

## *Wedding Reception Buffet selections*

### The Deluxe

*Butlered Hors d'oeuvre*

Classic Shrimp Cocktail

Spring Rolls with soy dipping sauce

Sausage Stuffed Mushroom Caps

### Buffet

Fresh Romaine and Iceberg salad with Ranch and Raspberry Vinaigrette

### Chicken Piccata

Boneless breast of chicken lightly sauté and served in a light lemon sauce with capers

Roast Top Round of Beef with a French Au jus

Roasted Red Bliss Potatoes

Rice pilaf

Seasonal Steamed Vegetables

\$32.00

### Deluxe Buffet Exchanges

Pork Loin with Honey Mustard Sauce

Shrimp Scampi over Angel Hair Pasta

Rosemary Chicken Breast with garlic

Wild Mushroom Ravioli with a Romano cheese sauce

**The Premium**

***Butlered Hors d'oeuvre***

Mushrooms Stuffed with Crab Imperial  
Chicken Teriyaki Skewers Tomato, mozzarella, and basil crostini

**Buffet**

Pear and Toasted Walnut Spring Salad

Carved Prime Rib with Horseradish Sauce

Broiled Salmon with Fresh Dill Butter

Roasted garlic mashed potatoes

Basil Orzo Pasta

Balsamic Herb Roasted Vegetables

42.00

**Premium Buffet Exchanges**

Almond Coconut Tilapia with Salsa

Italian Stuffed Chicken Breast with Proscuitto, Mozzarella, and  
Onions

Pork tenderloin with Dijon sauce

## **The Traditional**

### **Butlered Hors d'oeuvres**

Sausage bites with Champagne Mustard  
Bacon Wrapped Shrimp with Barbeque glaze  
Spinach and Feta Cheese puffs

### **Buffet**

Classic Caesar Salad with homemade Croutons

Southwestern Glazed pork Loin with zesty Chipotle Pepper Sauce

Oven Roasted Fillet of Cajun Spiced Catfish on Julienne  
Vegetables

Garden Vegetable Rice

Mashed Sweet Potatoes

Fresh Steamed Green beans with Almond Slivers

24.00

### **Traditional Buffet Exchanges**

Oven roasted fillet of Cod

Vegetarian lasagna

Shrimp Penne Pasta with Alfredo

Chicken Breast Florentine

*All Dinners include Artisan Breads  
and Butter, and Beverage Service.*

## Served Selections

### *The Deluxe*

#### Stationary Hors d'oeuvre

Domestic Cheese and Fruit Tray with Crackers  
Roasted Vegetable Tray with Dipping Sauce  
Artichoke Dip

#### Served Meal

Spinach Salad with Orange, Garlic and Pecans  
Trio of Medallions of Turkey, Pork and Beef  
Wild Mushroom Demi-glacé  
Mashed Yukon Gold Potatoes and Turnips  
French Green Beans  
Wild Mushroom and Pearl Onion Ragout  
*\$34.00*

### **Deluxe Served Exchanges**

Breast of Chicken Stuffed with  
Jumbo Shrimp and Spinach  
Filet Mignon, Bacon Wrapped  
with Pearl Onions  
Mushrooms with Bordelaise Sauce

### *The Premium*

#### Stationary Hors d'oeuvre

Imported Cheese and Fruit Tray with Crackers  
Roasted Vegetable Tray with Dipping Sauce  
Maryland Shrimp Dip with French Baguettes

#### Served Meal

Boston Bibb and Radicchio Salad with Julienne  
Vegetables and Creamy Tomato Dressing  
Sautéed Filet of Beef with Bordelaise Sauce

and Lump Crab Cake with Roasted Red  
Pepper Mayonnaise  
Herb Roasted Turned Potatoes  
Julienne Vegetables and Sautéed Spinach  
\$42.00

*Premium Served Exchanges*

Beef Wellington Wrapped in  
Puff Pastry  
Grilled Veal Chop with Herbed Butter  
Sautéed Swordfish Steak with  
Brandied Pepper Cream Sauce

The Traditional

Stationary Hors d'oeuvre  
Domestic Cheese and Fruit Tray with Crackers  
Roasted Vegetable Tray with Dipping Sauce  
Spinach Dip with French Baguettes

Served Meal

Caesar Salad with Croutons and  
Parmesan Cheese with Caesar Dressing  
Chicken Asiago with Romano Cream Sauce  
Jasmine Rice Pilaf  
Fresh Vegetable Strata  
\$26.00

