



Wedding Sit Down

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*



Reception

Appetizer Course

(Choice of One)

Braised Short Rib Ravioli, Crème Fraiche & Frizzled Onions
Penne ala Vodka with Shaved Parmesan Cheese
Wild Mushroom Risotto, Asparagus & Mushroom, Parmesan Cream
Baked Eggplant Rollantine, Ricotta and Fresh Mozzarella Cheeses, Basil Pomodoro
Potato Gnocci with Asparagus, Shitake, Sage & Marscapone Cream Sauce

First Course

(Choice of One)

Baby Spinach, Applewood Smoked Bacon, Red Onions & Roasted Tomato Vinaigrette
Field Greens, Candied Walnuts, Bleu Cheese Crumbles, Dried Cranberries, Golden Italian Dressing
Fresh Mozzarella & Tomato Caprese, Aged Basil Balsamic Reduction & Cold Pressed Olive Oil
Iceberg Wedge, Crumbled Bacon, Red Onion, Cucumber, 1000 Island Dressing
Traditional Garden Salad, Bermuda Onion, Carrot, Cucumber, Grape Tomato, Balsamic Vinaigrette
Caesar Salad, Shaved Locatelli Cheese, Garlic Crouton & Anchovy Vinaigrette

Main Course

*(Choice of Three)**

Baked Eggplant Rollantine, Ricotta and Fresh Mozzarella Cheeses, Basil Pomodoro
Seasonal Roasted Vegetable Lasagna, Creamy Bechamel
Chicken Florentine, Spinach & Mozzarella, Lemon Butter Sauce
Chicken Sorrento with Prosciutto, Eggplant, Mozzarella, Tomato Demi
French Breast of Chicken Stuffed with Fontina Cheese, Spinach, & Cranberries, Natural Jus
Maryland Blue Crab Cakes, Sautéed Spinach, & Grain Mustard Aioli
Herb Crusted Red Snapper, Capers, Lemon, White Wine, Tomato Concasse
Crabmeat Stuffed Filet of Sole, Lobster Saffron Cream Sauce
Sesame Crusted Salmon, Bok Choy, Asian Ponzu Glaze
Filet Mignon, Maytag Blue Cheese Crust with Port Wine Demi Glace
Sea Salt Crusted Prime Rib of Beef, Au Jus
Prosciutto Wrapped Tenderloin of Pork, Stone Fruit Demiglace

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

Dessert

Chef's Selection of Assorted Petit Fours, Macaroons, Housemade Cookies and Brownies Served Tableside

\$129 per Person*

Inclusive of Service Charge and Sales Tax

Five Hour Reception Includes Premium Open Bar and Champagne Toast

Freshly Brewed Coffee, Assorted Teas and Soft Drinks

**Meal Counts Required (7) Days Prior to Event*

\$2.95 Additional for Tableside Selections