



Wedding and Reception Menu

Menus customized to fit the needs of your special event.

All basic selections of china, flatware, glassware, linens, serving tables, serving pieces and necessary service are included in catering prices.

6% MD Sales Tax and 20% service charge are applicable.

Hors d'oeuvres

Hors d'oeuvres may be purchased individually (minimum of 3 suggested)

24	<i>Chili Shrimp Skewers</i> Tender Shrimp marinated in Asian Chili Sauce, Cilantro, Lemon Juice and Garlic broiled to perfection*	A
1	<i>Blackened Shrimp Canapés</i> Tender Shrimp blackened and served on a Bread Crisp with Remoulade Sauce	A
21	<i>Prosciutto Wrapped Shrimp</i> Savory Shrimp wrapped in Prosciutto Ham and a fresh Basil Leaf and broiled on a skewer served with a zesty Dijon-Garlic Dipping Sauce	A
12	<i>Maryland Crab Cake Canapés</i> Tender Lump Crab Meat seasoned with Lemon Juice and Old Bay set atop a French Bread Crisp with Remoulade Sauce	A
20	<i>Smoked Trout Quesadillas</i> The delicate flavor of Smoked Trout mixed with Chevre on a Flour Tortilla served hot topped with Horseradish Habanero Cream	B
23	<i>Asian Meatballs</i> Home made all Beef Meatball seasoned with fresh Ginger and Scallions served with a Hoisin Dipping Sauce	B

**Items are Gluten free*

19 *Jamaican Jerk Chicken Skewers* B
Chicken Breast Meat marinated, skewered and broiled to perfection, served with Jerk Dipping Sauce

16 *Scallops in Bacon* B
Tender Sea Scallops marinated in fresh Lemon Juice, White Wine and Dill wrapped in Bacon and broiled to a golden Brown*

15 *Crab Imperial Mushroom Caps* B
Large Button Mushrooms stuffed with Crab Imperial*

18 *Fresh Tomato Basil Skewers* C
Cherry Tomato, Fresh Basil, Kalamata olive and Fresh Mozzarella Cheese on a skewer drizzled with Balsamic Reduction*

22 *Roasted Red Pepper Bruschetta* C
Toasted French Bread rounds with caramelized Onion, roasted Red Peppers and Goat Cheese

17 *Miniature Quiche Diamonds* C
Our own homemade Quiche with your choice of fillings: Lorraine, Spinach, Mushroom, or any other that you may suggest!

14 *Stuffed Mushroom Caps* C
Large Button Mushrooms filled with a combination of Spinach and Romano, French Brie and Bacon, or Italian Sausage and Tarragon

11 *Dim Sum* C
Oriental Dumplings filled with Chicken Sausage and served with Tiger Sauce

10 *Spanikopita* C
Flaky Phyllo Pastry filled with Spinach and Feta Cheese

Dinner Salads

Available plated or as a buffet side selection

50 *Caesar Salad*
Crisp Romaine Lettuce tossed in our own Caesar Salad Dressing and served with fresh grated Parmesan and homemade Croutons**

51 *House Salad*
A delightful mixture of Romaine and Iceberg Lettuce garnished with Cherry Tomatoes, Cucumbers and Red Onions served with your choice of two dressings

52 *Mesclun Greens*
A seasonal blend of Red and Green Baby Lettuces, garnished with Roma Tomatoes, Cucumbers, and sliced Mushrooms served with your choice of two dressings

***Consuming raw or undercooked animal foods may increase your risk of contracting a food borne illness, especially if you have certain medical conditions.*

**Items are Gluten free*

Dips and Displays

122

Hot Spinach Artichoke Dip

Flavors of Spinach and Artichoke come together in a rich creamy dip served hot with an assortment of Crackers

118

Baked Brie 'En Croute' Display

Soft ripened Cheese that is split and filled with Strawberry Preserves, wrapped in Puff Pastry Dough and baked to a golden brown, or breaded with Almonds or topped with fresh Preserves and served with sliced Whole Grain French Bread and Crackers

115

Fruit, Vegetable, Cheese and Cracker Display

An array of raw Vegetables served with our own special Dill Dip
Sharp Wisconsin Cheddar, Swiss, and Smoked Gouda Cheeses served with an assortment of Crackers
Seasonal fresh Fruit beautifully displayed and served with Chocolate Dipping Sauce

120

Hot Crab Dip

Creamy Dip with fresh Backfin Crab Meat topped with grated Cheddar Cheese and served with assorted Crackers

