



## WEDDING SIT DOWN

### COCKTAIL HOUR

#### Domestic Cheese Display

*Wisconsin Cheddar, Provolone, NY State Swiss, Dill Havarti & Smoked Gouda Cheeses  
Gourmet Crackers, Fresh Fruit Garnish*

#### Fresh Garden Vegetable Crudite

*Assortment of Market Fresh Vegetables Served with Onion & Ranch Dips*

#### Chafing Dish Station

*(Choice of One)*

*Mini Pierogies , Baked Clams, Spinach & Artichoke Dip, Fried Calamari  
Eggplant Rollantine, or Sweet Italian Sausage & Peppers*

#### Chef's Butler Passed Hors d'Oeuvres

*Selection of Eight*

#### Cold Selections

*Fresh Tomato and Basil Brushetta, Balsamic Syrup  
Smoked Salmon, Marbled Rye, Chive Cream Cheese  
Red Grape Chicken Salad, Belgium Endive  
Skewered Boccocini Mozzarella, Roasted Red Pepper and Basil  
Tender Asparagus Wrapped In Prosciutto  
Shrimp Cocktail with Cocktail Sauce (\$1.95 Additonal)  
Tuna Tartar In Cucumber Cup With Wasabi Aioli (\$1.95 Additional)*

#### Hot Selections

*Sesame Chicken Skewer with Teriyaki Peanut Sauce  
Petit Maryland Style Crab Cake with Remoulade  
Brie And Raspberry In Phyllo  
Sliced Sirlion on Crostini, Shallot Jam, Crispy Onion  
Vegetable Egg Roll, with Ginger Soy Dipping Sauce  
Pork Potstickers, Thai Chili  
Baby Spinach & Artichoke Quiche  
Mini Brooklyns- Cocktail Size Pastrami And Corn Beef Reubens  
Mini Cubans - Cocktail Size Ham, Pork, Swiss & Pickles  
Spanikopita with Yogurt Sauce  
Black Bean And Spicy Chicken Spring Rolls  
Pasilla Pepper Rubbed Chicken Quesadillas  
Black Bean & Corn Taquitos with Clantro Lime Sour Cream  
Risotto & Goat Cheese Croquettes  
Scallops Wrapped In Bacon  
Cocktail Franks, Served With Dijon  
Sausage and Pecorino Stuffed Mushrooms  
Beef Tenderloin Kabob with Peppers & Onions  
Coconut Shrimp, Mango Coulis  
Baby Lamb Chops (\$2.95 Additional)*



## RECEPTION

### First Course

*(Choice of One)*

Braised Short Rib Ravioli with a Touch of Crème Fraiche & Frizzled Onions  
Capelinni & Parmesan Tuile with Sauteed Baby Shrimp, Bay Scallops & Tomato Concasse  
Buffalo Mozzarella & Tomato Caprese, Aged Basil Balsamic Reduction & Cold Pressed Olive Oil  
Maryland Blue Crab Vol au Vent, White Truffle Cream & Sherry Gastrique  
Ahi Tuna, Lobster & Crab Napoleon on Sesame Chips with Soy Glaze, Wasabi Aioli & Sriracha Honey  
Wild Mushroom Purse with Warm Goat Cheese & Creamy Leeks

### Salad

*(Choice of One)*

Baby Spinach, Apple Wood Smoke Bacon, Crispy Onions & Roasted Tomato Vinaigrette  
Field Greens, Candied Walnuts, Bleu Cheese Crumbles, Dried Cranberries, Golden Italian Dressing  
Caesar Salad, Shaved Locatelli Cheese, Garlic Crouton & Anchovy Vinaigrette

### Main Course

*(Choice of Three)*

Hand Carved Tenderloin of Beef, Maytag Blue Cheese Crust with Port Wine Demi Glace  
Sea Salt Crusted Prime Rib of Beef, Au Jus & Horseradish Cream  
Prosciutto Wrapped Pork Tenderloin Caramelized Apple Brandy Reduction  
French Breast of Chicken Stuffed with Fontina Cheese, Spinach, & Cranberries, Natural Jus  
Chicken Sorrento with Prosciutto, Eggplant, Mozzarella, Tomato Demi  
Chicken Florentine, Spinach & Mozzarella, Lemon Butter Sauce  
Sole Paupiette Stuffed with Maryland Blue Crab with Truffle Scented Butter  
Sugar Cane Skewered Gulf Shrimp, Sake & Soy Sauce Glaze with Cilantro & Lime  
Grilled Scottish Salmon, Preseved Lemon Sauce with Kalamata Olives, Leeks & Tomatoes  
Salmon & Shrimp Coulibiac with Spinach, Puff Pastry & Rice Wine Beurre Blanc

### Supplemental Selections:

Rack of Lamb, Roasted Garlic Crust & Barolo Demi Glace (\$3.95 Additional)  
Butter Poached Maine Lobster Tail with Citrus Champagne Reduction (\$ Market Price)  
Surf and Turf (\$ Market Price)

*Entrees Accompanied With Chef's Selection of Fresh Vegetables, Roasted Potato, Dinner Rolls & Butter*

### Dessert

Table Platters of House Made Petit Fours, Mini Cannoli's and Cream Puffs

**\$119 per Person**

*Inclusive of Service Charge and Sales Tax*

*Five Hour Reception Includes Premium Open Bar,  
Freshly Brewed Coffee, Assorted Teas and Soft Drinks*

*\*Meal Counts Required 72 Hours Prior to Event  
\$2.95 Additional for Tableside Selections*