

Presidential \$75 Package

Option 1

Stations and Butlered

Display of Stationed Hors d'oeuvres



Choice of Five Butlered Hot Hors D'oeuvres

INTERNATIONAL CHEESE & FRUIT DISPLAY

Assortment of International Cheeses accompanied with Candied Pecans, Berries, Grapes and Apricots. Served with a variety of French and Italian Breads

CRUDITE

Fresh Seasonal Vegetables with a Duet of Dips

ANTIPASTO

Truffled Mushroom Salad, Cherry Tomatoes with Mozzarella, Fresh Roasted Peppers, Olives, Assorted Bruschetta, Grilled Vegetables

BUTLERED HORS D'OEUVRES (5)

Spinach Pastry Puff
Vegetable Spring Rolls
Cocktail Franks
Crab Rangoon
Assorted Miniature Quiche
Artichoke Hearts with Boursin Cheese
Pork Potstickers
Steamed Shaomai
Honey Porter Chicken Skewers
Risotto Arancini
Cozy Potato Wrapped Shrimp

Option 2

Butlered

An Assortment of Steamed, Baked, Sautéed and Crisp Fried

Cozy Potato Wrapped Shrimp
Chicken Fingers
Steamed Shaomai
Korean BBQ Beef Skewers
Spicy Pork Potstickers
Spanakopita
Shrimp Hargow
Scallops and Bacon

Vegetable Spring rolls
Risotto Arancini
Honey Porter Chicken Skewers
Crab Rangoons
Artichoke Hearts with Boursin Cheese
Assorted Miniature Quiche
Cocktail Franks

Dinner Menu

SALAD COURSE

ORGANIC MIXED GREENS...cherry tomatoes, feta cheese and a Herbed White Balsamic Vinaigrette
CLASSIC CAESAR...shredded Locatelli Cheese, Croutons and creamy Caesar dressing
WEDGE...bacon, cherry tomatoes, crumbled blue cheese, blue cheese dressing
PEAR AND GOAT CHEESE...organic mixed greens, cranberries, candied pecans, creamy poppy seed dressing
BABY SPINACH LEAVES...crumbled Bacon, cherry tomatoes, egg whites, honey dijon dressing

Choice of 2 Entree Selections

ALL SELECTIONS SERVED WITH CHEF SELECTED SEASONAL STARCH & VEGETABLE

SAUTEED WILD MUSHROOM CHICKEN...shitake marsala sauce 75
CHICKEN PICCATA...caper lemon sauce 75
CHICKEN BREAST ROULADE WITH STUFFING...country stuffing or mushroom risotto, champagne chanterelle sauce 75
OVEN ROASTED PORK LOIN...pear zinfandel sauce 77
ROASTED CHICKEN SALTIMBOCCA...wrapped in prosciutto di Parma, roasted pepper & sage chardonnay sauce 79

PAN SEARED ATLANTIC SALMON...black cherry bourbon glaze 76
BAKED TILAPIA WITH SAUTEED SPINACH...moscato buerre blanc 77
GRILLED MAHI MAHI...fresh mango salsa 85
SIGNATURE FLOUNDER STUFFED WITH JUMBO LUMP CRAB MEAT...lobster sauce 85

GRILLED FILET MIGNON...port wine demi- glace 85
SLOW ROASTED PRIME RIB... herbed au Jus demi- glace 85

VEGETARIAN AND VEGAN

FRESH TAGLIATELLE PRIMAVERA...sautéed squash, carrots, cherry tomatoes, broccoli in garlic aioli 75
PENNE PRIMAVERA... in Garlic Aioli for Vegan Guests 75

DUET PLATES

DUETS ARE A CHOICE OF TWO OF THE FOLLOWING, SERVED WITH CHEF'S SEASONAL STARCH AND VEGETABLE

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GRILLED PETTT FILET MIGNON...port wine demi-glace
PAN SEARED ATLANTIC SALMON...dill crème
MARYLAND CRAB CAKE...remoulade
HERBED CHICKEN BREAST...herbed buerre blanc
SIGNATURE FLOUNDER STUFFED WITH CRABMEAT... lobster bisque

Buffet Menu

\$78 per person

FIRST CHOICE SELECTION

Choice of Soup or Salad

ITALIAN WEDDING SOUP
SEAFOOD BISQUE
BUTTERNUT SQUASH SOUP
CREAM OF ASPARAGUS

OR

SALAD

Choice of:

ORGANIC MIXED GREENS...cherry tomatoes, feta cheese and a Herbed White Balsamic Vinaigrette
PEAR AND GOAT CHEESE...mixed greens, cranberries, candied pecans, creamy poppy seed dressing
CLASSIC CAESAR...shredded Locatelli Cheese, Croutons and creamy Caesar dressing
BABY SPINACH LEAVES...crumbled Bacon, cherry tomatoes, egg whites, honey dijon dressing

CARVING DISPLAY

Top Round of Beef or Glazed Smoked Black Oak Ham

Optional Carving Upgrades: Each \$7 per person

Prime Rib of Beef served with Herbed au Jus Demi Glace
Flounder Stuffed with Jumbo Lump Crabmeat
Lamb Chops
Roasted Turkey Breast Roulade of Country Stuffing
Crown Rack of Pork

ENTREES

Choice of 1 from each section

HERB CHICKEN PICCATA
SAUTEED WILD MUSHROOM CHICKEN
ROASTED CHICKEN SALTIMBOCCA

ATLANTIC SALMON
GRILLED MAHI MAHI
TILAPIA WITH SAUTEED SPINACH

STUFFED SHELLS
PASTA PRIMAVERA

Roasted Red Bliss Potatoes and Fresh Seasonal Vegetables
Assorted Gourmet Salads
Fresh Rolls with Butter

After Dinner

Wedding Cake Stationed with Coffee and Herbal Tea Service

Premium 4 Hour Open Bar

WINE

Woodbridge by Mondavi
Cabernet Sauvignon
Merlot
Chardonnay
Pinot Grigio
White Zinfandel
Pinot Noir
Moscato

BOTTLED BEER

Yuengling
Coors Light
Miller Light
Corona
Lagunitas IPA

PREMIUM LIQUORS

Absolut
Tanqueray
Tito's
Johnnie Walker Red
Jack Daniels
Southern Comfort
Dewar's
Bacardi
Malibu
Captain Morgan
Jim Beam
Jose Cuervo
Seagram's VO
Bailey's Irish Cream
Kahlua
Amaretto
Peach Schnapps
Apple Pucker
House Liquors

SOFT DRINKS

Coca-Cola
Diet Coca-Cola
Sprite
Ginger Ale
Sweet Ice Tea
Tonic Water
Club Soda
Juices

Room Enhancements

Floor Length Linens

The guaranteed price for the selected menu is \$75.00 per person plus an 18% Service and a 6% Sales Tax, based on the room minimums.

A non-refundable deposit of 10% needed to confirm.
Available for 2020/2021 Wedding Receptions on select dates

All Prices quoted are guaranteed at the time contract is sign