



*Ceresville*  
**MANSSION**

WEDDINGS & SPECIAL EVENTS

*Congratulations!*  
**ON YOUR ENGAGEMENT!**

## *With Our Compliments...*

### **Wedding Consultation and Event Coordination**

Because we want your wedding to be as perfect as possible, we believe having someone to help you understand the big picture is essential. From the detailed timeline, designed to incorporate all the critical events of the day, to the coordination of the rehearsal, the peace of mind you gain assures you a stress-free wedding day!

Up to seven hours of complimentary consultation are included with your reservation. Typically, the service includes four hours of pre-planning, one hour of rehearsal coordination and six hours of direct supervision on your wedding day. We will take care of the following duties...

### **Pre-Rehearsal/Wedding**

- Create and finalize sequence of events including the rehearsal, ceremony, cutting of the wedding cake, couples first dance, toasts, arrival of vendors, etc.
- Make sequence of events available to all vendors
- Assure special requests or family traditions are integrated throughout the pre-wedding process and wedding day

### **Rehearsal**

- Set the date, time and coordinate all participants for the rehearsal including wedding party, immediate family, officiant, musicians, etc.
- Orchestrate processional and recessional in order and to music desired.
- Direct ushers and guest book attendant
- Go over responsibilities with key participants including arrival times
- Assign wedding party to the designated place and time of arrival

### **Wedding Day**

- Event manager to be present two hours prior to start of ceremony to greet wedding party and direct vendors as they arrive
- Assist with placement of favors, guest book, place cards etc.
- Provide “emergency kit” to assist with last minute emergencies
- Assist wedding and bridal party as they get ready
- Coordinate with photographer and other vendors
- Watch time and monitor guest arrival to determine start of ceremony
- Final check of boutonnieres, corsages, flower arrangements, rings etc.
- Cue musicians and wedding party for processional
- Start processional
- Ensure bride’s entrance is flawless

### **Post -Ceremony**

- After ceremony, escort wedding party to private rooms. Staff will direct guests to cocktail reception area
- Ensure cocktails and hors d’oeuvres are ready for start of reception.
- Assure that guest book is transferred to reception area
- Assure that any gifts brought to the ceremony site are placed in designated area and that all cards are secured to packages.
- Transfer any flower arrangements from the ceremony to reception area if applicable
- Cue wedding party in order of introductions
- Time and orchestrate Grand Entrance of wedding party to reception after post-ceremony photos are complete in conjunction with the DJ or Band
- Ensure toasts, first dance, cake cutting etc. are coordinated with banquet staff
- Assist couple as necessary with food and beverages

## **So relax....**

**In the meantime, should you have immediate needs or questions,  
please contact your Event Planner at 301.898.0466.**

Sincerely, Your Event Planning Team

## Mansion Rental

Rentals range from \$1,000 to \$5,000. The reserved time provides for 2 hours of event set-up, 4 hours of reception and 1/2 hour for a leisurely departure. Saturday evening receptions in April through November include 5 hours of reception time.

*All day rentals are available for an additional charge. Food and Beverage minimums will apply.*

### **Rental fee includes:**

- Exclusive use of the Mansion
- Linens and Place settings
- Tables and chairs for up to 200 guests.
- Built-in dance floor
- Votive candles and cocktail napkins
- Standard buffet equipment
- Table numbering and reservation signs
- Mansion set-up and clean up
- Seven hours of Event Coordination
- Event Management

Ceremonies at the Mansion include an additional 1/2 hour of rental time for guest seating and 1/2 hour of rental time for the ceremony.

