

# OUR WEDDING PACKAGES ARE INCLUSIVE OF

#### **SERVICES**

Sales Manager that will work side by side with you to create your Dream Wedding

Butler Hors D' Oeuvres

#### **ACCOMMODATIONS**

Personalized Room Block for your Guests at a Discounted Rate
Complimentary Suite for the Bride and Groom
on the evening of the reception

#### **BAR SERVICES**

Private Hospitality Room for the Bridal Party During Cocktail Hour Including Beer, Wine, Assorted Soft Drinks and Hors d' Oeuvres Champagne or Sparkling Cider Toast for all Guests

#### **FEATURES**

Floor Length White Table Linen
Wide Range Selection of Napkin Color to
personalize your Wedding
Plated Dinner or Buffet Style Dinner
Private Menu Tasting for up to Two guests
All Inclusive Pricing





**FIVE HOUR WEDDING RECEPTION** 

#### FOUR HOUR OPEN BAR

Beer, Wine, and Assorted Soft Drinks
\*additional \$10.00 per person for Deluxe Brands or
an additional \$12.00 per person for Top Shelf Brands

#### **BUTLERED HORS D' OEUVRES**

Selection of Four

#### **DISPLAY STATION**

Either during the Welcome Reception or Cocktail hour

# MENU STRUCTURE

SELECTION OF ONE APPETIZER OR SOUP

**SELECTION OF ONE SALAD** 

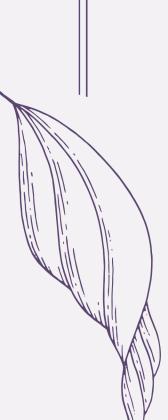
SELECTION OF ONE STARCH AND VEGETABLE

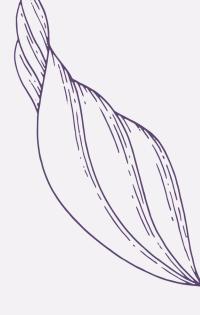
**UP TO TWO ENTREE SELECTIONS** 

#### WEDDING CAKE DESSERT

with choice of Coffee and Hot Tea service or stations

\*all packages can be customized to fit your needs





# Sapphire



**FIVE HOUR WEDDING RECEPTION** 

#### FOUR HOUR OPEN BAR

Beer, Wine, and Assorted Soft Drinks
\*additional cost per person for Deluxe Brands or
an additional cost per person for Top Shelf Brands

#### **BUTLERED HORS D' OEUVRES**

Selection of Six

#### **DISPLAY STATION**

Either during the Welcome Reception or Cocktail hour

# MENU STRUCTURE

SELECTION OF ONE SOUP AND ONE SALAD

**BUFFET SELECTION OF TWO VEGETABLES** 

**BUFFET SELECTION OF TWO STARCHES** 

TWO ENTREE SELECTIONS

#### WEDDING CAKE DESSERT

with choice of Coffee and Hot Tea service or stations

## **VIENNESE TABLE**

Extravagant Display of Cakes, Pies, Mousses, Éclairs, Chocolate Covered Strawberries, and Mini Pastries

\*all packages can be customized to fit your needs



# Display Stations

# CLASSIC CHEFS TABLE

IMPORTED AND DOMESTIC CHEESE DISPLAY

garnished with fruit and berries

GOURMET CRACKERS, FRESH BAKED HERB FOCACCIA, AND CRISPY SLICED FRENCH BAGUETTES

**VEGETABLE CRUDITÉ** 

served with our Peppercorn Parmesan Dipping Sauce

SLICED SALAMI, PEPPERONI, AND PROSCIUTTO

FRESH MOZZARELLA CHEESE AND TOMATO SKEWERS

served with a Reduced Balsamic drizzle

ROASTED PEPPERS, KALAMATA OLIVES, PEPPERONCINI, AND ARTICHOKE HEARTS

# MEDITERRANEAN DISPLAY

SLICED FETA CHEESE AND KALAMATA OLIVES

STUFFED GRAPE LEAVES

**BABA GHANOUSH** 

**TAPENADE** 

served with Pita Bread

#### **GRILLED FLAT BREADS**

served with Roasted Red Pepper Hummus, Garlic Hummus and Traditional Hummus

GRILLED CHICKEN AND BEEF SATAY

with, onion, capers, tomatoes, and fresh lemon



# Menu



# **APPETIZERS**

#### MARYLAND BROILED CRAB CAKE

with Field Greens and Old Bay Sauce

## RIGATONI A LA CARMELO

with Baby Shrimp in a Blushing Cognac Sauce

#### TRI COLORED TORTELLINI

in a White Wine Parmesan Cream Sauce

## STUFFED PORTOBELLO MUSHROOMS

Trio of Three Cheese, Spinach, and Tomato

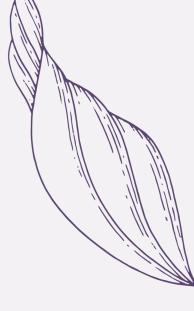
# SOUPS

ITALIAN WEDDING SOUP

**CRAB BISQUE** 

TOMATO SOUP WITH ROASTED GARLIC AND HERBS

TRADITIONAL CHICKEN NOODLE





# SALADS

#### CAESAR SALAD

Romaine Lettuce with Freshly Shredded Parmesan and Garlic Herbed Croutons

#### **WEDGE SALAD**

A Quarter Head of Crisp, Fresh Lettuce, Blue Cheese, Grape Tomatoes, and Bacon

#### **CROWNE SALAD**

Spring Mix with Chopped Plum Tomatoes, Kalamata olives,
Avocado, Red Onion, Feta Cheese,
served with a Balsamic Vinaigrette Dressing

