



waters edge

*Waterfront Weddings*

Plated Dinner Reception

- COCKTAILS -

Five-hour Top Shelf Open Bar  
Always Premium  
Never an Upcharge

- Beer Brands Include -

Domestic Beer  
Budweiser, Bud Light, Michelob Ultra,  
Coors Light, Miller Light, Sam Adams,  
Yuengling, Blue Moon, O'Douls

Imported Beer  
Amstel Light, Heineken, Corona,  
Corona Light, Stella Artois

Premium Wine Selections  
Cabernet Sauvignon,  
Merlot, Pinot Grigio,  
Chardonnay, White Zinfandel,  
Sauvignon Blanc

- Premium Bar Includes -

Absolute,  
Absolute Citron,  
Stoli, Stoli Orange,  
Bacardi,  
Captain Morgan,  
Malibu,  
Dewars,  
JW Red, JW Black,  
Tanqueray,  
Southern Comfort,  
Jack Daniels,  
Grey Goose,  
Ketel One,  
3 Olives Flavors,  
Apple Pucker,  
Seagrams 7,  
Canadian Club,  
Patron, Jose Cuervo,  
Herradura,  
Jameson's,  
Sambuca, Baileys,  
Frangelico, Kahlua,  
and many more...



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- COCKTAIL RECEPTION -

Includes Seasonal Fruit Display and  
World Class Artisan Cheese Board

- Hot Chaffing Hors D'oeuvres -

(Please Choose Three)

Ginger Chicken and Vegetable (Lo Mein Stir Fry)  
Loaded Mashed Potato Bar (Bacon, Broccoli, Cheese, Gravy)  
Lobster Cavitelli and Broccoli (Sherry Lobster Cream Sauce)  
Fresh Steamed Clams (Old Bay Butter)  
Cilantro and Lime Rubbed Tuna (Skewers, Wasabi Mayonnaise)  
Mini Sliders of Pulled Pork, Angus Filet, Crispy Chicken

- Hand Passed Hors D'oeuvres -

(Please Choose Eight)

Bruschetta  
Mini Crab Cakes  
Chipotle Chicken Wings  
Crab Stuffed Mushrooms  
Baby Lamb Chops  
Shrimp Tempura  
Clams Casino  
Figs with Blue Cheese  
Spinach Wraps with Goat Cheese  
Smoked Salmon Canapés  
Crabmeat Bruschetta  
Fried Wontons  
Assorted Mini Quiche  
Chilled Jumbo Shrimp  
Chicken or Beef Grilled Kabobs  
Ahi Tuna Tartare on Cucumber  
Cucumber and Crab Roll (g)  
Filet and Vegetable Skewers (g)  
Vegetable Samosa (v)  
Vegetable and Fresh Herb Tart (v)



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## Plated Dinner Reception

- MAIN COURSE RECEPTION -

- Champagne Toast -

- First Course -

(Please Choose One)

Mixed Field Greens with a Honey-Balsamic Vinaigrette  
Arugula and Spinach Salad with Pancetta-Sherry Vinaigrette  
Classic Romano Caesar Salad with Parmesan Croutons  
Bartlett Pear and Walnut Salad with a Raspberry Vinaigrette  
Greek Salad with Mediterranean Mint Vinaigrette (g) (v)

- Second Course -

(Please Choose Two - Counts Required)

Crab Bisque Finished with a Splash of Spanish Sherry  
Pan Fried Crab Cake with a Tangy Dill Remoulade  
Grilled Italian Sausage and Broccoli Rabe with Fresh Mozzarella  
Grilled Asparagus with Aegean Feta and Black Olive Vinaigrette (g) (v)  
Chilled Jumbo Shrimp with Homemade Horseradish Cocktail Sauce and Fresh Lemon  
Open Faced Mushroom and Artichoke Lasagna (v)  
Grilled Shrimp and Vegetable Lettuce Wraps with Peanut Dressing (g)  
Sesame Seared Tuna and Ginger Vegetable Salad with Cilantro Lime Dressing (g)  
Farfalle with Basil Pesto, Sundried Tomatoes, and Pine Nuts  
Lobster Filled Ravioli in a Light Tomato Cream Sauce  
Penne Bolognese with fresh Mozzarella

- Main Course -

(Please Choose Three - Counts Required)

Grilled Yellow Fin Tuna with a Sesame-Ginger Vinaigrette  
Pan Seared Shrimp and Scallops in a Lemon Garlic Butter  
Lump Crab Crusted Alaskan Halibut with a Red Bell Pepper Beurre Blanc  
Chicken Marsala with Wild Mushrooms  
Herb Crusted Rack of Lamb with Mint Infused Demi-Glace  
Grilled Angus Filet in a Balsamic-Red Wine Reduction  
Slow Roasted Prime Rib of Beef served Au Jus  
Vegetable Lasagna with Basil Pomodoro (g) (v)  
Stuffed Roasted Eggplant and Smoked Tomato Roasted Pepper Puree (g) (v)

- Accompaniments -

Chef's selection of garden vegetables, potato,  
rolls and butter will be served with entrées

- Desserts -

Custom wedding cake  
Chocolate fountain with assorted deserts – a warm blend of semi-sweet  
milk chocolate flowing freely through a 3-foot tower with a variety of goodies  
to dip, like strawberries, pretzels and rice krispy treats to name a few!

Coffee, Tea, Decaf

(g) = Gluten Free • (v) = Vegetarian



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- ADDITIONAL WEDDING OPTIONS -

### - Raw Bar on the Bay -

A beautiful array of iced seafood – chilled jumbo shrimp with homemade cocktail sauce, fresh shucked cold water oysters and littleneck clams, tangy lime marinated ceviche, smoked salmon with capers and red onions, poached calamari salad with a citrus vinaigrette.

### - Carving Station -

One or more carving stations can be added to any package. Your choice of butter roasted turkey breast, slow roasted prime rib, honey basted virginia ham, or BBQ glazed roast loin of pork.

### - Pasta Station -

You may add a freshly prepared pasta selection to any package. Your choice of farfalle with basil pesto, sun-dried tomatoes, pine nuts, and artichoke hearts; lobster filled ravioli in a light tomato cream sauce, or penne bolognese made from a blend of pork, beef, and veal.

### - Antipasta Platters -

A zesty display of cured and smoked Italian meats, marinated olives, fresh mozzarella, roasted vegetables, pepperoncini, and extra virgin olive oil.

### - Ice Cream Bar -

A tantalizing selection of six different toppings to go with rich homemade vanilla, chocolate, and strawberry ice cream. (Other flavors available upon request).

### - Pastry Table -

A fresh confectionery display of assorted petite pastries, cannolis, assorted mini tartes, and specialty cakes.

### - Assorted Sushi -

An assortment of fresh made sushi rolls like California rolls, Philadelphia rolls and shrimp tempura to name a few.

