



Wedding Reception

Five Hours Premium Open Bar

Svedka Vodka, Svedka Raspberry Vodka, Svedka Orange 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

Hors D' Oeuvres Options Continued

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

Mango & Pineapple Salsa

Oyster PoBoy Sliders

Greens, Tomato & Pickle Aiolo

Champagne Toast

For all Guests

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, served with 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 and 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, and Lemon

Entrees

All Entrees Served with the Appropriate Selection of Accompaniments

Fresh Baked Rolls and Butter

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

*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 Reisling Wine Butter Sauce
\$129*

*Parmesan & Garlic Shrimp Scampi with a Lemon Caper Sauce
\$129*

Entrees Continued

Grilled Filet of Beef, Served with Wild Mushroom Ragout, and Veal Demiglace
\$139

Grilled New York Strip with a Brown Butter Potato Sauce
\$135

*All Natural Cornish Game Hen, Corn Bread Stuffing
Brown Sugar and 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 Filled with Spinach, Roasted Red Peppers,
Mushroom Duxelle and Brie Cheese*
\$119

Dessert

*Signature Wedding Cake
Coffee Service*

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

Five Hour Premium Open Bar

Svedka Vodka, Svedka Raspberry Vodka, Svedka Orange 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

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*

Champagne Toast
For all Guests

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

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/Up-Grades For Wedding Ceremonies and Receptions

<i>Set Up Fee.....</i>	<i>\$550.00</i>
<i>Ceremony Fee...up to 99 Guests.....</i>	<i>\$1000.00</i>
<i>100 Guests to 149 Guests.....</i>	<i>\$1200.00</i>
<i>150 and over.....</i>	<i>\$1400.00</i>
<i>Coat Check with Attendant.....</i>	<i>\$150.00</i>
<i>Bartender Fee per 75 Guests.....</i>	<i>\$150.00</i>
<i>Attendant Fee per Station.....</i>	<i>\$150.00</i>
<i>Wine Steward Fee per 100 guests.....</i>	<i>\$150.00</i>
<i>Time Extension Fee.....</i>	<i>\$550.00</i>
<i>Tent Rental.....</i>	<i>\$1,950.00 (And Up)</i>
<i>Hosted Valet Parking (per Car)..... Pier 5.....</i>	<i>\$15.25</i>
<i>Admiral Fell or Brookshire</i>	<i>\$15.00</i>
<i>Hosted Self Parking (per Car).....</i>	<i>\$13.00</i>

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Culinary Enhancements For *Wedding Ceremonies and Receptions*

Chocolate Fountain Rental.....\$250.00

Fruit & Chocolate Fondue for Fountain..\$6.00 per person

Magical Spoon Tree

Choose Three of the Following:

Bobagonish, pita chip & cucumber

Tuna Tartar

Cured Salmon & caviar

Grilled Portabello with Wild Mushroom

Garlic Hummus

Crab & Pineapple

Grilled shrimp & Nak Nam sauce

Chefs House Pate

\$15.99

Fruit Palm Tree

Assorted Tropical Fruit Skewers

Displayed on Faux Tropical Palm Trees

\$500 per Tree (served 75 Guests)

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

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

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