



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,

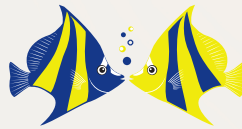
Herradura,

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 -

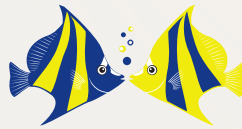
(Please Choose Three)

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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- 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 -

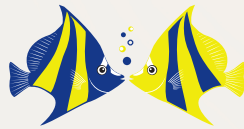
Chef's selection of garden vegetables, potato,
rolls and butter will be served with entrées

- 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 tarts, and specialty cakes.

- Assorted Sushi -

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



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