Cocktail Reception Wedding

BUTLER PASSED HORS D'OEUVRES

PLEASE SELECT FIGHT

Charred Beef Tenderloin with Horseradish Cream on a Crostini

Smoked Salmon Fillo Filled with Dill Lime Cream Cheese

Brie with Raspberry and Toasted Almond

Seared Ahi Tuna with Wasabi Mayonnaise and Pickled Ginger

Bruschetta with Fresh Mozzarella

Goat Cheese & Roasted Tomato on Parmesan Crouton

Fried Veggie Potstickets with Teriyaki Sauce

Mini Crab Cakes with Chipotle Sauce

Coconut Shrimp with Sweet Thai Chili Sauce

Chicken and Cheese Quesadillas

Spanakopita

Scallops Wrapped with Bacon

Beer-Battered Chicken with Sweet Thai Chili Sauce

Skewered Hawaiian-Glazed Chicken and Pineapple

Vegetable Spring Roll

Franks in Puffed Pastry with Dijon Mustard

Brie with Orange Preserves and Glazed Walnuts

Grilled Vegetable Crostini, Balsamic Glaze

Chilled Shrimp in Fillo Cup with Cucumber and Cocktail Sauce

Spinach and Artichoke Wontons

FRUIT & CHEESE DISPLAY

Selection of Imported & Domestic Cheeses · Fresh Seasonal Fruits · Assorted Crackers · Flatbreads · Crostini

GRILLED VEGETABLE DISPLAY

Grilled Artichoke Hearts · Eggplant · Zucchini · Leeks · Portobello Mushrooms · Roasted Red and Yellow Peppers · Served with Pita Triangles & Seasoned Focaccia





RECEPTION STATIONS (SELECT FOUR)

CHEF'S SAUTÉED CRAB CAKE STATION

Homemade Crab Cakes from Maryland's Finest Crabmeat
Roasted Corn Salsa
Sweet Thai Chili Sauce
Dijon Cream Sauce
Sweet Potato Hash

PASTA STATION A UNIFORMED CHEF WILL PREPARE TWO PASTAS WITH TWO SAUCES...

Station garnished with freshly grated cheese & assorted focaccia

PASTA (PLEASE SELECT TWO)

Penne, Gemelli, Orecchiette, Farfalle, Tortellini, Rigatoni

SAUCE (PLEASE SELECT TWO)

Fresh Pomodoro Sauce
Alfredo
Pink Vodka Cream,
Mushrooms, Peas & Prosciutto
Tomato & Basil
Roasted Garlic, Spinach & Plum
Tomatoes, Olive Oil & White Wine
Basil Pesto, Garlic, Oil & Pine Nuts

SANTA FE FAJITA STATION

Warm Flour Tortillas
Sautéed Chicken & Beef
Onions & Peppers
Lettuce, Tomato, Shredded Cheese,
Sour Cream, Guacamole & Salsa

ASIAN STATION A UNIFORMED CHEF WILL PREPARE... ENTREE | (PLEASE SELECT ONE)

General Tso Chicken (Spicy Chicken with Broccoli) Chinese Peppersteak

ALSO INCLUDED

Fried Veggie Potstickers with Teriyaki Sauce Asian Fried Rice Chop Sticks and Fortune Cookies

DELUXE RAW BAR

Display with Shrimp, Crab Claws and Little Neck Clams Lemons, Fresh Horseradish and Cocktail Sauce

1/2 LOBSTERS AVAILABLE AT AN ADDITIONAL CHARGE ICE SCULPTURE AVAILABLE AT AN ADDITIONAL CHARGE

SMOKED SALMON DISPLAY

Your Choice of Traditional Smoked Salmon or Pastrami Style Chopped Egg, Onion and Capers with Party Breads

Dinner Reception

CARVING STATION (SELECT TWO)

Tenderloin of Beef with Garlic Crostini, Horseradish Cream and Mushroom Demi-glace
Fresh Roasted Turkey with Gravy & Cranberry Chutney
Honey-Glazed Ham with Whole Grain Mustard & Rye Bread
Top-Round of Beef with Natural Jus
London Broil, Peppercorn Crust Lea & Perrins Demi-glace
Prime Rib of Beef with Natural Jus, Horseradish Cream & Garlic Crostini
Loin of Pork with Sweet and Spicy Plum Sauce

CHAFING DISHES (SELECT TWO TO ADD TO ANY STATION)

Twice-Baked Stuffed Potatoes

Garlic Whipped Potatoes with Fresh Herbs and Butter

Oven-Roasted Red Bliss Potatoes

Saffron Rice Pilaf

Grilled Asparagus

String Beans with Red Peppers

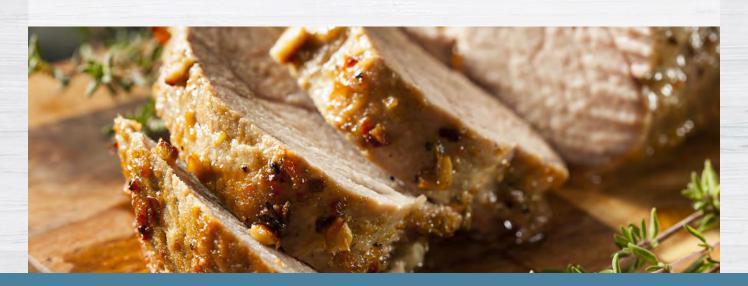
Baby Carrots with Honey & Pineapple Glaze

Fresh Seasonal Vegetables

String Beans Almandine

Broccoli with Oil and Garlic

Creamed Spinach



Dinner Reception

SALADS

Mixed Green Salad · Array of Fresh Vegetables · Royce Brook Dressing

Tuscan Salad · Baby Greens · Fresh Pear · Gorgonzola

· Chopped Walnuts · Balsamic Dressing

Tri-Color Salad · Arugula · Endive · Radicchio · Oven-Roasted Tomatoes

· Goat Cheese · Toasted Focaccia Crisp · Balsamic Vinaigrette

Fresh Baby Spinach Salad · Brie · Chopped Walnuts · Raspberry Vinaigrette

FRESH DINNER ROLLS AND BUTTER

DESSERT

Custom-Designed Wedding Cake Family Style Display of Butter Cookies

BEVERAGES

Five Hours of Premium Open Bar Coffee & Tea Service

\$100 PER PERSON

All Prices are Subject to 20% Service Charge and 7% Sales Tax

