



Wedding Buffet

Upon Arrival

(Choice of Four)

Domestic Cheese Display

Wisconsin Cheddar, Provolone, NY State Swiss,
Dill Havarti & Smoked Gouda Cheeses
Gourmet Crackers, Fresh Fruit Garnish

Vegetable Crudités

Assortment of Market Fresh Vegetables
Served with Hummus, Eggplant Babbaganoosh,
Onion & Ranch Dips, Crostini & Pita Breads

Fresh Fruit Display

Chef's Seasonal Selection of Fresh Melons,
Pineapples, Grapes, and Assorted Berries

Chips & Dip Display

House Made Potato and Tortilla Chips
Black Bean & Corn Relish, Pico de Gallo
Guacamole, French Onion Dip
Bacon Horseradish & Chipotle Buttermilk Ranch Dips

Grilled Vegetable Antipasto

Balsamic Grilled Vegetables, Olives, Artichoke Hearts,
Pepperoncini, Cherry & Roasted Peppers,
Bruschetta & Tapenade with Flatbreads, & Crostini's

Wheel of Brie

Wrapped and Baked in Phyllo
with Toasted Almonds, Local Honey and Fresh Berries
French and Multigrain Baguettes

Spinach and Artichoke Dip

Creamy Blend of Gruyere, Asiago, and Parmesan
Celery and Carrot Sticks, Tri Color Tortilla Chips

Italian Charcuterie

Cured & Dried Sliced Italian Provisions,
Fresh Mozzarella & Tomato Caprese
Balsamic Grilled Vegetables, Olives, Pepperoncini,
Artichoke Hearts, Cherry & Roasted Peppers

Chef's Butler Passed Hors d'Oeuvres

(Choice of Eight)

Cold Selections

Fresh Tomato and Basil Bruschetta, Balsamic Syrup
Sycamore Deviled Eggs
Tender Asparagus Wrapped In Prosciutto
Shrimp Cocktail with Cocktail Sauce**

Red Grape Chicken Salad, Belgian Endive
Fresh Mozzarella, Olive, Artichoke, Sun Dried Tomato Skewer
Smoked Salmon, Marbled Rye, Chive Cream Cheese**
Tuna Tartar In Cucumber Cup With Wasabi Aioli**

Hot Selections

Sesame Chicken Skewer with Teriyaki Peanut Sauce
Brie, Almond & Raspberry In Phyllo
Vegetable Egg Roll, with Ginger Soy Dipping Sauce
Spinach and Fontina Quiche
Mini Brooklyns- Cocktail Size Pastrami And Corn Beef Reubens
Edamame Potsticker, Plum Sauce
Pretzeled Pigs in a Blanket, Served with Honey Mustard
Black Bean And Spicy Chicken Spring Rolls, Lime Crema
Mini Grilled Cheese and Tomato Sliders
Lemon Grass Chicken Dumplings, Ginger Teriyaki
Cocktail Franks, Served With Dijon
Beef Tenderloin Kabob with Peppers & Onions
Jersey Cheesesteak Spring Rolls

Petit Maryland Style Crab Cake with Remoulade
Sliced Sirloin on Crostini, Shallot Jam, Crispy Onion
Pork Potstickers, Thai Chili
Mini Cheeseburgers, Sesame Seed Buns
Pasilla Pepper Rubbed Chicken Quesadillas
Asparagus & Asiago in Phyllo
Spanikopita with Yogurt Sauce
Wild Mushroom Arancini, White Truffle Oil
Beef Empanada, Chimichurri
Scallops Wrapped In Bacon
Sausage and Pecorino Stuffed Mushrooms
Coconut Shrimp, Mango Coulis
Baby Lamb Chops**

***Supplemental - \$2.95 Additional*



Dinner Buffet

Farmer's Market Salads

(Choice of Three)

Field Greens, Grape Tomatoes, Bermuda Onion, Cucumbers, & Garlic Croutons with Assorted Dressings
Traditional Caesar Salad with Anchovy Vinaigrette, Shaved Parmesan & Garlic Croutons
Napa Cabbage Slaw with Asian Vegetables, Cilantro & Roasted Cashews with Ginger Dressing
Five Cheese Tortellini, Arugula, Tomato, Artichokes, Pesto Vinaigrette
Farfalle Pasta Salad with Kalamata Olives, Roasted Red Peppers, Pesto & Pepperoncini
Greek Salad, Romaine, Red Onion, Black Olives, Cucumbers, Feta, Cherry Tomatoes, Oregano Vinaigrette

Pasta Bar

(Choice of One)

Orecchiatta with Broccoli Rabe, Crumbled Italian Sausage, Oven Roasted Tomatoes, EVOO
Baked Penne with Sun Dried Tomatoes, Ricotta & Mozzarella Cheese, Pesto Cream
Cavatappi Pasta Bolognese, Ground Beef, Pork, & Veal, Plum Tomato & Basil
Rigatoni ala Vodka, English Peas, Pearl Onions and Crispy Prosciutto

Entrees

(Choice of Two)

Chicken Madeira, Kennett Square Mushrooms, Pancetta & Pearl Onions with Madeira Wine
Chicken Florentine, with Spinach & Mozzarella, Lemon Butter White Wine Sauce
Tuscan Chicken, Artichokes, Sun Dried Tomato, Fontina Cheese, Roasted Garlic Cream
Chicken Coq Au Vin, Crimini Mushrooms, Nueske Bacon, Cippollini Onion, & Fresh Herbs
Baked Eggplant Rollantine, Ricotta and Fresh Mozzarella Cheeses, Basil Pomodoro
Duck Confit Cassoulet, Country Sausage, Smoked Ham, Braised White Beans
Burgundy Braised Beef, Pearl Onions, Wild Mushrooms, Sour Cream Demiglace
Cioppino of Shrimp, Mussels, Sole, Clams, Calamari, Sweet Plum Tomato, Roasted Onion & Pepper
Crabmeat Stuffed Filet of Sole, Lobster Saffron Cream Sauce
Sesame Crusted Salmon, Bok Choy, Asian Ponzu Glaze

Entrees Accompanied With Chef's Selection of Fresh Vegetables, Potato, Dinner Rolls & Butter

Carving Station*

(Choice of One)

Lemon & Rosemary Brined Roast Turkey, Apple Cranberry Chutney, Sage Pan Gravy
Beef en Croute, Mushroom Shallot Duxelle, Green Peppercorn Demiglace
Bourbon Glazed Virginia Ham, Local Honey and Brown Sugar Bake
Cider & Maple Glazed Pork Loin, Roasted Tomato Compote
Salmon & Shrimp Coulubiatic, Spinach and Lemon Caper Beurre Blanc

\$129 per Person*

Inclusive of Service Charge and Sales Tax

** Denotes \$100 Chef Attendant Fee*

Five Hour Reception Includes Premium Open Bar and Champagne Toast

Freshly Brewed Coffee, Assorted Teas and Soft Drinks