*Traditional Served Exchanges*

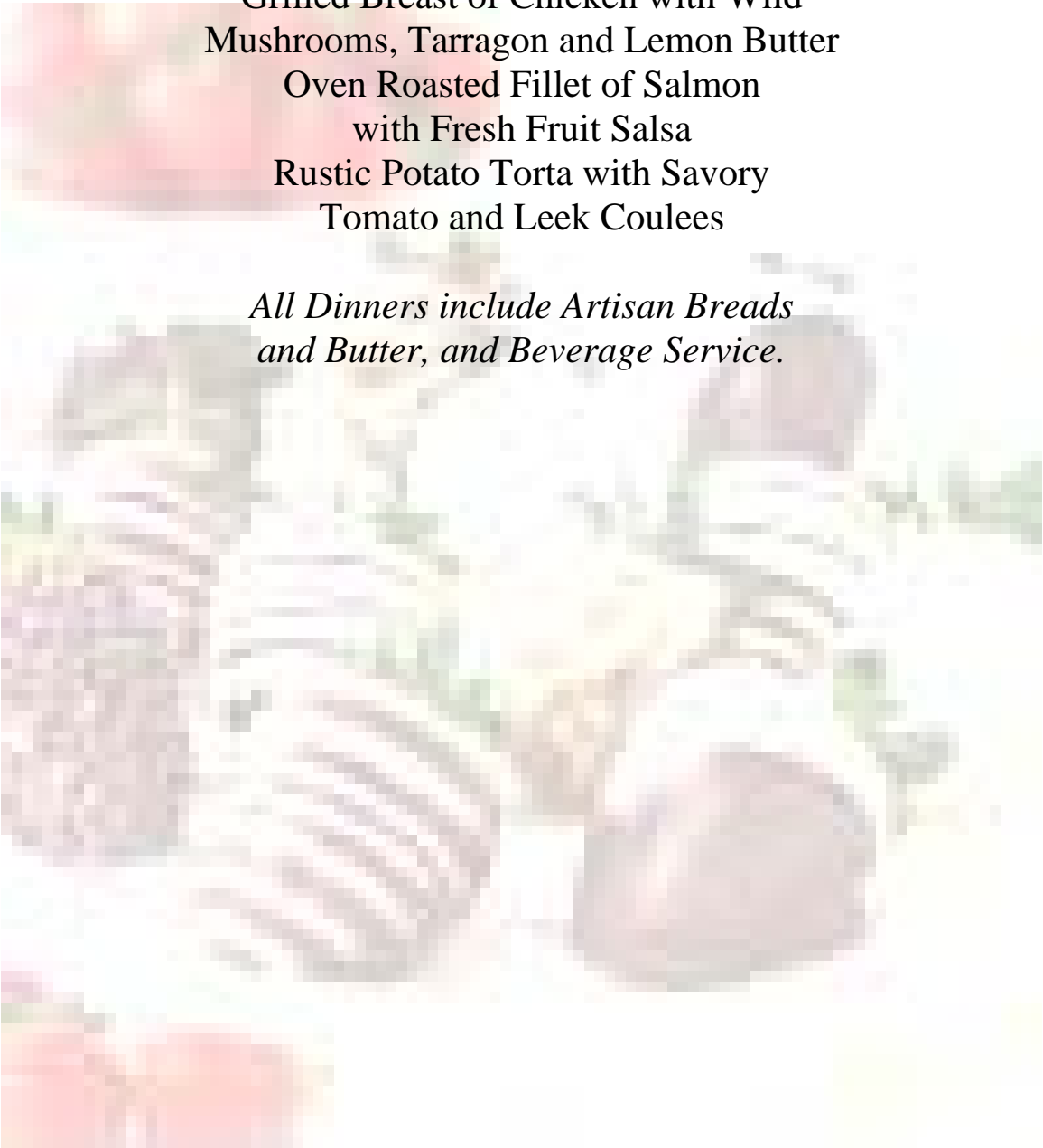
Glazed Roasted Loin of Pork with  
Sun-Dried Tomato Cherry Sauce

Grilled Breast of Chicken with Wild  
Mushrooms, Tarragon and Lemon Butter

Oven Roasted Fillet of Salmon  
with Fresh Fruit Salsa

Rustic Potato Torta with Savory  
Tomato and Leek Coulees

*All Dinners include Artisan Breads  
and Butter, and Beverage Service.*



**Hors d'oeuvres**

The Deluxe

Hors d'oeuvre

Carved Roasted Turkey Breast

Homemade Biscuits and Petite Rolls

Mayonnaise and Mustard

Crab and Artichoke Dip

French Baguettes and Croutons

Domestic Cheese and Fruit Display

Assortment of Crackers

Vegetable Crudités with Hummus, Tapenade  
and Tomato Chutney with Pita Chips

Chicken Satay with Spicy Peanut Sauce

Skewered Tortellini

Mushroom Stuffed Mushrooms

Assorted Miniature Quiches

Shrimp and Cucumber Canapés

Spanikopitas

*\$24.00*

The Premium  
Hors d'oeuvre  
Carved Black Pepper Crusted Beef Tenderloin  
Silver Dollar Rolls  
Horseradish Cream, Mustard and Mayonnaise

