



Silver Plated Wedding Package

One hour cocktail reception starts off your celebration which features a lavish display of

Fresh Vegetable Crudités with Ranch Dip

International Cheese with Assorted Crackers and Mustard

Butler Passed Hors d'oeuvres

- Please select three -

Vegetable Quesadillas	Cocktail Franks en croute	Petite Quiche Tartlet	Crispy Fried Ravioli
Swedish Meatballs	Chicken & Pineapple Brochettes	Smoked Chicken Quesadillas	Mini Eggrolls
Smoked Chicken Quesadillas	Spinach & Feta baked in Phyllo	Chicken Salad in a Puff Pastry	Deviled Eggs

Mushroom Cap Stuffed with Italian Sausage

Appetizer Selections

- Please select one -

Fresh Fruit Martini ~ Chilled Tri-colored Tortellini Salad ~ Italian Wedding Soup

Roasted Corn & Potato Chowder ~ Cream of Vegetable Soup with Cheddar Garni

Salad Selection

- Please select one -

Mixed Garden Greens with Tomato, Cucumber and olives

Classic Caesar Salad with Herbed Croutons and Parmesan Cheese

Entrée Selection

- Please select one -

Breast of Chicken Boursin ~ Seared Atlantic Salmon ~ Cracked Pepper Roasted Pork Tenderloin

Herb and Garlic Roasted Sirloin of Beef ~ Classic Chicken Piccata ~ Roast Stuffed Breast of Chicken

Gold Plated Dinner Package

One hour cocktail reception starts off your celebration which features a lavish cold hors d'oeuvres display

- Please select two-

Assorted Canapés Sliced Fresh Fruit Presentation with Chocolate Fondue Italian Mozzarella Bruschetta
Vegetable Crudités with Ranch Dip International Cheeses with Assorted Crackers and Mustard Asparagus Wrapped in Prosciutto

Butler Passed Hors d'oeuvres

- Please select three-

Petite Beef Fajitas ~ Vegetable Spring Rolls ~ Parmesan Artichoke Hearts ~ Gulf Shrimp Tartettes ~ Wild Mushroom Puff Pastries

Duck a la Orange Phyllo Blossoms ~ Beef Teriyaki Skewers ~ Coconut Breaded Shrimp ~ Sate with Peanut Sauce

Crab Salad on Belgian Endive ~ Petite Beef Wellingtons ~ Petite Cheese Soufflé Tartlets ~ Gulf Shrimp Wrapped in Bacon

Chilled Carpaccio of Beef on Crostini ~ Sesame Chicken Tenders with Hoisin BBQ Sauce ~ Sate with Peanut Sauce

California Sushi Rolls with Wasabi Sauce Vegetable Spring Rolls

Appetizer Selections

- Please select one-

Fresh Fruit Martini ~ Chilled Tri-colored Tortellini Salad ~ Italian Wedding Soup ~ Roasted Corn & Potato Chowder

Cream of Vegetable Soup with Cheddar Garni ~ Maryland Crab Soup ~ Fettuccini Alfredo ~ Melon Wrapped in Prosciutto

Salad Selections

- Please select one-

Mixed Garden Greens with Tomato, Cucumber and olives ~ Classic Caesar Salad with Herbed Croutons and Parmesan Cheese

Musculan Salad with Roma Tomatoes and Raspberry Vinaigrette ~ Spinach Salad with Mushrooms, Hard Boiled Egg and Bacon

Entrée Selection

- Please select one-

Grilled Chicken and Shrimp Scampi Brochette ~ Blue Crab Stuffed Fillet of Flounder ~ Five Peppercorn Roasted Beef Tenderloin

Pan Seared Breast of Chicken with Orange and Fig Chutney ~ Slow Roasted Prime Rib of Beef ~ Roasted Medallions of Pork Loin

*Entrée Duets

Tornadoes of Filet Mignon and Grilled Chicken

Herbed Grilled Chicken Supreme and Broiled Salmon with Dill Cream Sauce

Platinum Plated Dinner Package

One hour cocktail reception starts off your celebration which features a lavish cold hors d'oeuvres display

- Please select two-

International Cheese with Assorted Crackers and Mustard Dip ~ Vegetable Crudités with Ranch Dip ~ Italian Mozzarella Bruschetta
Sliced Fresh Fruit Presentation with Chocolate Fondue ~ Antipasto Display ~ Warm Blue Crab Dip with Toasted Crostini & Crackers

