



Wedding Reception

Five 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

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

Smoked Pork Tenderloin, pretzel roll, slaw & house BBQ sauce

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

Butter Poached Lobster & Shrimp Salad, Sourdough toast

Smoked Duck & Jack Cheese Quesadillas with Mango & Pineapple Salsa

Oyster PoBoy Sliders with Greens, Tomato & Pickle Aiolo



Champagne Toast

Appetizers

(Selection of One)

Stop Light Mozzarella Tower

Red, yellow & green roasted peppers, basil, sea salt, cracked pepper & olive oil

Crab Brulee Tart

3 tomato relish & parsley puree

Maryland Blue Crab Ravioli

Roasted tomatoes, fresh herbs, Sherry cream reduction & parmesan cheese

Carmelized Onion Prosciutto Agnolotti

Roasted Shallots, Fresh Peas and Opal Basil Cream Sauce

Chef's seasonal soup

Salads

(Selection of One)

Mesclun Greens with Ripe Tomatoes and Cucumbers Garnished with a Goat Cheese and 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 and Dressed with Gorgonzola and Chive Vinaigrette

Baby Arugula, Radicchio and Endives, Garnished with Artichoke Hearts, Kalamata Olives and Fresh Mozzarella Cheese, Dressed with Lemon and Basil Vinaigrette

Sorbet Selection

(Selection of One)

Raspberry, Mango or Lemon

*All Entrees Served with the Appropriate Selection of Accompaniments
Fresh Baked Rolls and Butter*



Entrees

- Grilled Breast of Chicken with Morel Mushroom and Tarragon Cream sauce / \$119*
- Rock "N" Crab - Crab Crusted Rockfish with Tomato Fennel Boulbaise / \$139*
- Sourdough Crusted Salmon with Riesling Wine Butter Sauce / \$129*
- Parmesan & Garlic Shrimp Scampi with a Lemon Caper Sauce / \$129*
- Grilled Filet of Beef, Served with Wild Mushroom Ragout, and Veal Demi-glaze / \$139*
- Grilled New York Strip with a Brown Butter Potato Sauce / \$135*
- All Natural Cornish Game Hen, Corn Bread Stuffing, Brown Sugar & Honey Mustard Sauce / \$125*
- Traditional Maryland Crab Cakes, Served With a Old Bay sauce / \$139*
- Petite Filet of Beef, and Maryland Crab Cake / \$159*
- Duck "2" Ways - Cinnamon Roasted Duck Breast & Smoked Duck and Cognac Sausage / \$139*
- Veal T-Bone Steak with a Truffled Bread and Butter sauce / \$139*
- Honey & Pistachio Crusted Rack of Lamb with a rosemary port demi glaze / \$139*
- Petite Filet of Beef and Sourdough Crusted Salmon / \$149*
- Grilled Vegetable and Pasta Rollatini, Served with Tomato Basil sauce / \$119*
- Filo Wrapped Portabella Mushroom with Spinach, Roasted Red Peppers, Mushroom Duxelle & Brie Cheese / \$119*

Dessert

- Signature Wedding Cake*
- Freshly Brewed Colombian Coffee, Decaffeinated Coffee, and Assorted Herbal Teas*

A \$2.00 Per Person Split Entrée Fee Will Apply if You Wish to Offer Second Choice of Entrée.

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



Magical Reception

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Teriyaki Chicken skewers, ponzu sauce

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Oyster PoBoy Sliders with Greens, Tomato & Pickle Aiolo



Station Presentations

(Selection of Two)

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 Baguettes

Champagne Toast

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 tomaotoes, garlic crostini & roasted
fennel vinaigrette*



Dinner Entrée Stations

(Selection of 3)

(Selection of 4 - add an additional \$10.00 per person)

Carving Station

(Selection of One Carved Item)

(Selection of Two Carved Items – add an additional \$5.00 per person)

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

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

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

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

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, asiago cheese & rosemary olive oil
Caramelized Onion Prosciutto Agnolotti, served with Roasted Shallots, Fresh Peas and Opal Basil Cream Sauce

Farmers Market

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

Celebrate Maryland

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

Seafood Station

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

Dessert

Signature Wedding Cake
Coffee Service
\$139

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



Confirm a Friday or Sunday Reception and receive a 10% discount off the Regular Wedding Packages.