Shrimp Dip with French Baguettes

International Cheese and Fruit  
Display with Crackers,  
Pita Chips and Nuts

Premium Roasted Vegetable Display  
with Hummus Dip

Sushi Display with Wasabi, Pickled Ginger  
and Soy Dipping Sauce

Mushrooms Stuffed with Crab

Artichoke Hearts Stuffed with Parmesan

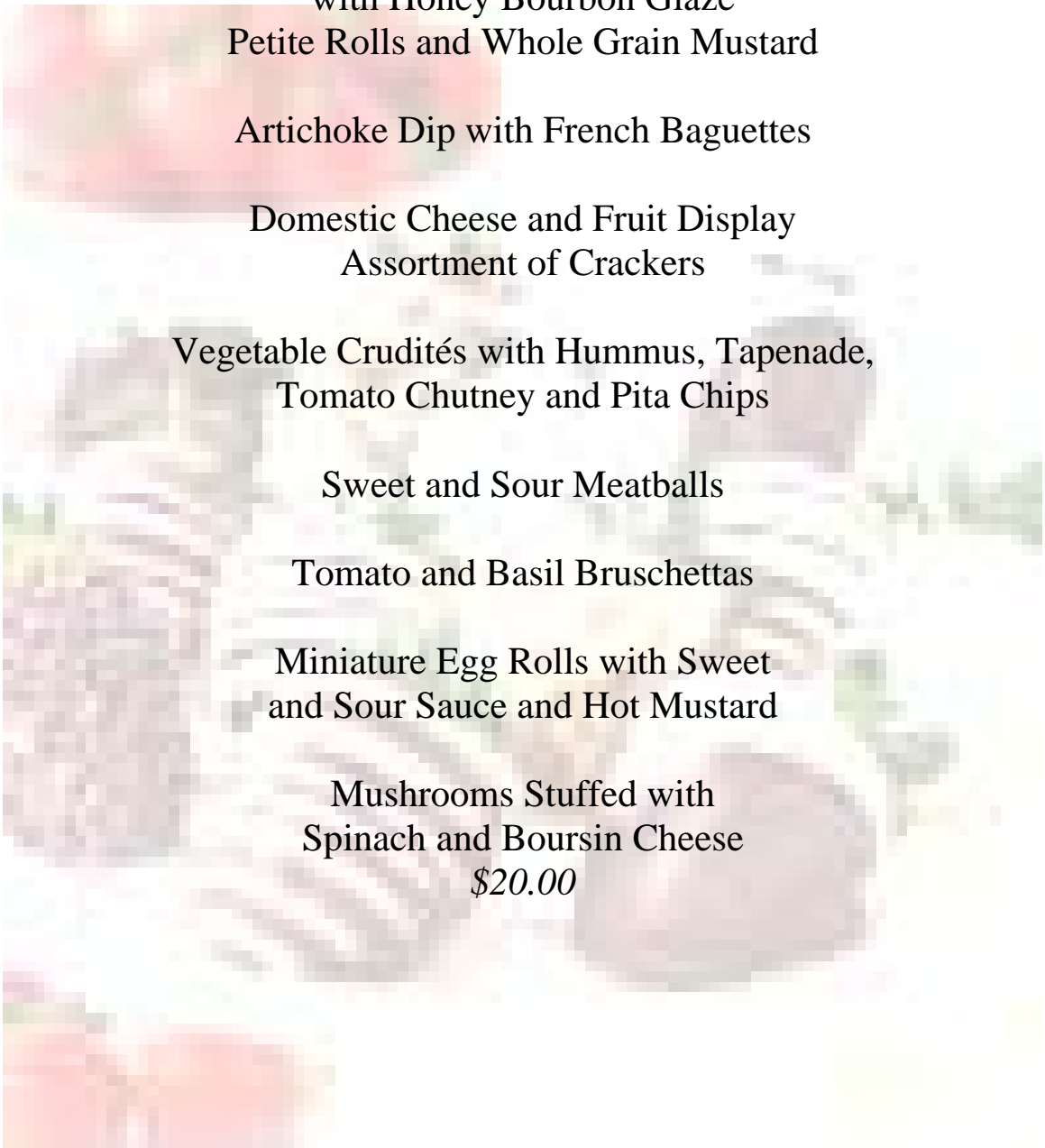
Prosciutto Wrapped Grilled Pineapple

Ham Biscuits with Spicy Mustard

Sesame Chicken

Smoked Scallops on Skewers  
with Saffron Chive Sauce

*\$36.00*



The Traditional  
Hors d'oeuvre  
Carved Baked Virginia Ham  
with Honey Bourbon Glaze  
Petite Rolls and Whole Grain Mustard