Butler Passed Hors d'oeuvres

-Please select three-

Crab Nori with Wasabi Sauce ~ Gulf Shrimp and Crab Claw Martini ~ Baked Brie and Raspberry Baked in Phyllo
Petite Maryland Crab Cakes ~ Sea Scallops Wrapped in Applewood Smoked Bacon ~ Gulf Shrimp and Fresh Dill Canapés
Mushroom Caps Stuffed with Lump Crabmeat ~ Bourbon Chicken Sate with Honey Mustard ~ Lobster Medallions with Caviar
Pork with Caramelized Cherries in Phyllo ~ Coconut Breaded Chicken with Pina Colada Sauce ~ Mini Grilled Lamb Kabobs
Tenderloin of Beef and Tomato Brochettes ~ Grilled Asparagus Wrapped in Prosciutto ~ Sea Scallops with Pesto Aioli in Phyllo

Roast Breast of Duck Sate with Orange Plum Sauce

Appetizer Selections

-Please select one-

Fresh Fruit Martini ~ Chilled Tri-colored Tortellini Salad ~ Italian Wedding Soup ~ Roasted Corn & Potato Chowder
Cream of Vegetable Soup with Cheddar Garni ~ Maryland Crab Soup ~ Baked French Onion Soup ~ Fettuccini Alfredo
Melon Wrapped in Prosciutto ~ Tomato Bruschetta with Fresh Mozzarella

Salad Selections

-Please select one-

Mixed Garden Greens with Tomato Cucumber and olives ~ Classic Caesar Salad with Herbed Croutons and Parmesan Cheese
Musculan Salad with Roma Tomatoes and Raspberry Vinaigrette ~ Spinach Salad with Strawberries, Candied Pecans and Feta Cheese
Sliced Heirloom Tomatoes, Fresh Mozzarella Cheese, Basil Leaves and Balsamic Reduction

Entrée Selection

-Please select one-

Sautéed Chicken and Crab Oscar ~ Chilean Sea Bass topped with Sundried Papaya Crust and Honey Brown Butter

Oriental Five Spiced Grilled Swordfish Steak ~ Grilled New Zealand Lamb Chops

Grilled New York Strip Steak with Exotic Mushrooms, Caramelized Onions and Béarnaise Sauce

French Market Beef Tenderloin with Peppercorn and Caramelized Shallot Cabernet Sauvignon Sauce

*Entrée Duets

Filet Mignon of Beef with Maryland Crab Cake

Rosemary Dijon Crusted New Zealand Lamb Rack with Crab Stuffed Shrimp

Grand Dinner Buffet Package

One hour cocktail reception starts off your celebration which features a lavish cold hors d'oeuvres display

- Please select two-

Assorted Canapés ~ Sliced Fresh Fruit Presentation with Chocolate Fondue ~ Fresh Vegetable Crudités with Ranch Dip

International Cheese with Assorted Crackers and Mustard ~ Italian Mozzarella Bruschetta ~ Asparagus Wrapped in Prosciutto

Butler Passed Hors d'oeuvres

- Please select three-

Petite Beef Fajitas ~ Vegetable Spring Rolls ~ Parmesan Artichoke Hearts ~ Wild Mushroom Puff Pastries ~ Gulf Shrimp Tartettes

Beef Teriyaki Skewers ~ Coconut Breaded Shrimp ~ Petite Beef Wellingtons ~ Duck a la Orange Phyllo Blossoms

Beef Teriyaki Skewers ~ Petite Cheese Soufflé Tartlets ~ Crab Salad on Belgian Endive ~ Gulf Shrimp Wrapped in Bacon

Chilled Carpaccio of Beef on Crostini ~ Sesame Chicken Tenders with Hoisin BBQ Sauce

California Sushi Rolls with Wasabi Sauce

Salad Selection

- All included-

Crisp American Field Greens with Assorted Toppings and Dressings

Italian Pasta Salad ~ Old Bay Seasoned Neptune Salad ~ Asian Sesame Chicken and Noodle Salad

Hand Carved Items

- Please select one-

Roast Whole Turkey with Pan Gravy and Cranberry Sauce ~ Country Smoked Ham with a Trio of Mustards

Top Round of Beef with Au Jus

Entrée Selection

- Please select three-

Lemon-Caper Sautéed Breast of Chicken ~ Chicken Veronique ~ Stuffed Breast of Chicken with a Chardonnay Sauce

Herb Crusted Sirloin of Beef with a Green Peppercorn Sauce ~ Cracked Black Pepper Pork Loin ~ Baked Atlantic Whitefish

Pan Seared Salmon Fillet with Roasted Roma Tomato and Lobster Sauce ~ Linguini with Julienne of Vegetables

