



Friday/Sunday Served Dinner Reception

Four Hour Premium Open Bar*

Stolichnaya Vodka, Jack Daniel's Bourbon, Seagram's VO, Tanqueray Gin, Dewars White Label Scotch, Bacardi Silver Rum, Captain Morgan's Spiced Rum, Amaretto, Coffee Liquor, Peach Schnapps, Amstel Light, Heineken, Miller Lite, Yuengling Lager, Robert Mondavi Private Selection Merlot and Chardonnay Assorted Sodas and Fruit Juice

Butlered Hors d' Oeuvres

(Choice of Three of the Following)

**Thai Money Bags*

**Wild Mushroom Tartlets*

**Coconut Shrimp*

**Petite Maryland Crab Cakes*

**Quesadilla Trumpets*

**Spanakopita*

**Roasted Beef Tenderloin on a Garlic Biscuit*

**Baked Brie with Raspberry Phyllo*

Champagne Toast

Salads

(Selection of One)

Mesclun Greens with Ripe Tomatoes & Cucumbers Garnished with a Goat Cheese & Pine nut Miniature Tart, Dressed with Balsamic Vinaigrette

Traditional Caesar Salad, Served With Sourdough Croutons & Parmesan Cheese crisps Baby Spinach, boursin cheese, candied pistachios, cherry tomatoes, garlic crostini & roasted fennel vinaigrette

Bibb Lettuce with Caramelized Walnuts, Dressed with Gorgonzola & Chive Vinaigrette Baby Arugula, Radicchio ^ Endives, Garnished with Artichoke Hearts, Kalamata Olives & Fresh Mozzarella Cheese, Dressed with Lemon-Basil Vinaigrette

Entrees

*(Selection of One**)*

Herb Encrusted Breast of Chicken - Served with a Citrus Berre Blanc - \$69.00 per person

Sourdough Encrusted Salmon - Served with Reisling White Wine Sauce - \$79.00 per person

Grilled Filet Mignon - Served with Wild Mushroom Demi Glace - \$89.00 per person

Accompaniments

Dinners Served with Chef's Choice of Seasonal Vegetables & Starch

Freshly Baked Rolls & Butter Freshly Brewed Columbian Coffee,

Decaffeinated Coffee, Hot Tea, Freshly Brewed Iced Tea

Dessert

Signature Gourmet Wedding Cake

**\$150.00 Bartender Fee will apply. One bartender per 75 guests recommended.*

***\$2.00 Extra Per Person for offering Choice of Two Entrées*

All Prices Subject to Applicable 22% Service Charge and 6% MD Sales Tax.



Friday/Sunday Stations Reception

Four Hour Premium Open Bar*

Stolichnaya Vodka, Jack Daniel's Bourbon, Seagram's VO, Tanqueray Gin, Dewars White Label Scotch, Bacardi Silver Rum, Captain Morgan's Spiced Rum, Amaretto, Coffee Liqueur, Peach Schnapps, Amstel Light, Heineken, Miller Lite, Yuengling Lager, Robert Mondavi Private Selection Merlot and Chardonnay Assorted Sodas and Fruit Juice

Domestic Cheese Display

Beautifully Displayed with Fresh Berries and Assorted Gourmet Crackers

Butlered Hors d' Oeuvres

(Choice of Three of the Following)

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| <i>*Tomato & mozzarell, sea salt, basil & olive oil</i> | <i>*Wild Mushroom Tartlets</i> |
| <i>*Petite Maryland Crab Cakes</i> | <i>*Teriyaki Chicken skewers, ponzu sauce</i> |
| <i>*Baked Brie with Raspberry Phyllo</i> | <i>*Prosciutto wrapped asparagus, cucumber dill dip</i> |
| <i>*Rare beef & crostini, 3 onion relish</i> | <i>*Spanakopita</i> |

Champagne Toast

Stations

*Choice of Two of the Following Three Stations
All Stations Served With Warm Rolls and Butter and
Your Choice of Garden Salad or Caesar Salad*

Pasta Station

*(Please Choose Two of the Following Pastas)
Penne pasta with roasted vegetables & Tuscan marinara
Cheese tortellini with cherry tomatoes, fresh peas & roasted garlic cream sauce
Orecchiette Pasta, crispy fried pancetta, Wild Mushrooms, roasted shallots
fresh herbs & traditional alfredo sauce*

Carving Station**

*(Choice of One of the Following)
Smoked Sage Pork Loin
Sourdough Crusted Salmon
Asian Sesame BBQ Steak
Brown Sugar & Honey Roasted Turkey
Served with Appropriate Condiments and Silver Dollar Rolls*

Farmers Market

*Potato and prosciutto salad & Broccoli cheddar soup
Salmon Cakes with remoulade sauce
Grilled chicken & asparagus*

Gourmet Wedding Cake

Freshly Brewed Columbian Coffee, Decaffeinated Coffee, and Assorted Herbal Teas

\$89.00 per person

**\$150.00 Bartender Fee will apply. One bartender per 75 guests recommended.*

*** \$100.00 Attendant Fee will apply.*

All Prices Subject to Applicable 22% Service Charge and 6% MD Sales Tax.