

Your Wedding Reception Package Includes:

Four (4) Hours Open Bar

One (1) Hour Hors d'Oeuvre's

Champagne or Sparkling Cider Toast

Complimentary Cake Cutting Service

Private Bridal Party Holding Room

White Floor Length Table Cloths

Your Choice of Colored Napkins and Overlays

Children's Meal Options

Vendor Meal Options

Complimentary Overnight Suite & Champagne for the Newlywed's

Dance Floor

White Glove Service

Table Numbers & Centerpieces

Discounted Guest Room Blocks Available

Complimentary Parking for Your Guests

The following items may be added to your package for an additional fee:

- *Ceremony Room*
- *Black or Ivory*
Floor Length Table Cloths
- *Chair Covers*
- *Sashes*



Silver Reception Package



Hors d'Oeuvres

*A Domestic Cheese and Crudités Display with Fresh Fruit Garnish
Served with Assorted Gourmet Crackers, French Onion and Honey Mustard Dip*

Salads

(Please select one of the following)

Mixed Field Greens with Ripe Tomato Wedges, Bermuda Onion, and Sliced Cucumber

Fresh Romaine Caesar Salad with Garlic Croutons and Grated Parmesan

Plated Entrées

(Please select one of the following)

Petite Sirloin Steak Marinated & Grilled with Roasted Garlic Espanol

*Chicken Medallions Lightly Dusted and Pan Fried
Then Smothered in a Marsala and Mushroom Demi Glace*

*Fresh Atlantic Salmon Fillet Encrusted with Herbs and Pan Seared to Perfection
Served with a Wild Mushroom Cream Sauce*

Accompaniments

(Please select one starch and one vegetable)

Twice Baked Potato, Garlic & Herb Mashed Potatoes, Rice Pilaf or Orzo

French Green Beans, Brown Sugar Glazed Carrots or Fresh Steamed Broccolini

\$60.00

All prices are per person unless otherwise stated.

All pricing is subject to a 22% taxable service charge, 6% food tax & 9% alcoholic beverage tax.

**A split entrée fee of \$3.00 will be applied if you wish to offer an additional entrée*

Gold Reception Package



Hors d'Oeuvres

*A Domestic Cheese and Fresh Fruit Display with Berry Garnish
A Colorful Vegetable Crudités with assorted Gourmet Crackers,
French Onion & Honey Mustard Dip*

Accompanied by Three Choices from the Hot Hors d' Oeuvres List

Salads

(Please select one of the following)

Mixed Field Greens with Ripe Tomato Wedges, Bermuda Onion, and Sliced Cucumber

Fresh Romaine Caesar Salad with Garlic Croutons and Grated Parmesan

Plated Entrées

(Please select one of the following)

Marinated Grilled London Broil thinly sliced in a Burgundy Demi Glace

Broiled Tilapia with Sautéed Jumbo Lump Crab in a Citrus Butter with Chervil Garnish

*Chicken Cordon Bleu ~ Chicken Breast Stuffed with Swiss Cheese,
Sautéed Spinach and Thinly Sliced Ham*

Accompaniments

(Please select one starch and one vegetable)

Twice Baked Potato, Garlic & Herb Mashed Potatoes, Rice Pilaf or Orzo

French Green Beans, Brown Sugar Glazed Carrots or Fresh Steamed Broccolini

\$70.00

All prices are per person unless otherwise stated.

All pricing is subject to a 22% taxable service charge, 6% food tax & 9% alcoholic beverage tax.

**A split entrée fee of \$3.00 will be applied if you wish to offer an additional entrée*

Platinum Reception Package



Hors d'Oeuvres

*A Display Featuring Fine Imported and Domestic Cheeses with Fresh Fruit and Berry Garnish
A Colorful Vegetable Crudités Served with Assorted Crackers and a Berry Coulis*

Accompanied by Five Choices from the Hot Hors d' Oeuvres List

Salads

(Please select one of the following)

Mixed Field Greens with Ripe Tomato Wedges, Bermuda onion, and Sliced Cucumber

Fresh Romaine Caesar Salad with Garlic Croutons and Grated Parmesan Cheese

*Fresh Spinach with Egg, Vine Ripe Tomatoes and Bermuda Onion
Served with a Warm Bacon and Whole Grain Mustard Dressing*

Plated Entrées

(Please select one of the following)

*Center-Cut Filet Mignon Pan Seared with Fresh Cracked Pepper and
Finished with a Scotch-Whiskey Demi Glace*

Two Traditional Maryland Crab Cakes

Stuffed Sole Imperial with Jumbo Lump Crab Meat

*Airline breast of Chicken Stuffed with Sun Dried Tomatoes, Spinach,
Fresh Herbs and Creamy Boursin Cheese*

~ or ~

(Choose two petite items from the following list and create your own plate for an additional two dollars per person)

*Seared Petite Fillet
Jumbo Shrimp Sautéed in Garlic Butter
Chicken Piccata with Lemon Caper Sauce*

*Single Maryland Crab Cake
4 oz Stuffed Lobster Tail*

Accompaniments

(Please select one starch and one vegetable)

Twice Baked Potato, Garlic & Herb Mashed Potatoes, Rice Pilaf or Orzo

French Green Beans, Brown Sugar Glazed Carrots or Fresh Steamed Broccolini

\$75.00

All prices are per person unless otherwise stated.

All pricing is subject to a 22% taxable service charge, 6% food tax & 9% alcoholic beverage tax.