*Additional On-Site Ceremony Fee \$500  
The ceremony fee for mid-week weddings is \$375.*

### **Ceremony fee includes:**

- Rehearsal and Ceremony Coordination
- White ceremony chairs for 200 guests
- Reserved Signs
- Unity Table
- Microphones

**CLICK HERE TO CONTACT OUR  
EVENT PLANNING OFFICE FOR MORE DETAILS!  
OR CALL 301.898.0466**



# Reception Hors d'oeuvres

## PASSED HORS D'OEUVRES

*Served butler style for one hour*

### Tier One

Miniature Beef Wellingtons with Sauce Béarnaise  
BBQ Shrimp wrapped in Crisp Bacon  
Reubens in Puff Pastry with Caraway Seeds and Course Mustard  
Mini Cheeseburgers with Cilantro Aioli  
Crab Salad in Phyllo Cup  
Cocktail Snow Crab Claws with Lemon Chive Dip  
Lobster Salad on Mini Sesame Brioche Roll  
Grilled Tequila-Lime Shrimp with Chipotle Aioli  
Jumbo Coconut Shrimp with Gingered Sweet and Sour Sauce

### Tier Two

Caprese Skewers - Fresh Mozzarella, Kalamata Olives & Grape Tomatoes  
French Brie and Raspberry Tartlets rimmed with Pecans  
Miniature Maryland Crab Cakes drizzled with Sauce Remoulade  
Mini Assorted Vegetarian Pizzas with Mushrooms, Zucchini, Bell Pepper, Fresh Herbs and Mozzarella Cheese  
Bruschetta with Portobella Mushrooms, Shallots and Fontina  
Smoked Salmon Mousse on a Cucumber round with Dill and Capers  
Fresh Fruit Skewers - Raspberry, Pineapple, Kiwi and Mango with a Honey Yogurt Dip  
Shrimp Salad in Phyllo Cup  
Cheeseburger Egg Roll with Smokey Spicy Ketchup to dip  
Jamaican Beef Pies - Spicy Shredded Beef seasoned with Jamaican spices and wrapped in a Pastry Crust  
Caribbean Vegan Pies in a Tomato Tartelette - Chick Peas, Potato, Onion and Tomato with spicy Caribbean flavor

Scallops wrapped in Crisp Bacon

Spicy Beef or Chicken Empanadas with Lime Crème Fraiche

### Tier Three

Cantaloupe and Prosciutto Bites  
Sherried Wild Mushrooms in a Rosemary Tartelette  
Figs wrapped in Bacon  
Skewers of Fried Macaroni Bites with Bacon and Pepper Jack Cheese  
Balsamic Fig, Bacon and Goat Cheese on Flatbread  
Black Bean Cakes with Avocado Crème Fraiche and Grape Tomato  
Mini Cheddar Corn Dog on a Stick  
Apple and Brie on a Crostini with Chopped Walnuts  
Asparagus Wrapped in Phyllo with Asiago Cheese  
Asparagus Spears Wrapped in Prosciutto with Dijon Cream  
Baby Tomatoes, Endive, Cucumber Cups and Celery Boats filled with Boursin Mousse  
Blanketed Frank Lollipops with Honey Mustard Sauce  
Bruschetta with Pesto and Tapenade of Tomatoes and Mozzarella  
Crab and Corn Beignets  
Jerk Chicken Skewers with Fresh Lime Drizzle  
Olive Tapenade on Goat Cheese Crostini  
Pecan Crusted Chicken Bites with Honey Mustard Sauce  
Spanakopita - Spinach and Feta in delicate Phyllo dough  
Spring Roll Sticks Asian Chili Lime dipping sauce  
Tandoori Chicken with Spicy Mango Chutney  
Vegetable Samosa  
Warm Brie and Honey Bouchee with Almonds

# Stationary Displays

Served with Sliced Baguette, Flat Breads, Assorted Crackers or Chef's Selection of Specialty Breads

## Tier One

Creamy Chesapeake Crab Dip (Serves 100)

Mirrored Display of Imported and Domestic Cheeses and Seasonal Fresh Fruit and Berries (Serves 100)

Seasonal Antipasto Display with Chef's Selection Marinated Salads, Olives, Meats and Cheeses (Serves 100)

Tortilla Chips and Salsa Display of Salsa Verde, Chunky Tomato Cilantro Salsa, Queso and Guacamole freshly made in house (Serves 100)

Shrimp & Grits Display (Serves 75)

## Tier Two

Baked Brie en Croute with Honey and Almonds (Serves 75)