Buffet Entree Selections

Includes Basic Coffee Station

Beef Entrees

301

London Broil with Red Wine Mushroom Sauce

Hearty Beef Flank Steak marinated with Fresh Garlic, Cracked Black Pepper and Kosher Salt grilled and served with Mushroom Wine Sauce

306

Roast Beef

Hearty Top Round of Beef seasoned with fresh Garlic and Rosemary roasted to perfection, sliced and served in a rich brown gravy

322

Barbeque Beef Brisket

Tender Beef Brisket braised in Red Wine and served in our homemade BBQ sauce*

Pork Entrees

303

Stuffed Boneless Pork Loin in Bourbon

Tender Pork Loin, butterflied and stuffed with Dried Apricots and Pecans; then rolled, tied, roasted and served with Bourbon and Cream

309

Baked Maryland Ham with Orange Marmalade

A locally cured Ham that is baked, sliced and laid out with an Orange Marmalade Glaze*

*Items are Gluten free

Chicken Entrees

- 310 *Breast of Chicken Stuffed with Spinach and Dried Cherries*
Tender Breast of Chicken filled with a Spinach and Dried Cherry Stuffing, sliced and laid out with a Chicken Cream Sauce
- 307 *Grilled Breast of Chicken w/Red Pepper Cream Sauce*
Breast of Chicken marinated in Lemon Juice, Garlic, Cumin, and Crushed Red Pepper, grilled and served with a Roasted Red Pepper Cream Sauce
- 312 *Wild Rice and Mushroom Stuffed Breast of Chicken*
Boneless Breast of Chicken filled with a Wild Rice and Mushroom filling, sliced and served with a White Wine Chicken Sauce
- 313 *Jerk Chicken*
Tender Boneless Breast of Chicken marinated in Caribbean Seasonings and served with a Tangy Glaze
- 314 *Sautéed Chicken Breasts and Apples*
Tender Boneless Breast of Chicken served with Cider Cream Sauce and topped with Fresh sauteed Apples
- 302 *Grilled Breast of Chicken with Sundried Tomatoes and Feta*
Boneless Breast of Chicken seasoned and grilled, finished with Sundried Tomatoes, Feta, and Lemon Buerre Blanc
- 319 *Grilled Breast of Chicken Pineapple Teriyaki Glaze*
Tender Boneless Breast of chicken marinated in Sherry, Pineapple Juice, and Soy sauce grilled and served with grilled Pineapple and Teriyaki Glaze

Pasta Entrees

- 315 *Penne Pasta Marinara*
Penne Pasta tossed with Sautéed Vegetables and our homemade Marinara Sauce
- 305 *Tri-Colored Tortellini tossed w/Fresh Pesto*
Tortellini filled with Ricotta Cheese tossed in a mixture of Fresh Basil, Romano Cheese, Pine Nuts, and Olive Oil
- 311 *Stuffed Shells in Marinara Sauce*
Giant Pasta Shells filled with seasoned Ricotta Cheese topped with our own Marinara Sauce and Mozzarella Cheese

Seafood Entrees

- 318 *Fresh Filet of Salmon*
Filet of Salmon seasoned with Fresh Dill and White Wine in a creamy Lemon Dill Beure Blanc*
- 308 *Salmon with Basil Sweet and Sour Sauce*
Fresh broiled Salmon served with a Basil and Ginger Sweet and Sour Sauce

**Items are Gluten free*

Hot Buffet Side Dishes

- 401 *Mashed Red Bliss Potatoes*
Tender Red-skinned Potatoes boiled and mashed including Skins with Sour Cream and Herbs*
- 402 *Steamed Fresh Vegetable Medley*
Fresh Broccoli, Cauliflower, and Carrots steamed "Al Dente" and served with Seasoned Butter*
- 403 *Herb Roasted New Red Potatoes*
Baby New Red Potatoes that have been quartered, tossed in Butter, seasoned with Fresh Herbs, and roasted until golden brown*
- 404 *Steamed Broccoli with Red Peppers*
Fresh Broccoli that has been trimmed and steamed "Al Dente" and served with Seasoned Butter and Sautéed Red Peppers*
- 405 *Tarragon Rice with Pine Nuts*
Savory Rice Pilaf enhanced with fresh Tarragon and Roasted Pine nuts with Butter*
- 406 *Green Bean Almondine with Red Peppers*
Fresh Green Beans sautéed in Butter with Diced Red Peppers and Sliced Almonds*
- 407 *Jasmine Rice*
A fragrant rice from Thailand with such wonderful flavor it can be eaten by itself*
- 408 *Potatoes Dauphinois*
Sliced Potatoes layered with Romano Cheese, Heavy Cream, Nutmeg, and fresh Garlic baked until golden brown*
- 409 *Wild Rice with Fresh Herbs and Mushrooms*
A savory blend of Long Grain and Wild Rice with sliced Mushrooms and fresh Herbs*
- 410 *Steamed Peas, Carrots, and Pearl Onions*
Tender Peas, Carrots, and Pearl Onions steamed and served with Seasoned Butter*
- 411 *Glazed Carrots*
Baby Carrots cooked with Brown Sugar until they are tender and sweet*
- 412 *Roasted Garlic Mashed Potatoes*
Fresh homemade Mashed Potatoes infused with the mellow flavor of Roasted Garlic*
- 413 *Grilled Vegetable Medley*
A seasoned medley of Onions, Peppers, Yellow and Green Squashes grilled over an open flame*
- 414 *Wasabi Mashed Potatoes*
Fresh homemade mashed Potatoes infused with Garlic, Onion, and Wasabi*
- 6534 *Confetti Corn*
Whole kernel Corn steamed and served with sautéed Onions, Red and Green Peppers*

