



True Love Rehearsal Dinner Package

Includes:

*One Hour Premium Open Bar**
Coffee, Decaffeinated Coffee, Herbal Tea
Iced Tea & Iced Water

Butlered Hors d' Oeuvres

(Selection of 3 from the following)

<i>Beef Crostini with Three Onion Relish</i>	<i>Vegetable Spring Roll</i>
<i>Petite Maryland Crab Cakes</i>	<i>Coconut Shrimp</i>
<i>Baked Brie with Raspberry Phyllo</i>	<i>Spanakopita</i>

First Course

(Selection of one from the following)

Arugula Salad, Dressed with Balsamic Vinaigrette, Gorgonzola Cheese, & Caramelized Walnuts
Baby Spinach with Radicchio, Strawberries and Aged Balsamic Dressing
Vine-Ripened Tomatoes and Fresh Mozzarella with Basil Vinaigrette
Field Greens with Chèvre Goat Cheese and Pine Nuts in Phyllo
Traditional Caesar Salad with Garlic Croutons
Butternut Squash and Maple Soup
Harvest Mushroom Cream Soup
Cream of Crab Soup
Lobster Bisque

Plated Dinner Entrées

(Select Two of the Following to Offer Guests a Choice of One)

(Entrée Counts due Seven Business Days in Advance)

<u><i>Maryland Crab Cakes</i></u> <i>Two Jumbo Lump Crab Cakes Served with an Old Bay Sauce</i>	<u><i>Rock N Crab</i></u> <i>Crab Crusted Rockfish with Tomato Fennel Bouillabaisse Sauce</i>
<u><i>New York Strip Steak</i></u> <i>New York Strip Steak with Brown Butter Potato Sauce</i>	<u><i>Filet Mignon</i></u> <i>Grilled Filet of Beef with Wild Mushroom Ragout & Veal Demi-Glacé</i>
<u><i>Herb Crusted Breast of Chicken</i></u> <i>Served with Artichoke Hearts and a Beurre Blanc Sauce</i>	<u><i>Filo Wrapped Portabella Mushroom</i></u> <i>Filled with Spinach, Roasted Red Pepper Duxelle and Brie Cheese</i>

Selection of One Dessert

Chocolate Cinnamon Cake, New York Style Cheesecake, Warm Country Apple Tart

\$65.99 per person

**\$150.00 Bartender Fee Will Apply*

All Prices are subject to 22% Service Charges & applicable MD Sales Tax.



Magical Love Rehearsal Dinner Buffet

Includes:

*One Hour Premium Open Bar**
Iced Tea & Iced Water
Coffee, Decaffeinated Coffee, Herbal Tea
Chef's Choice of Seasonal Starch & Vegetable

Your Choice of One Soup

Cream of Crab Soup
Harvest Mushroom Cream Soup
Potato Leek Soup
Butternut Squash and Maple Soup

Your Choice of One Salad

Field Greens with Chèvre Goat Cheese and Pine Nuts in Phyllo
Vine-Ripened Tomatoes and Fresh Mozzarella with Basil Vinaigrette
Traditional Caesar Salad with Garlic Croutons
Baby Spinach with Radicchio, Strawberries and Aged Balsamic Dressing
Arugula Salad, Dressed with Balsamic Vinaigrette, Gorgonzola Cheese, & Caramelized Walnuts

Your Choice of Three Entrées

<i>Grilled Chicken Marsala</i>	<i>Beef Tips with Three-Peppercorn Sauce</i>
<i>Roast Pork Loin with Rosemary Gravy</i>	<i>Swordfish Tips with Seared Pineapple Salsa</i>
<i>Thai Red Curry Pork Tenderloin</i>	<i>Chicken Medallions with Spinach & Provolone</i>
<i>Grilled Breast of Chicken with an Herb-Citrus Butter Sauce</i>	<i>Salmon Medallions with Dill-Mustard Sauce</i>

Dessert Table

Chef's selection of desserts.

\$55.99 per person

**\$150.00 Bartender Fee Will Apply*



Italian Lovers Rehearsal Dinner Buffet

Includes:

Iced Tea & Iced Water

Coffee, Decaffeinated Coffee, Herbal Tea

Table Wine Service

(One Bottle each House Merlot and House Chardonnay per 10 guests)

Displayed Hors D'Oeuvres

*Antipasto Display to Include Salami, Prosciutto, Mortadella, Provolone,
Kalamata Olives, Marinated Artichokes and Spicy Mustards*

Vine-Ripened Red Tomatoes with Fresh Mozzarella and Basil Vinaigrette

Served First Course

Minestrone Soup

Flavors of Italy Buffet

Traditional Caesar Salad with Garlic Croutons

Chicken Medallions Topped with Spinach and Provolone, Served with an Herbed Butter Sauce

Grilled Steak & Mushroom Marsala

Poached Salmon Medallions with Grain Mustard and Dill Sauce

Fennel Tossed with Farfalle Pasta, Fresh Plum Tomatoes and Tomato-Basil Sauce

Seasonal Grilled Vegetables

Assorted Breads, Herbed Roll, and Bread Sticks

Dessert Table

Hand Filled Cannolis

& Other Delectable Chef Selections

\$45.99 Per Person

All Prices are subject to 22% Service Charges & applicable MD Sales Tax.