Chilled Wheel of Brie with Seasonal Fruit and Berries and glazed with Raspberry Sauce (Serves 75)

Pear and Camembert Cheese with Honey, Brandy and Fresh Rosemary (Serves 75)

Warm or Chilled Spinach and Artichoke Dip with Whole Grain Bread/Crackers (Serves 100)

Middle Eastern Dip Station- Tzatziki Dip, White Bean Hummus, Baba Ghanoush served with Fresh Pita and Naan Bread (Servers 75)

## Tier Three

Fresh Vegetable Crudités Basket with Sun-dried Tomato Herb Dip (Serves 100)

Goat Cheese Logs Crusted with a Choice of: Toasted Pistachios and Dried Cranberries or Lemon Zest and Fresh Dill (Serves 50)

Basil Pesto and Pine Nut Dip with Focaccia and French Baguette (Serves 100)

Hot Ricotta Cheese Dip with Endive Leaves and Sliced Focaccia (Serves 100)

Roasted Red Pepper Hummus with Pita Chips and Assorted Crackers (Serves 100)

Warm Cheddar Fondue with Soft Pretzels to dip (Serves 100)

Taco Dip -Layers of Refried Beans, Spicy Beef, Queso, Homemade Salsa, Guacamole garnished with Scallions, Jalapenos, Tomatoes and Olives served with Fresh Tortilla Chips (Serves 75)

Homemade Waffle Potato Chips Served with Caramelized Onion and Chive Dip or Boursin Dip with Fig Puree Swirl (Serves 75)

## Raw Bar

Oysters and Clams on the 1/2 Shell and Jumbo Steamed Shrimp With Cocktail Sauce, Lemons and Fresh Horseradish

*Please Note: Our Executive Chef requires a minimum of three passed hors d'oeuvre per person in combination with two displayed hors d'oeuvre of the appropriate size to accommodate your guests during a one-hour cocktail service. Additional passed hors d'oeuvres are available in increments of 100 pieces. In packages that include passed and displayed hors d'oeuvres the chef will provide the appropriate amount determined by your final guest count. For packages that do not include hors d'oeuvre an additional charge will be necessary. Thank you.*



## Entrée Selections

### Chef's Specialties

Filet of Beef Wrapped in Apple Wood Smoked Bacon served with a Shiitake Mushroom Demi Glaze

Twin Broiled Chesapeake Jumbo Lump Crab Cakes with Tomato Remoulade

Filet of Beef with Portobello, Oyster and Shiitake Mushrooms

Classic Beef Wellington with Mushroom Duxelle and Dark Cabernet Sauce

Filet of Beef with classic Beranise, Blue Cheese Sauce, Congac, Dark Cabernet or Green Peppercorn sauce

### Chef's Specialty Combination Plates

Filet of Beef with Dark Cabernet Sauce Paired with Jumbo Lump Crab Cake with Tomato Remoulade

Filet of Beef with Green Peppercorn Sauce Paired with Chilean Sea Bass Amandine on Sautéed Baby Spinach with Orange Crème Sauce

Filet of Beef with Cognac Sauce Paired with Seared Scallops on Three Colored Orzo with Tomato, Fennel and Cilantro Salsa

### Tier One

Seared Coffee Crusted Tournedos of Beef served with a Shallot and Cognac Cream Reduction

Maine Lobster with Portabella Mushrooms and Asparagus over Black Pepper Fettuccini

Sesame Seed Seared Tuna Steak with Orange Balsamic Ginger Glaze

Giant Char Grilled Scallops over Tri-Colored Orzo with Fennel, Diced Tomatoes, Garlic Tapenade- Shrimp and Scallops over Lemon Pepper Linguine

Grilled Rib Eye of Beef with Marinated Portobello Mushrooms and a Cabernet Demi Glaze

Chicken Wellington with Brandy and Shallot Sauce served with Glazed Whole Shallots

Fresh Bay Rockfish with Jumbo Lump Crab and Champagne Sauce

### Tier Two

Pork Tenderloin Medallions with a Smokey Jack Daniels BBQ Glaze Garnished with Caramelized Onions