*Items are Gluten free

Chilled Buffet Side Dishes

- 501 *Cous Cous Salad*
Golden Cous Cous from the Middle East blended with fresh Scallions, Raisins, and Cinnamon
- 502 *Greek Pasta Salad*
Penne Pasta mixed with Tomatoes, Cucumbers, Onions, Peppers, Oregano, Black Olives, Feta Cheese and a light Vinaigrette Dressing
- 503 *Wild Rice Salad with Cumin and Raisins*
Hearty Wild Rice mixed with the sweetness of Raisins and finished with a Vinaigrette Dressing flavored with Cumin*
- 504 *Marinated Fresh Vegetable Salad*
Julienne Carrots, Summer Squash, Red Onions, and Peppers marinated in a light Vinaigrette*
- 505 *Blanched Asparagus Spears in Black Raspberry Vinaigrette*
Fresh Asparagus Spears lightly blanched and marinated in a light Vinaigrette enhanced with Black Raspberry Preserves*

Plated Dinner Entrees

Packages include choice of one plated salad and Basic Coffee Station

- 614 *Beef Wellington*
8 oz. Black Angus Beef Tenderloin topped with Shallot and Mushroom Duxelle, wrapped in Puff Pastry and served over Demi-glaze
- 615 *Filet Mignon of Beef*
A tender 8 oz. Filet Mignon seasoned with Fresh Garlic and Cracked Black Pepper, grilled and served with Lemon Tarragon Butter*
- 616 *Stuffed Breast of Chicken*
Tender Breast of Chicken stuffed with Spinach and Dried Cherry Stuffing finished with a Chardonnay Cream Sauce
- 617 *Sautéed Breast of Chicken with Raspberry Pine nut Sauce*
Boneless Breast of Chicken marinated in our own marinade, sautéed and served topped with Tangy Raspberry Pine Nut Sauce*
- 605 *Roast Pork Tenderloin*
Savory Pork Tenderloin roasted and served glazed with Jalapeño, Orange, and Tequila Marmalade*
- 606 *Filet of Sole "Florentine"*
Lemon and White Wine seasoned Filet of Sole stuffed w/Spinach and Romano Stuffing, broiled and served with Lemon Dill Buerre Blanc
- 609 *Cornish Hens a L'orange*
Marinated, roasted and garnished with fresh Rosemary and Orange Curls, topped with a glaze
- 612 *Maryland Crab Cake*
Sweet Lump Crab meat, fresh squeezed Lemon Juice and Old Bay seasoning are combined to create our crab cakes served with our own homemade Remoulade Sauce
- 611 *Herb Encrusted Salmon*
Fresh Filet of Salmon topped with an Herb and Parmesan Crust served with Pesto Cream Sauce

*Items are Gluten free

Plated Side Selections

701

Sautéed Summer Squashes

A blend of Zucchini and Yellow Squash sautéed in Butter with Garlic and Oregano*

702

Zucchini Provencal

Fresh Zucchini sautéed with Tomatoes, Onions, Garlic, Peppers, and Oregano*

703

Steamed Fresh Vegetable Medley

Fresh Broccoli, Cauliflower, and Carrots, steamed to "Al Dente" and served with seasoned Butter*

704

Herb Roasted Potatoes

Baby New Red Potatoes that have been quartered, tossed in Butter and roasted to a golden brown*

705

Rice Pilaf

Long Grain Rice cooked tender and flavored with a hint of Chicken*

706

Tarragon Rice

Tender Rice Pilaf accented with the delicate flavor of Tarragon*

707

Wild Rice Blend with Fresh Herbs and Mushrooms

A savory blend of Long Grain and Wild Rice with Sliced Mushrooms and Fresh Herbs*