Starch Selection

- Please select one-

Potatoes au Gratin ~ Roasted Red Bliss Potatoes ~ Roasted Garlic Whipped Potatoes ~ Wild Rice Pilaf ~ Candied Sweet Potatoes

Vegetable Selection

- Please select one -

Medley of Broccoli, Carrots and Cauliflower ~ Green Beans with Wild Mushrooms ~ Snow Peas and Julienne of Carrots

Spanish Dinner Buffet Package

One hour cocktail reception starts off your celebration which features a lavish display of
Fresh Vegetable Crudités with Ranch Dip & Sliced Fresh Fruit Presentation with Chocolate Fondue

Butler Passed Hors d'oeuvres

- Please select three-

Sorullitos de Maiz-Corn Fritters ~ Beef Empanadas ~ Petite Quiche Tartlets ~ Crispy Fried Ravioli ~ Swedish Meatballs
Mushroom Cap Stuffed with Chorizo ~ Chicken & Pineapple Brochettes ~ Smoked Chicken Quesadillas ~ Vegetable Quesadillas
Spinach & Feta baked in Phyllo ~ Yucca Frita con Jajito-Fried Yucca Root with Mojo Sauce

Salad Selection

Tossed Garden Salad with a Selection of Dressings

Composed Salads

- Please select three-

Guineitos en Escabeche - *Green Bananas in Brine* ~ Ensalada de Blanco-*White Salad* ~ Ensalada de papa - *Potato Salad*
Ensalada Tropical - *Topical Salad* ~ Cazpacho de Bacalao - *Salt Codfish Gazpacho* ~ Ensalada del Mar - *Seafood Salad*

Hand Carved Items

- Please select one-

Roast Whole Turkey with Pan Gravy and Cranberry Sauce ~ Country Smoked Ham with a Trio of Mustards,

Whole Roasted Pig with BBQ Sauce

Entrée Selection

- Please select three-

Polo Veracruz - *Chicken Veracruz* ~ Pollo en Fricase-*Chicken Fricassee* ~ Pollo al Horno - *Spanish Baked Chicken*

Chuletas a la Jardinera - *Pork Chops with Garden Vegetables* ~ Carne con Cebolla - *Beef Sirloin with Onions*

Arroz con Chorizo - *Rice with Chorizo Sausage* ~ Carne Guisada Puetorriquena con Arroz - *Puerto Rican Beef Stew with Rice*

Vegetable Selection

- Please select two -

Arroz Blanco y Hibichuelas Guisadas - *White Rice and Stewed Beans* ~ Viandas con Bacalao - *Salt Codfish with Root Vegetables*

Arroz con Gandules - *Rice with Pigeon Peas* ~ Arroz con Vegetables - *Rice with Vegetables* ~ Fried Plantains with Sauce

~Whipped Garlic Potatoes ~ Medley of Broccoli, Carrots and Cauliflower

Grand Reception Buffet

- Buffet style meal displayed in stations-

One hour cocktail reception starts off your celebration which features a lavish display of

Fresh Vegetable Crudités with Ranch Dip and

International Cheese with Assorted Crackers and Mustard

The Dinner Stations

- Unlimited service for two hours-

South of the Border Station

Beef and Chicken Fajitas, Petite Beef Tacos, Chili con Queso, Tri-Colored Tortilla Chips with Sour Cream, Salsa, Cheddar Cheese, Tomatoes, Onions, Olives and Jalapenos

Asian Express Station

Sweet and Sour Chicken, Stir-Fried Shrimp and Scallops, Wok Fired Asian Vegetables,

Crispy Vegetable Spring Rolls, Steamed Rice and Soy Sauce

Mediterranean Station

Caesar Salad Presentation with Crisp Romaine Lettuce, Shredded Parmesan Cheese, Kalamata Olives,

Roasted Red Peppers, Herbed Croutons and Classic Caesar Dressing

That's Italian Station

Penne Pasta and Cheese Filled Tortellini, Milanese and Alfredo Sauce, Meatballs and Italian Sausage

Freshly Baked Garlic Bread Sticks and Parmesan Cheese

The Carving Station

Roasted Prime Rib of Beef with Au Jus and Creamy Horseradish Sauce

Whole Roasted Turkey with Cranberry Relish and Corn Muffins

Chef's Pastry Shop Station

A bountiful presentation of whole cakes, pies and freshly baked cookies

Accoutrements

Fresh Rolls and Butter

Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Unsweetened Ice Tea

Complimentary cutting and serving of the Wedding Cake

(cake provided by the bride and groom)