Pork Tenderloin on a Nest of Carmelized Leeks and Tricolored Orzo with an Orange Horseradish Glaze

Char grilled Petite Flatiron Steak, Marinated in Shiraz, Onion and Herbs

Shrimp Scampi on a bed of Baby Spinach and Tri-Colored Orzo with Herb Tomato Butter

Pan Seared Sea Scallop Medallions served with Champagne Butter Sauce

Chicken Breast with Jumbo Lump Crab in a Lemon Butter Champagne Sauce



*Your entrée selection includes a choice of soup or salad, choice of starch and vegetable, bread basket, whipped sweet butter and coffee/tea service. A Service Charge of 20% and all applicable Maryland tax is additional.*

### Tier Three

Boneless Breast of Chicken with an Apple and Gouda Stuffing with a Brown Sugar, Dark Rum Glaze

Almond Crusted Chicken Breast with a Honey Sriracha Sauce or Orange Raspberry Drizzle

Grilled Boneless Breast of Chicken with a Maple, Bourbon, Bacon Glaze

Char-Grilled Honey Teriyaki Salmon

Baked Orange Roughy with Citrus Glaze and Orange Zest

Grilled Salmon with Tomato and Pine Nut Concasse with a Chiffonade of fresh Basil

Tilapia with Shrimp and Scallops on a bed of Sautéed Leeks

Grilled Asian Marinated Flank Steak with Julienne Peppers, Onions and Portobello Mushrooms

Flounder Stuffed with Fresh Spinach and Shiitake Mushroom Glaze, Course Grated Parmesan

Grilled Marinated Breast of Chicken with Blackberry Vinegar Reduction and Fresh Blackberries or Raspberry. Pine Nut and Scallion Salsa

Sliced Chicken Breast over Apple Pecan Stuffing with Honey Apple Glaze

Pistachio Encrusted Salmon with Mango and Red Onion Salsa

Tuscan Chicken Breast - Fennel, Squashes, Tomatoes and Peppers with Fresh Mozzarella and Balsamic Reduction

Grilled Tequila Lime Chicken with Tomato and Red Onion Vinaigrette

### Vegetarian

Ratatouille Ravioli with Basil, Tomato and Porcini Mushroom Concasse

Pasta Shells stuffed with Ricotta Cheese and topped with Pesto Cream Sauce and Fresh Parmesan

Grilled Vegetable Skewers on a bed of Cous Cous and Toasted Pine Nuts

Grilled Stuffed Portobello Mushroom on a bed of Long Grain Rice

Butternut Squash Ravioli



*Your entrée selection includes a choice of soup or salad, appropriate starch, vegetable mélange, bread basket, whipped sweet butter and coffee/tea service. A Service Charge of 20% and all applicable Maryland tax is additional.*

## *Soup Selections*

### **Served with Assorted Crackers**

Roasted Tomato Bisque with  
Fresh Dill

Maryland Crab Bisque with  
Sherry and Blue Crab

Cream of Broccoli with Cheddar  
and Chives

Classic Italian Wedding Soup

Cream of Asparagus

Shiitake Mushroom Bisque with  
Puff Pastry Crescent

Pumpkin Bisque with Crème Fraiche  
and Chives

Roasted Red Pepper and Fennel  
with Crème Fraiche

Acorn and Butternut Squash



2018



# Salad Selections

## DRESSING SELECTIONS

*Orange Raspberry Vinaigrette, Mustard Shallot Vinaigrette, Olive Oil and Red Wine Vinaigrette, Creamy Feta, Catalina French, Buttermilk Ranch, Creamy Cucumber, Sesame Tahini, Balsamic Vinaigrette and Artichoke Vinaigrette with Blue Cheese Crumbles*

Bibb and Red Oak Leaf Lettuces with Orange Slices, shaved Red Onion, and Fresh Raspberries — Citrus Vinaigrette

Mesclun Lettuces with Julienne Apples, Sprouts, Toasted Walnuts and Sliced Roma Tomatoes - Balsamic Vinaigrette

