**~ A Special Affair for You ~**

**~ Catering Minimums Apply ~**

**Available on Saturday Nights in July & August 2018**

**Three Hours Premium Open Bar Service**

A complete selection of our Premium House Liquors

Assortment of Imported and Domestic Beers

House Chardonnay, Pinot Grigio, Merlot and Blush Wines

Assorted Soft Drinks, Juices and Mineral Waters

**Champagne or Sparkling Cider Toast for each Guest**

## **Passed and Displayed Hors d’oeuvres – Tier Three Selections**

Selection of two Displayed Hors d’oeuvres

Selection of three Passed Hors d’oeuvres

**Soup or Salad Selections (Choose One)**

Chilled Garden Salad with Julienne Vegetables and Sliced Roma Tomatoes

Mesclun Greens with Julienne Apples, Toasted Walnuts and Roma Tomatoes

Classic Caesar Salad with Freshly Grated Parmesan Cheese

Shiitake Mushroom Bisque with Puff Pastry Crescent

Roasted Red Pepper and Fennel Soup

Acorn and Butternut Squash Soup

**Choice of One Entrée from Tier Three Selections**

See entrée tiers for selections and vegetarian options

**Accompaniments**

Each Entrée is accompanied by our Chef's Selection of

Appropriate Starch and Vegetable Mélange

Assorted Bread Basket with Whipped Sweet Butter

Freshly Brewed Coffees and Teas, Cream, Lemon and Sweeteners

Chocolate Dipped Strawberries served with your Wedding Cake

**$75.00 per person\***

**20% Service Charge and 6% Maryland Tax is applicable,**

**By Maryland Law, 9% Tax is required on all alcoholic beverages**

\*This package is available Buffet Style for $80 per person plus service and tax

and includes a choice of two entrees

**Saturday Evening Rental - $2,500**

**Ceremony Fee - $500**

**(rental includes four-hour reception time)**

**2017**