Artichoke Dip with French Baguettes

Domestic Cheese and Fruit Display  
Assortment of Crackers

Vegetable Crudités with Hummus, Tapenade,  
Tomato Chutney and Pita Chips

Sweet and Sour Meatballs

Tomato and Basil Bruschettas

Miniature Egg Rolls with Sweet  
and Sour Sauce and Hot Mustard

Mushrooms Stuffed with  
Spinach and Boursin Cheese

*\$20.00*

*Deluxe Hors d'oeuvre Exchanges*

Jamaican Pork Tenderloin on  
Crosthini with Mango-Chile Chutney

\$2.00

Beef or Chicken Satay

\$1.50

Spicy Tuna Rolls

\$2.00

Premium Hors d'oeuvre Exchanges  
California Rolls, Assorted Sushi, Wasabi,  
Pickled Ginger and Dipping Sauce

\$3.50

Basil Wrapped Shrimp with Sweet Chili  
Dipping Sauce

\$3.00

Miniature Crab Cake with Three Pepper Dill Sauce

\$3.00

Grilled Beef Rolls with Scallion Soy Glaze

\$2.75

*Traditional Hors d'oeuvre Exchanges*

Red Bliss Potatoes with Sour Cream,  
Herbs and Caviar

\$2.00

Baby Artichokes with Sun-Dried Tomato Jam

\$1.50

Smoked Turkey with Mini Orange Walnut Muffins

\$1.50

Smoked Chicken Breast, Apple and Cranberry  
on Endive Leaf

\$1.50

Vegetable Spring Roll with Soy Sauce and  
Hot Mustard Sauce

*\$1.50*

*All Dinners include Artisan Breads  
and Butter, and Beverage Service.*



*Additions*

*Passed Hors d'oeuvre*

*Grilled Baby Lamb Chops with  
Mint Jelly and Rosemary*

*(two per person)*

*\$7.95*

*Shrimp Cocktail*

*(five per person)*

*\$8.95*

*Accompaniments*

*May exchange with any dinner*

*Au Gratin Potatoes*

*Snow Peas with Mushrooms*

*Fresh Seasonal Vegetables*

*Florentine Rice*

*Sautéed Baby Vegetables*

*Broccoli with Lemon Butter*

*\$2.50 each*

*Soups*

*Wild Mushroom and Lentil Soup*

*\$2.95*

*Roasted Tomato with Sun-Dried*

*Tomato Crostini*

*\$2.50*

*Shrimp Bisque*

*\$3.95*

*Vegetable and Meat Displays*

*Fresh Garden Crudités Display with Dips*

*\$1.95*

*Premium Roasted Vegetable Display with  
Hummus, Tapenade, Apple and Roasted  
Onion Chutneys*

*\$4.95*

*Antipasto with Italian Meats, Cheeses,  
Mushrooms, Olives, and Artichokes*

*\$5.95*

*Cheese Trays*

*Domestic Cheese Tray with Crackers*

*\$1.95*

*Imported Cheese Tray with Crackers  
and Pita Chips, Dried Fruit and Nuts*

*\$3.95*

*Martini Potato Bar*

*Mashed Garlic Infused Potatoes, Sweet  
Potatoes, and Red Bliss Potatoes  
Chives, Cheese, and Bacon Bits*

*\$4.95*

*Carving Station Entrees*

*All entrees are accompanied by assortment of  
petite rolls and appropriate condiments*

*Baked Virginia Country Ham*

*\$3.95*

*Honey Roasted Basted Breast of Turkey*

*\$4.50*

*Roasted Peppered Top Round of Beef*

*\$5.95*

*Rosemary and Garlic Encrusted Leg of Lamb*

*\$6.95*

*Cajun Martini Bar*

*Basmati, Green and Cajun Rice, Creole Chicken,  
Andouille Sausage and Gumbo*

*\$5.95*

*Baked Brie*

*Baked Brie served with Brown Sugar,  
Apples and Almonds with Crackers*

*\$1.95*

*Seasonal Fresh Fruit Display*

*Melons, Grapes, Golden Pineapple,  
and the best fruits of the season*

*\$3.95*