Garden Salad — Mixed Greens with julienne Zucchini, Carrots, Yellow Squash and Red Cabbage topped with Sliced Roma Tomatoes

Frisee and Belgian Endive with Crumbled Stilton Cheese, Toasted Pine Nuts and Strawberry Slices in Blush Wine Vinaigrette

Caprese Salad of Fresh Mozzarella, Red Roma Tomatoes, Fresh Basil in drizzled with Balsamic Vinaigrette Presented on Bibb lettuce with Shaved Red Onion

Red Leaf and Romaine Lettuces with Radish Sprouts, Enoki Mushrooms and Tomato Roquefort Vinaigrette

Baby Spinach with Mushrooms, Sprouts, Grape Tomatoes and Julienne Carrots

Caesar Salad — Wedge of Romaine Lettuce drizzled with Caesar dressing, Freshly Grated Parmesan and Garlic Croutons

Cobb Salad — Lettuce Wedge with Bacon, Hard-Boiled Egg, Grape Tomato, and Shredded Cheddar drizzled with Avocado Ranch Dressing

Greek Salad — Romaine Lettuce, Feta Cheese, Calamata Olives, Marinated Cucumber, Red Onion and Sliced Pepperoncini with Creamy Greek Dressing

Micro Green Salad — Colorful Micro Greens with a marinated Mushroom Mix and a fan of Roma Tomato Slices



# Accompaniments

## Starch Selections

- Mushroom Shaped Red Potatoes with Fresh Chives
- Striped Red Potatoes
- Twice Baked Potatoes
- Whole Baked Sweet Potatoes with Chives and Butter
- Rice Pilaf with Scallions and Diced Apricots
- Long Grain and Wild Rice Blend
- Tricolored Spiral Pasta with Pesto Vinaigrette
- Quartered Potatoes with Caramelized Onions and Fresh Rosemary
- Garlic Mashed Potatoes
- Fiesta Rice Pilaf with Carrots, Red Peppers, Broccoli Bits, Yellow Squash and Colorful Veggies
- Spaghetti Squash with Honey and Cinnamon Drizzle
- Sweet Potato Mousse with Pecan Brown Sugar Crunch
- Red Beans and Rice

## Vegetable Selections

- Haricot Vert Almandine
- Asparagus Bundles with Carrot Tie and Julienne Red Peppers
- Broccoli, Carrots, Yellow Squash and Red Peppers
- Bok Choy, Celery, Snow Peas, Bean Sprouts, Carrots and Fresh Ginger
- Zucchini Provençal — Garlic, Onion, Roma Tomatoes, Fresh Basil and Olive Oil
- Honey Glazed Carrots with Fresh Dill
- Sugar Snap Peas and Red Pepper Julienne
- Fennel, Green Beans, Yellow and Red Peppers
- Braised Kale with Caramelized Red Onion and Ham
- Roasted Corn and Lima Bean Succotash

## Upgraded Starches

- Minnesota Wild Rice with Dried Cherries and Scallions
- Au Gratin Potatoes
- Cheddar Bacon Potatoes
- Cheese Tortellini with Tomato Concasse and Fresh Basil
- Yukon Gold Mashed Potatoes
- Roasted Purple Potatoes with Shallots and Parsley

## Upgraded Vegetables

- Roasted Tomato with Basil Oil and Shredded Parmesan
- Grilled Zucchini, Yellow Squash, Peppers and Portobello Mushrooms
- Fried Brussel Sprouts with Bacon, Balsamic and Sun Dried Cherries



## *Enhancements*

### **Great Beginnings**

Shrimp Cocktail  
Soup Course  
Salad Course  
Pasta Course  
Sorbet Course  
Combination Plate Upgrade  
Split Entrée Upgrade

### **Beverage Service Upgrades**

Upgraded Liquor Options  
Wine Service with Dinner  
Champagne Toast  
Specialty Signature Drinks  
Warm Apple Cider

### **Sweet Endings**

Strawberries Dipped in White or Dark Chocolate

### **Dessert Stations**

Ice Cream Crepe Station  
Sundae Bar  
Viennese Station  
Fresh Fruits, Berries and Sauces  
with your Wedding Cake

