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**Seated Wedding Dinner**

**Available for Thursday, Friday and Sunday Evenings**

Premium Open Bar for Four Continuous Hours

A complete selection of our Premium House Liquors

Assortment of Imported and Domestic Beers

House Wines, Assorted Soft Drinks, Juices and Mineral Waters

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

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

Selection of two Displayed Hors d’oeuvres

Selection of three Passed Hors d’oeuvres

**Soup or Salad Selections (Choice of One)**

## Mesclun Lettuces with Julienne Apples, Walnuts, Sprouts and Sliced Roma Tomatoes

Classic Caesar Salad with Freshly Grated Parmesan Cheese and Garlic Croutons

Red Leaf Lettuces with Marinated Wild Mushrooms and Radish Sprouts

Shiitake Mushroom Bisque with Puff Pastry Crescent

Roasted Red Pepper and Fennel Soup

Pumpkin Bisque with Crème Fraiche and Chopped Chives

**Choice of Two Entrees from Tier Two or Three Selections**

See entrée list 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

**$90.00 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 $95.00 per person plus service and tax

**Please see our Enhancements Page for additional ideas 2017**