



## *Events on the Water Wedding Reception*

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

*Rare Beef & Crostini, 3 onion relish*

*Spinach and Feta Cheese Turnovers*

*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”*

*Hors D' Oeuvres Options Continued*

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

*Mushroom Tarts, asiago cheese & sherry*

*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*

*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*

*Caramelized 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 tomaatoes, 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*

## 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*

*\$49*

*Rock "N" Crab*

*Crab Crusted Rockfish with Tomato Fennel Boulbaise*

*\$69*

*Sourdough Crusted Salmon with Reisling Wine Butter Sauce*

*\$59*

*Parmesan & Garlic Shrimp Scampi with a Lemon Caper Sauce*

*\$59*

*Grilled Filet of Beef, Served with Wild Mushroom Ragout, and Veal Demiglace*

*\$69*

*Grilled New York Strip with a Brown Butter Potato Sauce*

*\$65*

*All Natural Cornish Game Hen, Corn Bread Stuffing*

*Brown Sugar and Honey Mustard Sauce*

*\$55*

*Traditional Maryland Crab Cakes, Served With a Old Bay sauce*

*\$69*

*Petite Filet of Beef, and Maryland Crab Cake*

*\$89*

*Duck "2" Ways*

*Cinnamon Roasted Duck Breast & Smoked Duck and Cognac Sausage*

*\$69*

*Veal T-Bone Steak with a Truffled Bread and Butter sauce*

*\$69*

*Honey & Pistachio Crusted Rack of Lamb with a rosemary port demi glaze*

*\$69*

*Petite Filet of Beef and Sourdough Crusted Salmon*  
\$79

*Grilled Vegetable and Pasta Rollatini, Served with Tomato Basil sauce*  
\$59

*Filo Wrapped Portabella Mushroom Filled with Spinach, Roasted Red Peppers,  
Mushroom Duxelle and Brie Cheese*  
\$49

*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



*Events on the Water Magical Wedding 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*

*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*

*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 tomatoes, 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*

#### 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  
\$89*

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

# *Events on the Water*

## *Three Course Wedding Reception*

### *Cocktail Reception*

*(Please Select Three of the Following)*

*Rare Beef & Crostini, 3 onion relish*

*Spinach and Feta Cheese Turnovers*

*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*

*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*

**Salads**

*(Please Select One of the Following)*

*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 tomatoes, garlic crostini & roasted fennel vinaigrette*

**Entrées**

*(Please Select One of the Following)*

**All Entrées Served with Chef's Selection of Seasonal Fresh Vegetables and Starch**

*Assorted Baked Rolls and Butter*

*Freshly Brewed Columbian Coffee, Decaffeinated Coffee, and Assorted Herbal Teas  
Iced Tea with Lemon Slices*

*Grilled Breast of Chicken with Morel Mushroom and Tarragon Cream sauce  
\$79*

*Rock "N" Crab  
Crab Crusted Rockfish with Tomato Fennel Boulbaise  
\$99*

*Sourdough Crusted Salmon with Reisling Wine Butter Sauce  
\$89*

*Parmesan & Garlic Shrimp Scampi with a Lemon Caper Sauce  
\$89*

Entrees Continued

*Grilled Filet of Beef, Served with Wild Mushroom Ragout, and Veal Demiglace*  
\$99

*Grilled New York Strip with a Brown Butter Potato Sauce*  
\$95

*All Natural Cornish Game Hen, Corn Bread Stuffing*  
*Brown Sugar and Honey Mustard Sauce*  
\$85

*Traditional Maryland Crab Cakes, Served With a Old Bay sauce*  
\$99

*Petite Filet of Beef, and Maryland Crab Cake*  
\$119

*Duck "2" Ways*  
*Cinnamon Roasted Duck Breast & Smoked Duck and Cognac Sausage*  
\$99

*Veal T-Bone Steak with a Truffled Bread and Butter sauce*  
\$99

*Honey & Pistachio Crusted Rack of Lamb with a rosemary port demi glaze*  
\$99

*Petite Filet of Beef and Sourdough Crusted Salmon*  
\$109

*Grilled Vegetable and Pasta Rollatini, Served with Tomato Basil sauce*  
\$79

*Filo Wrapped Portabella Mushroom Filled with Spinach, Roasted Red Peppers,*  
*Mushroom Duxelle and Brie Cheese*  
\$79

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.

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Page 11