#### STRAWBERRY SPINACH SALAD

Baby Spinach, Red Onion, Crumbled Blue Cheese, Sliced Strawberries, Toasted Almonds, served with a Red Wine Vinaigrette Dressing

# VEGETABLES

**VEGETABLE MEDLEY** 

**GREEN BEANS ALMANDINE** 

**ROASTED ASPARAGUS** 

JULIENNE CARROTS WITH SHALLOTS, SAGE, AND THYME

# STARCHES

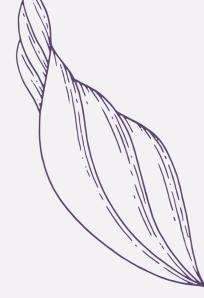
RICE PILAF

NEW ENGLAND PARSLEY POTATOES

POTATOES AU GRATIN

GARLIC MASHED POTATOES

**ROSEMARY ROASTED POTATOES** 



# ENTREES

## **POULTRY**

## CHICKEN CHAMPAGNE

Sautéed Boneless Breast of Chicken Served with a Delicate Champagne Cream Sauce

#### CHICKEN FORESTIERE

Sautéed Boneless Breast of Chicken Served with a Wild Mushroom Cognac Sauce

#### CHICKEN FRANCESE

Egg Battered and Finished in a Light Lemon Beurre Blanc Sauce

## CHICKEN PICCATA

Sautéed in a Lemon Parsley Caper Sauce

#### CHICKEN CACCIATORE WITH TOMATO BASIL SAUCE

coneless Breast of Chicken in Tomato Gravy of Bell eppers, Onions, Peas, Mushrooms, Wine and Garlic

## BEEF

#### SLICED ROAST SIRLOIN

Thinly Sliced and Served with a Wild Mushroom Bordelaise

#### SESAME GARLIC MARINATED LONDON BROIL

Served in a Lemongrass Sauce

## FLANK STEAK MARSALA

Sautéed in a Sweet Marsala Wine Sauce with Fresh Mushrooms and Capers

#### **ROASTED PORK LOIN**

Rubbed with Whole Grain Dijon, Complimented by a Caramelized Apple and Raisin Chutney

#### PIT FIRED HAM

Glazed with Pineapple and Mango Maple Syrup

## FISH

#### MARYLAND CRAB CAKES

Jumbo Lump Crab Meat Served with our own Remoulade Sauce and Roasted Corn Salsa

#### CAJUN SEARED SALMON

Cajun Spices and Cucumber Wasabi Cream Sauce



With a Light Country Dijon Cream Sauce

#### **BROILED FLOUNDER**

with Rock Shrimp in a Light Lobster Sauce

## **BROILED TILAPIA**

With a Cilantro Lime Beurre Blanc

# VEGETARIAN

## QUINOA CAKE STUFFED PEPPERS

Quinoa Cakes filled with a blend of Onion, Garlic, Mushrooms, Carrots, and Squash

#### **EGGPLANT PARMIGIANINO**

layered with Mozzarella Cheese and Italian Bread Crumbs

#### POTATO GNOCCHI

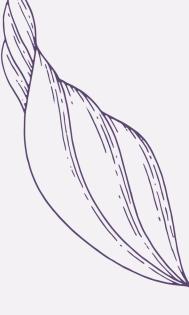
Served in a Choice of a White Wine Parmesan Cream,
Pesto, or Vodka Cream Sauce

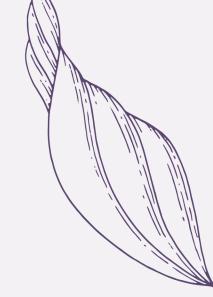
#### TRI COLORED TORTELLINI

in a White Wine Parmesan Cream Sauce

## PASTA PRIMAVERA

Penne Pasta tossed with an assortment of Fresh Vegetables in a White Wine Garlic Sauce (Whole Wheat Pasta is available upon request)





# DESSERTS

## **NEW YORK STYLE CHEESECAKE**

with choice of topping

## CRÈME BRULÉ CHEESECAKE

with Caramel Sauce

## CHOCOLATE OR STRAWBERRY MOUSSE

in a Delicate Chocolate Shell

#### CHOCOLATE TRUFFLE TORTE

#### FRUIT TART

Filled with Chocolate Mousse and Garnished with Seasonal Berries

## **BANANAS FOSTER**

Served over Vanilla Bean Ice Cream

APPLE NORMANDY

AMARETTO, CREME DE MENTHE, OR GRAND MARNIER MOUSSE





# **ENTREES**

#### **NEW YORK STRIP STEAK**

Flame Grilled Medium with Peppercorn Seasoning

#### CITRUS CHILEAN SEA BASS

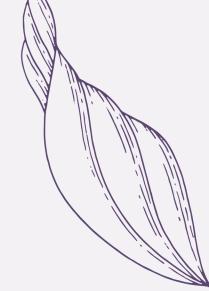
Served with a Pineapple Mango Chutney

#### FILET & STUFFED SHRIMP

4 oz. Filet Mignon and 3 Jumbo Crab Stuffed Shrimp Served with a Duo of Sauces

## **SURF AND TURF**

4 oz. Filet Mignon and 6oz Australian Cold-Water Lobster Tail



# DESSERT

#### **CUPCAKE STATION**

A Variety of Cupcakes and Colors with Buttercream, Cream Cheese, Vanilla, and Chocolate Icing

#### ICE CREAM CART

Five Varieties of Homemade Ice cream and Water Ice served with Five Toppings

#### **VIENNESE TABLE**

Extravagant Display of Cakes, Pies, Mousses, Éclairs, Chocolate Covered Strawberries, and Mini Pastries

## **CHOCOLATE FOUNTAIN**

Milk and White Chocolate with Choice of Five Dipping Sauces