Ask about our Off Season Offerings!

*Discounts not available on Holiday Weekends
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Additional Fees

- Reception Set Up Fee - \$550.00*
- Ceremony Fee – Up to 99 Guests - \$1,000.00*
- Ceremony Fee – 100-150 Guests - \$1,200.00*
- Ceremony Fee – Over 150 Guests - \$1,400.00*
- Coat Check with Attendant - \$150.00*
- Bartender Fee per 75 Guests - \$150.00*
- Attendant Fee per Station - \$150.00*
- Wine Steward Fee per 100 Guests - \$150.00*
- Time Extension Fee - \$550.00*
- Tent Rental - \$1,950.00 and up*
- Hosted Valet Parking – Per Car*
 - Pier 5 Hotel - \$15.25*
 - Admiral Fell Inn - \$15.00*
 - Brookshire Suites - \$15.00*
- Hosted Self Parking – Per Car - \$13.00*

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Culinary Enhancements

- Chocolate Fountain*
 - Rental - \$250.00*
- Fruit & Chocolate Fondue for Fountain*
 - \$6.00 per person*

- Magical Spoon Tree*
 - Choose Three of the Following:*
 - Babaganoush, pita chip & cucumber*
 - Tuna Tartar*
 - Cured Salmon & caviar*
 - Grilled Portabella with Wild Mushroom*
 - Garlic Hummus*
 - Crab & Pineapple*
 - Grilled shrimp & Nak Nam sauce*
 - Chefs House Pate*
 - \$15.99*

- Dessert Upgrades*
 - (Selection of One)*
 - Blueberry 2 Ways*
 - Blueberry Crème Brulee & Blueberry Crisp*
 - Cinnamon Apple Tart*
 - Bailey's Chocolate Mousse Sundae*
 - \$5.00 additional per person*

- Fruit Palm Tree*
 - Assorted Tropical Fruit Skewers*
 - Displayed on Faux Tropical Palm Trees*
 - \$500 per Tree (served 75 Guests)*



Specialty Beverage Reception

The Classic Cocktail Station: Martinis and Manhattans

This station will surely be a popular one where we offer the top classic cocktails. Your choice of Martinis and Manhattans are prepared to order whether your guests like them dry or extra dry, “up, or on-the-rocks, with a Twist an olive or an onion”. We’ll make them “perfect”

Check out the Harbor Magic Blue Martini

\$2.00 additional per person per hour when adding to a Premium Bar Package

Match Martini

You choose the color, your wedding colors, your company colors.

We will feature your color Martini

\$2.00 additional per person per hour when adding to a Premium Bar Package

Cordial and Coffee Station

At this after dinner station we will offer your choice of a wide variety of cordials to include Grand Marnier, Baileys Irish Cream, Kahlua, Romana Sambuca, Amaretto di Saronno, Godiva Chocolate Liqueur

\$10.00 additional per person when adding to a Premium Bar Package (One Hour)

\$7.00 additional per person when adding to a Top Shelf Bar Package (One Hour)

Champagne Cocktail Bar

A Touch of Class, we will offer your choice of a variety of Champagne Cocktails to include:

Good Morning Mexico: Don Eduardo Silver, Triple Sec, Orange Juice, Fresh Lime Sour, Korbel Brut & Lime Zest
Mango “Sparkle” Vodka: Ketel One, Mango, Puree, Lime Sour, White Cranberry Juice, Korbel Brut, Cranberries
Mimosa Drop: Fresh Orange, Ketel One, Tuaca, Fresh Lemon Sour, Korbel Brut, Lemon Wheel, Long Orange Zest & Super Fine Sugar Rim

Pineapple Apricot Fizz: Malibu Pineapple, Apricot Nectar, Lime Sour, Lemon, Dash of Angostura Bitters, Korbel Brut & Pineapple Wedge

Korbel Poinsettia: Korbel Champagne, Triple Sec, and Splash of Cranberry Juice

\$2.00 additional per person per hour when adding to a Premium Bar Package