### **Late Night Crowd Pleasers**

Omelet Station  
Nacho and Quesadilla Station  
Warm Cheddar Fondue with Soft Pretzels to Dip  
Slider Station  
Grilled Cheese Station  
Chocolate Chip Cookies & Cartons of Milk

*Additional Stations are available.  
Talk with your planner for more ideas!*





## *Beverage Service*

### **Premium Brands**

Absolut, Tito's, Beefeater, Dewar's, Jack Daniels Black, Jim Beam, Bacardi Light, Captain Morgan's, Canadian Club & Jose Cuervo

Flying Dog, Coors Light, Corona, Heineken, Miller Lite, Stella Artois

Yuengling & O'Doul's

House Chardonnay, Sauvignon Blanc, Pinot Grigio, White Zinfandel, Moscato, Pinot Noir & Cabernet Sauvignon

Complete Non-Alcoholic Bar

### **Super Premium Brands**

Kettle One, Grey Goose, Tanqueray, Johnny Walker Black, Jack Daniels Black, Jim Beam, Captain Morgan's, Bacardi Light, Jose Cuervo Gold, Crown Royal

Flying Dog, Coors Light, Corona, Heineken, Miller Lite, Stella Artois,

Yuengling & O'Doul's,

House Chardonnay, Sauvignon Blanc, Pinot Grigio, White Zinfandel, Moscato, Pinot Noir & Cabernet Sauvignon

Complete Non-Alcoholic Bar

### **ENHANCE YOUR MEAL**

Ceresville is proud to offer an extensive wine list available for table service. Assorted Cordials can be added to any bar and will be charged on consumption. Signature alcoholic and non-alcoholic beverages are available upon request and charged accordingly.

- All alcohol prices are subject to a 20% service charge and 9% Maryland Alcohol Tax.
- All prices include 2 bars for the first hour of service for all parties over 125 guests.
- Additional bars are available at \$100 for the first hour and \$100 each additional hour.
- If you are using a package where a premium open bar is included, the upgrade to super premium bar is \$6.00 pp.

*Alcoholic beverages cannot be brought on to or taken off the Mansion grounds or Served to individuals under the age of 21. Proper identification is required for alcohol service. \*We reserve the right to refuse alcoholic beverage service to anyone.*

## Entrée Stations

*Priced per person, per station based on a minimum of three entree stations.*

*Entree stations vary in price from \$11.00 to \$22.00 per person, per station.*

*Dessert Stations range in price from \$5.50 to \$13.00 per person.*

*Choosing less than the minimum number of entree stations will increase pricing. Chef's fees may apply.*

### **Carved Tenderloin of Beef**

With Cracked Black Pepper Crust,  
Miniature croissants and homemade soft rolls  
Pommery pesto and Dark tarragon sauces  
to accompany  
New potatoes twice stuffed with sour cream  
and chives  
Plum tomato cups filled with spinach and  
feta cheese

### **Roast Breast of Turkey**

Roasted with onions and herbs  
Mini fruit muffins, homemade soft rolls,  
tarragon mayonnaise and cranberry relish  
Wild Rice tossed with scallions, pecans and  
golden raisins  
Salad of broccoli florets, cheddar cheese,  
artichoke hearts and bacon bits  
Dressed with Balsamic vinaigrette

### **Grilled Asian Marinated Flank Steak with Ginger Soy Sauce Or Whole Top Round of Beef**

Roasted with garlic and coarse black pepper  
Soft homemade rolls, horseradish mousse  
and Dijon mustard  
Homemade waffle cut potato chips,  
lightly seasoned  
Medley of sautéed fresh garden vegetables

### **Spiral Sliced Honey Ham with Brown Sugar Glaze**

Homemade soft rolls and corn bread muffins  
Dijon mustard and tarragon mayonnaise  
Hot wild and brown rice with sherried raisins  
Red Potato Salad Nicoise

