



Platinum Wedding Menu

Hors d'oeuvres

(Presented butler style or stationary or both during cocktail hour)

Please choose three

Oyster Bar

(Stationary Item – additional pricing may apply)

Fresh Shucked Oysters

Oysters Rockefeller

Presented with mignonette, cocktail sauce, lemon basil

Sushi Bar

(Stationary Item – additional pricing may apply)

Your choice from a variety of favorites

Presented with chopsticks and appropriate accoutrements

Shrimp Cocktail

Peeled and deveined shrimp with the tailed removed

Presented with cocktail sauce and lemon wedges

Maryland Style Crab Cakes

Breaded and topped with a zesty remoulade

Surf-n-Turf Skewers

Lobster and beef fillet skewered and drizzled with chimichurri hollandaise

Frittatine di Pasta (Spaghetti Fritters)

Coiled strands of spaghetti fried with peas & cheese in a creamy sauce

Bruschetta Display

(Stationary Item)

~ Honey Roasted Tomato and Basil ~

~ Smoked Mozzarella ~

~ Wild Mushroom & Feta ~

Presented with crackers, crostini and whipped goat cheese



Dinner Course

Soup Course

Italian Wedding, Tuscan Vegetable, Moroccan Carrot Ginger and more...

Caprese Stack Salad

*Heirloom tomatoes, fresh mozzarella & fresh basil
Topped with Italian EVOO*

Lemon Sorbet

(optional – additional cost)

Duo Plate Entrée

(choice of two)

Sea Bass

Pomodoro: *Onion, garlic, tomato, basil, flat leaf parsley and white wine
Other styles available*

OR

Beef Filet: *Premium 6 oz tenderloin filet
Topped with mushroom ragu - other styles available*

OR

Airline Chicken: *Stuffed with boursin rice
Topped with Dijon bechamel sauce*

Risotto

Peas and prosciutto OR garden vegetable

Pan Fried Asparagus

Artisan Rolls and Focaccia

Placed on guest tables with whipped butter and herbed EVOO

Beverage Service Priced Separately

Wedding Cake by Others

Petite Desserts available by Designed Events