**A split entrée fee of \$3.00 will be applied if you wish to offer an additional entrée*

Pearl Reception Buffet Package



Hors d'Oeuvres

*A Domestic Cheese and Fresh Fruit Display with Berry Garnish
A Colorful Vegetable Crudités with Assorted Gourmet Crackers,
French Onion & Honey Mustard Dip.*

Three Choices from Hot Hors d' Oeuvres List

Salads

(Please select one of the following)

Mixed Field Greens with Ripe Tomato Wedges, Bermuda Onion and Sliced Cucumber

Fresh Romaine Caesar Salad with Garlic Croutons and Grated Parmesan

Entrées

(Please select two of the following)

Marinated Grilled London Broil thinly sliced in a Burgundy Demi Glace

Chicken Lightly Sautéed in a Lemon Capper Picatta Sauce

Chicken Chesapeake in a Creamy Imperial Sauce

Grilled Salmon in a Dill Cream Sauce

Accompaniments

(Please select one starch and one vegetable)

Twice Baked Potato, Garlic & Herb Mashed Potatoes, Rice Pilaf or Orzo

French Green Beans, Brown Sugar Glazed Carrots or Fresh Steamed Broccolini

\$80.00

All prices are per person unless otherwise stated.

All pricing is subject to a 22% taxable service charge, 6% food tax & 9% alcoholic beverage tax.

**A split entrée fee of \$3.00 will be applied if you wish to offer an additional entrée*

Diamond Reception Buffet



Hors d'Oeuvres

*A Display Featuring Fine Imported and Domestic Cheeses with Fresh Fruit and Berry Garnish
A Colorful Vegetable Crudités with Assorted Crackers and a Berry Coulis*

Accompanied by Five Choices from the Hot Hors d' Oeuvres List

Salads

(Please select one of the following)

Mixed Field Greens with Ripe Tomato Wedges, Bermuda Onion and Sliced Cucumber

*Fresh Spinach with Egg, Vine Ripe Tomatoes and Bermuda Onion
Served with Warm Bacon and Whole Grain Mustard Dressing.*

Fresh Romaine Caesar Salad with Garlic Croutons, Roma Tomatoes and Grated Parmesan Cheese

Entrées

(Please select two of the following)

*Seafood Newberg with Sautéed Scallops, shrimp, Rockfish and Lump Crab
in a Sherry Cream Sauce*

Stuffed Sole Imperial with Jumbo Lump Crab Meat

Chicken Le Cordon Bleu

Roasted Pork Tenderloin in a Rosemary Demi Glace

Carving Station

(Please select one)

*Slow Roasted Top Round of Beef
Brown Sugar Glazed Ham
Oven Roasted Turkey Breast*

Accompaniments

(Please select one starch and one vegetable)

Twice Baked Potato, Garlic & Herb Mashed Potatoes, Rice pilaf or Orzo

French Green Beans, Brown Sugar Glazed Carrots or Fresh Steamed Broccolini

\$85.00

All prices are per person unless otherwise stated.

All pricing is subject to a 22% taxable service charge, 6% food tax & 9% alcoholic beverage tax.

Hot Hors D'Oeuvres Choices

Beef or Chicken Wellington

Beef or Chicken Brochettes

Mini Crab Balls

Crab Stuffed Mushrooms

Scallops Wrapped in Bacon

Coconut Breaded Shrimp

Sesame Chicken in Apricot Glaze

Chicken Sate in Pineapple and Orange Sauce

Assorted Mini Quiche

Vegetarian Spring Rolls

Spinach and Blue Cheese Spanikopita

Brie Wrapped in Phylo Dough with Raspberry

Sweet and Sour Meat Balls

Asparagus Wrapped in Puff Pastry

Enhancements

Hors d' Oeuvres

Pineapple Tree

\$4.50 per person 50 ppl and up

Hot Hors D' Oeuvres add 1 choice

\$2.50 per person 50 ppl and up

Carved Steamship Round of Beef

\$4.75 per person 75 ppl and up

Wedding Cake Additions

Chocolate Tulip Cup with:

\$3.95 per person

(Please select one of the following)

- Ice Cream and Chocolate Ganache*
- Fresh Berries*
- Chocolate Meringue*

~ or ~

Three Chocolate Covered Strawberries

\$3.95 per person

Silver Bar Selections

*Svedka Vodka
Jim Beam Bourbon
Seagram's 7 Whisky
Beefeater Gin
Bacardi Rum
Dewar's Scotch*

(2) Domestic & (2) Import Beers

Vendange Chardonnay, White Zinfandel and Merlot or Cabernet Sauvignon

Gold ~ Pearl Bar Selections

*Absolute Vodka
Jack Daniels Bourbon
Seagram's VO Whisky
Tanqueray Gin
Bacardi Rum
Chivas Regal Scotch
Amaretto Di Saronna*

(2) Domestic & (2) Import Beers

Vendange Chardonnay, White Zinfandel and Merlot or Cabernet Sauvignon

Platinum ~ Diamond Bar Selections

*Ketel One Vodka
Makers Mark Bourbon
Crown Royal Whisky
Tanqueray 10 Gin
Bacardi 151 Rum
Johnny Walker Black Scotch
Amaretto Di Saronna*

(2) Domestic & (2) Import Beers

Woodbridge Chardonnay, Merlot or Cabernet Sauvignon and Beringer White Zinfandel