708

Parsley Boiled Potatoes

Baby New Red Potatoes that are carved, boiled and served with Butter and freshly chopped Parsley*

709

Twice Baked Potatoes

Savory Idaho Potatoes baked, scooped out and enhanced with Sour Cream, Cheddar Cheese, and Butter refilled and baked again to a golden brown*

Desserts Stations

Desserts may be added to any meal

802

Chocolate Fountain

Rich melted Chocolate flowing through our fountain accompanied by fresh Strawberries, Pineapple, Gaufrette and Fan Cookies, Pretzels, and Marshmallows for dipping

801

Assorted Miniature Pastries

A wonderful assortment of Miniature Tarts, Cakes, Truffles, Chocolate Covered Strawberries, and Chocolate Eclairs

826

Chocolate Dipped Strawberries

Fresh Strawberries, dipped in Bittersweet Chocolate and drizzled with White Chocolate

**Items are Gluten free*

Event Product Descriptions

Site Rental

Four Hour Event	Includes the Event Site for a specific 4-hour time slot, Basic Setup and two Parking Attendants.
Extra Hour	Additional hour of event time, schedule permitting (bar price will be adjusted). Must be arranged in advance.
Ceremony	Includes up to 200 chairs setup inside or outside, two hours in the Bride's Room, and the Grooms Room, one hour of rehearsal time, an extra 1/2 hour for the ceremony and a wedding coordinator.

Beverage Service

Bar Level Descriptions	Prices listed are for 3 hours of open bar service at one bar. Includes 1 bartender per 75 adult guests. The amount charged applies to all guests over the age of 21. Minors are charged for soft drinks only.
Soft Drinks	Coke, Sprite, Diet Coke, Ginger Ale, Lemonade, Iced Tea
Beer and Wine	Soft Drinks, Standard Draught Selections, Wines, and Various Bottled Beers
Standard	Soft Drinks, Beer and Wine and Basic Rail Liquors
Premium	Soft Drinks, Beer and Wine, Basic Liquors, Premium Liquors (Smirnoff, Beefeaters, Jose Cuervo, Bacardi, Jim Beam, Dewars, J&B, Kahlua, DeKuyppers, Seagrams 7, and other selected brands)
Super Premium	Includes all of above plus Specialty Blender Drinks and Super Premium Liquors. (Absolut, Jack Daniel's, Baileys, Tanqueray, Malibu and other selected brands)

Catering Service

Basic selections of china, flatware, glassware, linens, serving tables, serving pieces, and necessary personnel are included.

Basic Coffee Station	Included with Buffet Packages. Located on counters adjacent to bars on both levels. Regular and Decaf Coffee Basic Coffee Service Included with Plated Dinner Packages. Basic Coffee Station and table side service of coffee during meal.
Champagne	House Brands: Verdi Champagne / Meyer's Sparkling Cider
Fruit Vegetable Cheese	Combines into one appetizing display, the Fresh Fruit Display, Assorted Cheeses, Crackers Display, and Crudité Basket from our Food Station selections.
Hors d'oeuvres	Selections are passed for 1/2 hour at the beginning of reception.
Dinner Salads	Included with Plated Dinner Packages. Prices indicated are for adding a plated salad to a Buffet Package. Salads may also be placed on the buffet as a side selection for no additional charge.
Buffet Packages	
The Carver's Delight	Offers Herb-roasted top-round of beef to order with your choice of 2 entrees, 2 Hot Side selections and 1 Chilled Side selection. Our best buffet!
The Supreme	Offers 3 entrees, 2 Hot Side selections and 1 Cold Side selection.
The Country Feast	Offers 2 entrees, 2 Hot Side selections and 1 Cold Side selection
The Classic	Offers 2 entrees, and 2 side selections
Plated Dinner Packages	Include Basic Coffee Service and Choice of Plated Salad. Side selections are the same regardless of number of entrees.
Single Entree	All guests receive the same entree selection.
Duet Entree	All guests receive two different entrees on one plate
Double Entree	Guests respond with their entree selection when RSVP is made
Dessert Displays	Placed at cake table or separate table during event.
Chocolate Fountain	
Chocolate Dipped Strawberries	
Mini Pastries Display	
Quotes and Pricing	6% MD sales tax and 20% service charge are applicable to all Catering and Beverage expenses. Please contact our staff at the Inn to schedule a site visit, and receive a detailed quote. Value discounts and other incentives are automatically applied for your increased value. Chef can customize most menu items to your unique situation