

# Elegance

(100 person minimum)

## Cocktail Hour

Reception Displays - Select two from List A & one from List B

### List A

#### Garden Fresh Crudité

Market crisp vegetables, pesto cream and Chipotle ranch dip

#### Bruschetta Display

Crostini slices topped with diced tomatoes, garlic and herbs

#### Seasonal Fruit & Berries Display

Gold pineapple, assorted melons, seasonal berries and grapes with chamomile syrup

### List B

#### Imported & Domestic Cheeses

Smoked Chevre, Camembert, Cheddar, Aged Provolone, Swiss and Rogue Blue served with baguettes & crackers

#### Antipasto

A Mediterranean feast of cured meats and savory cheeses, with olives & marinated vegetables served with Crostini

#### Insalata Caprese

Fresh sliced mozzarella layered with plum tomatoes, fresh basil & balsamic vinegar glaze

## Décor Enhancements

- A Linen package through our preferred vendor including Solid Floor Length Table Cloths and color accent dinner napkins
- Through our preferred florist you will select 1-3 Floating Blooms for each table to compliment our house centerpieces

## Dinner

### Champagne Toast for You and Your Guests

#### Appetizer or Soup ~ select one

Chilled Shrimp with spicy Cocktail Sauce • Petite Maryland lump crab cake with wilted arugula and lemon aioli

- Grilled asparagus tips with Hollandaise sauce • Maine Lobster Bisque • Creamy Tomato Basil Bisque

#### Salads ~ select one

- Traditional Caesar with shaved pecorino and garlic croutons
- Baby spinach and strawberry salad with sliced almonds, Maytag blue and burnt honey vinaigrette
- Mixed baby greens, halved cherry tomatoes, cucumber, grated carrots and balsamic vinaigrette
- Summer field greens and citrus salad with cucumbers, sprouts and sectioned oranges with pecans and raspberry vinaigrette

#### Main ~ select one

#### Pan-Roasted Boneless Chicken Breast and Salmon Filet Lemon Mango Beurre Blanc

with pineapple mango salsa, wild rice pilaf and haricot verts

\$100

#### Salmon and Shrimp Provencale With Garlic and Shallot Reduction

orzo pasta & fresh garden vegetable medley

\$103

#### Sliced Beef Tenderloin and Boneless Chicken Breast Shallot and Mushroom Ragout

Yukon mashed potatoes and haricot verts with julienned red bell peppers

\$104

#### Beef Tenderloin served with Cabernet Demi Glaze Paired with Maryland Lump Crab Cake

roasted fingerling potatoes & baby carrots

\$106

#### Petite Filet Mignon with Grilled Tiger Prawns Wild Mushroom and Cabernet Reduction

Yukon garlic mashed potatoes & fresh asparagus spears

\$108

*(vegetarian options available by request)*

Fresh baked dinner rolls and sweet butter

## Dessert

You will select a customized wedding cake prepared through our preferred bakery

*(ask about upgraded options made by our in-house pastry chef)*

Freshly brewed Starbucks coffees assorted Tazo® teas

## Final Course Enhancement Options

New York Cheesecake with Red Raspberry Glaze (6) • Carrot Cake with Mascarpone Cream (7) • Cannoli Shells filled with Lemon Cheesecake Cream (7) • Italian Cookie Trays at Each Table (5.5)



\*A \$500 ballroom fee will be added to all wedding functions

(Menu Price is Inclusive of 22% service and 8.1% tax)