### **Mashed Potato Bar**

New Red Mashed Potatoes or  
Yukon Gold Mashed Potatoes  
And  
Mashed Yams with butter and brown sugar  
Pesto Shrimp Sauce, Salmon Cream Sauce,  
and Natural Gravy  
Accompanied with Shredded Cheddar  
Cheese, Scallions, Bacon, Sautéed Mushrooms,  
French Fried Onions, Mini Marshmallows,  
toasted pecans and shredded coconut  
Butter and Sour Cream, served in Martini  
Glasses

### **Southwestern Station**

Whole marinated flank steaks grilled over  
hardwood coals & carved at the buffet.  
Petite chicken breasts marinated in tequila,  
lime and cilantro grilled over hardwood coals  
Soft flour tortillas, fresh guacamole, chunky  
tomato salsa, sour cream, black olives,  
jalapenos and grated sharp cheddar.  
Baskets of fresh tortilla chips  
Salad of black beans, sweet red pepper  
and corn with lime vinaigrette



## Entrée Stations –Continued

### Burrito Bowl Station

Tortilla Bowls to Fill with:  
Grilled Flank Steak, Spicy Chicken and Pulled Pork  
Guacamole, Shredded Lettuce, Jalapenos  
Sour Cream, Cheddar and Provolone Mix  
Diced Tomatoes, Scallions, Black Olives,  
Corn Salsa  
Hot Black Beans and Spanish Rice.

### Nacho and Quesadilla Station

Grilled flour tortillas with cheddar and green pepper, chopped tomatoes, Jalapeno peppers, green onions and sour cream  
Fresh corn chips served with refried beans, homemade guacamole,  
Chunky salsa and hot Chili con Queso

### Pasta Station

Choice of two pastas:  
Tricolor Cheese Tortellini, Tomato Basil Penne, Spiral Fusilli, Sea Shells or Basil Spinach Ravioli  
*Choice of two sauces:*  
Classic Alfredo, Shrimp and Garlic Cream, Roasted Red Pepper Cream, Traditional Marinara, Spicy Putanesca, with Kalamata olives, Pesto, White or Red Clam Sauce or Bolognese sauce Grated Parmesan and tricolor pepper to add  
Basket of Focaccia and whipped sweet butter.  
Salad of baby lettuces and sliced Roma tomatoes tossed with Balsamic vinaigrette

### Fried Rice Station

Shrimp Fried Rice, Chicken Fried Rice or Vegetarian Fried Rice-Choice of two  
Spring Rolls with Spicy Mustard Dip  
Choice of Kimchi or Seaweed Salad  
Soy Sauce, Hoisin Sauce or Sriracha  
Dipping Sauce

### Salmon Station

Whole Poached Norwegian Salmon or Smoked Alaskan Salmon Filets  
Lemon cups of capers, red onion and cucumber moons  
Cream cheese, dark pumpernickel, mini bagels, coarse Dijon sauce  
Salad of wild rice, artichoke hearts, scallions, cucumbers.  
Steamed fresh asparagus spears, chilled and served with lemon vinaigrette.

### Shrimp and Grits Station

Choice of Shrimp and Grits or Beef Stew and Grits  
Topped with Melted Cheese and Butter  
Jalapeno Corn Bread with Whipped Butter  
Black Eyed Peas and Collard Greens

### Omelet Station

Fluffy Fresh Omelets made to order by our Executive Chef and  
Served with your Favorite Garden Filling  
Choices to include  
Cheddar and Swiss Cheeses, Ham, Shrimp, Diced Tomatoes, Tri-color Peppers, Sliced Mushrooms,  
Onions, Scallions and Sour Cream



## Entrée Stations –Continued

### Crepe Station

#### Choice of two or three

Monte Cristo Crepe with Raspberry Sauce  
Western Egg Crepe with Cilantro Salsa  
Julienne Vegetables and Fresh Spinach Crepe with Cheddar Sauce  
Tomato, Goat Cheese and Leek Crepe  
Sausage, Apple and Goat Cheese Crepe  
Swiss Cheese, Ham and Asparagus Crepe  
Smoked Salmon, Dill and Ricotta Crepe  
Chicken and Wild Mushroom Crepe with Veloute  
Crepes served with a choice of Fresh Fruit Salad or Baby Lettuce Salad

