

Wedding Menu



Cocktail Reception

International & Domestic Cheese Display with Fresh Fruit Garnish & Gourmet Crackers & Breads

Fresh Vegetable Crudité with Caramelized Onion Dip

Butler-passed Hors d'Oeuvres

Honey Coconut Shrimp

Bacon-wrapped Scallops

Tenderloin Beef Brochettes

Please Select One Appetizer

Miniature Maryland Crab Cakes served with Dressed Field Greens

Fresh Mozzarella with Tomato & Roasted Red Peppers Drizzled with Basil Oil

Shiitake and Eggplant Ravioli

Please Select One Salad

Field Greens with Walnuts, Dried Cranberries & Champagne Vinaigrette

Caesar Salad with House Made Croutons & Freshly Grated Parmesan Cheese

Field Green Salad with Plum Tomatoes & Goat Cheese Round

Please Select One Entrée Duet

Seared Tenderloin & Maryland Crab Cake

Sliced Tenderloin in a Roasted Shallot Glaze and Pan-fried Crab Cake with a Basil Cream

Filet Mignon and Grilled Seabass

Grilled Filet on an Herbed Focaccia Crouton and Seabass encrusted in Mustard Seeds, topped with Lemon Dill Butter

Tournedos of Beef & Pancetta (Bacon) Chicken

Horseradish-crusted Tournedos & Seared Chicken wrapped in Pancetta with a Sage-Demi-glace

Pan-fried Crabcake & Seared Chicken

Maryland Crab Cake with a Basil Cream and Tender, Boneless Breast of Chicken Seared & finished with Creole Mustard

Dessert Tray For Each Table

Freshly Brewed Coffee and Gourmet Teas; Chocolate-dipped Strawberries, Petit Fours, Miniature Éclairs and Napoléons