We can also offer a variety of dessert selections from our Chef's Pastry Shop

Cocktail Bar Package

Our package includes 4 hours of cocktail bar service

- Please select one-

Open Bar Call Brand

Includes call brand liquors, house white, red and blush wine, 3 domestic and 2 imported bottle beer

Light Bar

Includes 3 domestic and 2 imported bottle beer, house white, red and blush wine, soda and fruit juices

Soda Bar

Includes unlimited soda, fruit juices and sparkling water

Package Prices

	Soda Bar	Light Bar	Open Bar
Silver Package	\$54.00	\$64.00	\$69.00
Gold Package	\$59.00	\$69.00	\$74.00
Platinum Package	\$64.00	\$74.00	\$79.00
Grand Buffet	\$59.00	\$69.00	\$74.00
Spanish Buffet	\$54.00	\$64.00	\$69.00
Reception Buffet	\$59.00	\$69.00	\$74.00

All above pricing is subject to 6% tax and 21% gratuity

Premium Additions

Enhance your special day and personalize your reception, add premium selections to any package.

Premium Hors d'oeuvres Display

Warm Blue Crab Dip with Toasted Crostini, Crackers and Bagel Chips ~ \$3.50 per person

Grand Antipasto Display with cured Italian Meats, Cheeses and Grilled Vegetables ~ \$4.00 per person

Baked Brie en Croute with Raspberry Coulis, French Bread and Apples ~ \$5.00 per person

Smoked Norwegian Salmon with Cream Cheese, Rustic Bread and Traditional Accoutrements ~ \$7.00 per person

The Raw Bar with Clams and Oysters on the half shell, Chilled Pea and Eat Shrimp, Mussels and

Crab Claws-Market Price per person

Premium Appetizer Selections

- Please add \$3.00 per person-

Baked French Onion Soup, Lobster Bisque with Crème Fraiche, Sliced Fresh Fruit and Berry Plate,

Tomato Bruschetta with Fresh Mozzarella

- Please add \$5.00 per person-

Petite Maryland Crab Cakes, Gulf Shrimp and Crab Claw Martini, Wild Mushroom Cappuccino Soup,

Carpaccio of Beef with Toasted Crostini

Premium Hand Carved Items

Steamship Round of Beef with Natural Au Jus ~ \$5.00 per person

Whole Roasted Turkey with Cranberry Relish and Cornbread Muffins ~ \$4.00 per person

Bourbon Glazed Country Ham with a Trio of Mustards ~ \$4.00 per person

Roast Loin of Pork with Dijon Mustard Sauce ~ \$4.00 per person

Roast Prime Rib of Beef with Au Jus and Creamy Horseradish Sauce ~ \$5.00 per person

Roast Tenderloin of Beef with Cabernet Sauvignon Reduction ~ \$6.00 per person

North Atlantic Salmon en Croute with Spinach and Lump Crabmeat ~ \$6.00 per person

All above pricing is subject to 6% tax and 21% gratuity

Premium Chef's Attended Action Stations

Macaroni and Cheese Bar

\$3.50 per person

Traditional Cream Cheddar and Chef's Signature Herbed Five Cheese Macaroni and Cheese
Served with Assorted Toppings: Bacon, Mushrooms, Fried Onions, Fresh Salsa and Broccoli

Asian Soup Station

\$3.50 per person

Miso Broth & Lo Mein Noodle

Bean Sprout, Thai Chilies, Scallion, Shiitake Mushrooms, Enoki Mushrooms, Julienne Duck
Julienne Chicken, Julienne Peppers and Napa Cabbage

Pasta Station

\$3.50 per person

Penne Pasta and Cheese Filled Tortellini, Milanese, Alfredo and Pesto Sauce,
Grilled Chicken, Italian Sausage and Meatballs plus Freshly Baked Garlic Bread Sticks

Meatball Station

\$5.00 per person

Beef Meatballs and Turkey Meatballs, Stroganoff, Marinara and Sweet and Sour Sauce,
Wide Ribbon Egg Noodles and Wild Rice Pilaf, Mushrooms, Sweet Peppers and Onions,
Roasted Shallots, Caramelized Pineapple, Parmesan Cheese and Asiago Cheese

Hand Shucked Oysters

Market Price per person

A variety of three different east coast oysters all hand shucked right before your guests eyes-Market Price per person

Additional Selections

The menus are designed to exceed all your wedding expectations and can be individually tailored to achieve the wedding of your dreams. Here are some of the additional services we offer:

Premium Wine Service with Dinner ~ Chocolate Fountain ~ Premium Liquor Selections

Ice Carvings ~ Linen Chair Covers ~ Viennese Table

Intermezzo Course with Dinner ~ Signature Cocktail ~ Personalized Menu Cards

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