### Clam Bake Station

Clams, Mussels, Shrimp, Corn on the Cob and Petite Red Potatoes,  
Steamed with Old Bay, Shallots, Sam Adams Lager and Finished with Fresh Parsley  
Garlic Toast, Biscuits or Corn Bread  
Served with Melted Butter and Siracha Sauce

### Raw Bar

Chilled jumbo shrimp, oysters on the half-shell and snow crab claws on ice  
Served with lemon wedges,  
Classic cocktail sauce, fiery Chipotle sauce and cool lime cream

### Grilled Cheese Station

#### Choice of Two Pre-Determined Grilled Cheese Sandwiches

*Choice of Tomato Bisque, Cream of Broccoli or Wedding Soup*

*Choice of Two:* Marble Rye, Sourdough, White or Pumpnickel

*Choice of Two:* Swiss, American, Muenster, Brie, Fontina or Mozzarella

Garnishes for Inside: Sautéed Fresh Spinach, Ham, Turkey, Roast Beef, Pancetta, Scallions, Caramelized Onions, Sliced Portabella Mushrooms, Apples, Roasted Red Peppers, Pastrami and Sauerkraut

### Hot Dog and Hamburger Station

Mini Hot Dog and Cheeseburger Sliders  
Chili and Cheese to Top  
Shredded Lettuce, Tomato, Diced Onion, Pickle Slices, Jalapenos, Sautéed Mushrooms, Avocado, Mayonnaise, Whole Grain Mustard, Ketchup, BBQ Sauce and Relish  
*Choice of Either:* Fresh Fried Potato Chips, Sweet Potato Fries, Curly Fries or Onion Rings

### Late Night Slider Station

Grilled Mini Cheeseburgers on Soft Potato Rolls  
Served with Lettuce, Tomato, Red Onion, Pickle Relish, Chopped Bacon, Mushrooms, Ketchup, Mayonnaise and Dijon Mustard.

### Enhance your slider station with

Pulled Pork with BBQ Sauce  
Mini Crab Cakes with Remoulade Sauce  
Soft Shell Crab with Remoulade Sauce

### Wine and Cheese Boards

Tasting of Wines from our Wine list  
Choice of Whole Cheeses  
Maytag Blue, Gouda, Camembert, Montrachet, Fontina or Sharp Cheddar.

### Charcuterie Display (Serves 100)

of Prosciutto, Sopressa, Pepperoni, Imported Cheeses, Dried Fruits, Olives, Whole Grain Mustard and Preserves



# Dessert Stations

## Viennese Station

Assorted French and Viennese pastries: Tiny kiwi tartlets, rich French tortes, chocolate cups filled with mousse, strawberries dipped in white chocolate, chocolate and liqueur truffles, And fancy cookies

## Ice Cream Crepe Station

Vanilla ice cream crepes with Crème Anglaise, raspberry sauce, Bananas Foster, cherries jubilee and chocolate sauces. Bowls of fresh berries, chocolate mousse and whipped Grand Marnier cream.

## Fruit Fondue Station

Display of ripe cantaloupe, kiwi, honeydew, pineapple and berries With cubes of buttery pound cake, Served with chocolate fudge sauce, whipped Grand Marnier cream, Crème Anglaise and brown sugar

## Sundae Bar

Coupe glasses of Vanilla and Chocolate Ice Cream  
Served with a selection of toppings to create your own sundae  
Toppings include Chocolate Fudge Sauce, Caramel Sauce, Fresh Raspberry Sauce, Crème Anglaise (Custard Sauce), Sliced Strawberries, Assorted Jimmies, Fresh Whipped Cream and Chopped Walnuts

## Coffee Station

Freshly ground Colombian and decaffeinated coffees and a variety of flavored specialty teas,  
Served with lemon slices, cream and sweeteners

## Cordials on Bar

Chambord, Amaretto, Kahlua, Sambuca, Bailey's Irish Cream or Grand Marnier

## Ice Carvings

Custom designs, created by our artistic chef, to beautifully accent your buffet

