemon and herb roasted sides of Atlantic salmon carved to order with tart cherry and tomato compote and chimichurri sauce

Dinner Selections

Salads:

Caesar Salad with brioche croutons, shaved parmesan, and traditional dressing

Arugula Salad with fresh mozzarella and tomatoes with balsamic glaze and basil vinaigrette

Mixed Greens Salad with tart dried cherries, toasted pine nuts, tomato, and lemon herb vinaigrette dressing

Baby Spinach Salad with roasted mushrooms, artichokes, local goat cheese, and balsamic vinaigrette dressing

Mixed Herb Salad with roasted apples, candied spiced walnuts, and crisp Prosciutto ham with mustard vinaigrette dressing

Marinated Greek Salad with bibb lettuce, feta cheese, Greek olives, tomato, onion, and cucumber with extra virgin olive oil and lemon juice

Entrees:

Pan Roasted All-Natural Local Chicken Breast with caramelized pearl onions and fresh thyme with natural pan jus

Spinach & Parmesan Stuffed Chicken Breast with pommery cream sauce

Grilled N.Y. Steak Medallions, pepper crusted and seared with green peppercorn sauce

Pork Tenderloin, mustard and herb crusted and sliced with smoked pork belly and maple reduction

Beef Wellington, whole tenderloin with mushroom duxelles wrapped in puff pastry and sliced with Madeira wine demi (premium entrée selection upcharge of \$12 per guest added to package pricing)

Alaskan Cod baked with lemon and white wine, and a cilantro chimichurri sauce

Shrimp Scampi, jumbo shrimp in a creamy butter white wine and garlic sauce

Baked Salmon wrapped in savoy cabbage pink peppercorn sauce

Crab Cakes, fresh jumbo lump crab meat with Old Bay and house made remoulade (premium entrée selection upcharge of \$12 per guest added to package pricing)

Turkey Breast Piccata traditionally prepared with a lemon caper sauce

Wild Mushroom Ravioli with Confit Tomato and fresh mozzarella cheese with a truffle pesto broth (Vegetarian Entrée)

Szechuan Marinated Duck Breast with a citrus and soy glaze

Herb Crusted Lamb Rack, carved double chops with rosemary demi-glace (premium entrée selection upcharge of \$10 per guest added to package pricing)

Sides-

Twice baked potatoes

Scallop Potatoes

Whipped Potatoes

Fingering Potatoes

Rainbow Rice

Toasted Pearl Cous Cous Herbs

Red and White Quinoa

Spinach and Herb Jasmine Rice

Gnocchi

Pierogis

Vegetables-

We feature and use locally available vegetables of the season with your choice of preparation, grilled, roasted, or sautéed

Custom Menu Selections, we understand the uniqueness of your event and are more than happy to discuss special requests and other menu selections that are favorites or of interest for your celebration.

Standard Full Bar Package

House Selection of White and Red Wines, Assorted Beer, and Full Liquor Package, Smirnoff Vodka, Bacardi Rum, Jim Beam, Gordons Gin, J&B Scotch, Canadian Club Whisky, and Two Fingers Silver Tequila with Assorted Canned Sodas, Juices and Mixers

Premium Full Bar Package (\$15.00 per person additional charge)

Select White and Red Wines, Assorted Beer, and Full Liquor Package, Tito's Handmade Vodka, Captain Morgan Rum, Jack Daniels, Bombay Dry Gin, Dewar's White Label Scotch, Crown Royal Whisky, and 1800 Silver Tequila with Assorted Canned Sodas, Juices and Mixers

**Guests choosing to not have any alcohol served for their event will have a package price reduction of \$20.00 per person as the bar will feature nonalcoholic beverages, sodas, and juices.