



## *Magical Reception*

### *Choice of Two of the following Station Presentations*

#### *Domestic and Imported Cheese Display*

*An Assortment of Cheeses to Include:*

*Aged Cheddar, Smoked Gouda, Gorgonzola, Pepper Jack, Provolone,  
Havarti Dill, Brie, Boursin, and Meadow Farms Cheeses  
Garnished with Fresh Seasonal Fruits and Berries, Assorted Gourmet Crackers and  
Rustic Baguettes*

#### *Spinach and Artichoke Dip Bread Bowl*

*Served with Assorted Gourmet Crackers and Rustic Baguettes*

#### *Chefs Vegetables*

*An Elaborate Variety of Raw and  
Grilled Vegetables Served with Assorted Dips*

#### *Seasonal Fruit Display*

*Mirrored Trays Filled with  
Fresh Seasonal Fruits and Berries*

#### *Baklava of Brie*

*Brown Sugar, Honey and Pistachios  
Wrapped in Phyllo  
Served with Gourmet Crackers and Rustic Baquettes*

*Butler Passed Hors D' Oeuvres*  
(Selection of Five)

*Rare Beef & Crostini, 3 onion relish*

*Spinach and Feta Cheese Turnovers*

*Asian Mushroom Spring Rolls Served with orange ginger Soy Sauce*

*Boursin Artichokes, sun dried tomato dip*

*Cranberry & Blue cheese tart*

*Duck & Apricot roulade*

*Pumpkin seed crusted Lamb Chops, Caramelized onion aioli*

*Coconut Shrimp, Papaya & mango salsa*

*Mini Maryland Crab Cakes, charred tomato cocktail sauce*

*Teriyaki Chicken skewers, ponzu sauce*

*Grilled Vegetable & cheese Quesadillas, enchilada sauce*

*Saki & sea salt Cured Salmon, wasabi cracker & micro greens*

*Rare Tuna & Tomato Marmalade, potato croutons, Asian spoon*

*Grilled Chicken & Potato Tart, manchego mornay*

*Crab Dip Tart, lemon zest and parmesan cheese*

*Potato Cake, crème fraiche & salmon caviar*

*Old bay Soft Shell Crab Roll – “BLT STYLE”*

*Tomato & Mozzarella Canapé, sea salt, basil & olive oil*

*Mushroom Tarts, asiago cheese & sherry*

*Vegetable Spring Rolls, Thai chili sauce*

*Prosciutto Wrapped Asparagus, cucumber dill dip*

## Hors D' Oeuvres Continued

*Butter Poached Lobster & Shrimp Salad, Sourdough toast*

*Smoked Duck & Jack Cheese Quesadillas  
Mango & Pineapple Salsa*

*Oyster PoBoy Sliders  
Greens, Tomato & Pickle Aiolo*

### Salads

*(Selection of One)*

*Mesclun Greens with Ripe Tomatoes and Cucumbers Garnished with a Goat Cheese and Pine nut Miniature Tarts, Balsamic Vinaigrette*

*Traditional Caesar Salad, Served With Sourdough Croutons and Parmesan Cheese crisps*

*Baby Spinach, boursin cheese, candied pistachios, cherry tomaatoes, garlic crostini & roasted fennel vinaigrette*

## Dinner Entrée Stations

*(Choose 3 of the Following Food Station, add an additional for \$10.00 more per person)*

### Carving Station

*(Selection of One, a Selection of Two, \$5.00 additional per person)*

*All Carved Items are Served with Chef's Choice of Starch & Vegetables,  
Accompaniments and Silver Dollar Rolls*

*BROWN SUGAR & HONEY ROASTED TURKEY*

*BLACK PEPPER RUBBED PRIME RIB*

*SMOKED SAGE PORK LOIN*

*SOURDOUGH CRUSTED SALMON*

*ASIAN SESAME BBQ FLAT IRON STEAK*

*MOLASSES GLAZED COUNTRY HAM*

*GRILLED BEEF TENDERLOIN*

## **Dinner Entrée Stations Continued**

### **Pasta Station**

*(Selection of Two)*

*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  
Gemmilli pasta, Grilled Chicken, sundried tomatoes, kalamata olives,  
Capers, aiago cheese & rosemary olive oil  
Caramelized Onion Prosciutto Agnolotti, served with Roasted Shallots, Fresh Peas and  
Opal Basil Cream Sauce*

### **Celebrate Maryland**

*Crab soup & old bay crackers, Eastern shore corn bread  
Buttered White Corn & Real Mac & Cheese, Maryland Crab cakes & Tomato Coulis*

### **Farmers Market**

*Meadow Farms cheeses & summer sausage, Potato and prosciutto salad &  
Broccoli cheddar soup, Salmon Cakes with remoulade sauce  
Grilled chicken & asparagus*

### **Bistro Table**

*Antipasta with house pickles, meats & cheeses  
French Onion Soup & gruyere cheese crostinis  
Trio of mushroom risotto  
Crispy fried eggplant towers of roasted pepper, mushrooms and goat cheese with a  
oregano marinara sauce*

### **South of the Border**

*9 layer Dip & tortilla chips, Black Bean & Roasted Squash Soup  
Steak, Chicken & Fish Taco Bar. Chipotle sour cream, cheddar cheese, salsa,  
lettuce, tomato, onion & guacamole, Mexican Rice and Mole Baked Beans*

### **Seafood Station**

*Maryland Crab Cakes, Jumbo Shrimp Cocktail and Crab Claws  
Served with Cocktail Sauce and Tartar Sauce*

### **Dessert Table**

*Chef's Selection of Assorted Desserts  
Coffee Service  
\$109*

All Prices Subject to Applicable 22% Service Charge and 6% Sales Tax  
\$150 Attendant Fee per Dinner Entrée Station will apply