



Events on the Water 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 2 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
\$89

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