

Cold Hors d'oeuvres

(per 50 pieces)

Iced Jumbo Shrimp \$200

Served with Zesty Cocktail Sauce

Shrimp Shooter with Gazpacho \$6 each

Cucumber Canapé \$125

Smoked Salmon with Toast Points \$190

Prosciutto Wrapped Asparagus \$200

California and Tuna Sushi \$200

Bruschetta Skewer \$125

Crostini with Balsamic Pesto, Sliced Mozzarella, Sliced Tomato and Basil \$100

Hot Hors d'oeuvres

(per 50 pieces)

Tenderloin of Beef Canapé \$238

Coconut Shrimp \$225

Served with Mango Salsa

Spanakopita \$125

Chicken Satay \$150

Mini Beef Wellington \$225

Raspberry, Almond and Brie Bundles \$200

Mini Lamb Chops \$250

Pear, Almond and Brie Purses \$200

Bacon Wrapped Scallops \$225

Bacon Wrapped Dates with Goat Cheese \$200

Stuffed Artichoke Hearts with Boursin Cheese \$175

Cornucopia Vegetable Quesadillas \$150

Stuffed Mushroom Caps with Cream Cheese and Crab Meat \$225

Short Rib Fig & Blue \$188

Candied Apple Pork Belly \$175

Goat Cheese & Sun Dried Tomato Phyllo \$125



The Carvery

Served with Assorted Rolls and Appropriate Condiments

Roasted Beef Tenderloin \$24 per guest

Whole Roasted Turkey Breast \$14 per guest

Virginia Smoked Ham \$12 per guest

Chilled Delightables

Fresh Vegetable Crudités (serves 50 guests) \$125
Assorted Fresh Vegetables with Roasted Shallot and Blue Cheese Sauces

Bruschetta Bar (serves 50 guests) \$75
Tomato and Fresh Herbs, Spicy Olive Tapenade, Artichoke and Romano Spread and
Toasted Bread Rounds Brushed with Olive Oil

Domestic & Imported Cheese and Seasonal Fresh Fruit Display (serves 50 guests) \$350
Chef's Seasonal Artisan Cheeses, Fresh Berries,
Sliced Naked Toast Points and Assorted Carr's Crackers

Baked Brie with Blackberry Preserves \$60
Served with Apples, Grapes, French Bread, and Crackers

Flatbread Station

\$8 per guest

Pear, Arugula, Goat Cheese

Roasted Vegetable, Grape Tomato, Fresh Mozzarella, Balsamic Glaze

Fresh Mozzarella Cheese, Fresh Basil, Sliced Tomatoes

Prosciutto, Onion, Shaved Parmesan Cheese

Chicken, Caramelized Onions, Wild Mushrooms, Imported Parmesan Cheese, Herb Blend

All food & beverage packages are subject to a 21% service charge and the current tax rate.



Intermezzo

Additional charge of \$5 per person

Signature Drinks

Additional charge starting at \$6 per person

After Dinner Liqueurs

Based on Consumption with \$100 Bartender Fee

Post Wedding Brunch

The European Buffet

*Freshly Squeezed Orange and Grapefruit Juices, Sliced Seasonal Fresh Fruit
Domestic and Imported Cheese display with Imported Cured Meats
Smoked Salmon, Chopped Onion, Egg, Capers, Cream Cheese, & Bagels
Scrambled Eggs, Applewood Smoked Bacon and Pork Sausage Links
Potatoes O'Brien, Belgium Waffles with Vermont Maple Syrup and Fresh Berries
Selection of Breakfast Pastries, Croissants, and Muffins
Freshly brewed coffee, decaf, and assorted teas*

\$40 per person

Mimosa Bar (Additional \$16 per guest)

Bloody Mary or Mimosa Ala Carte \$10

Special Services

Linens

Your catering manager will assist you with any specialty linens to add to your wedding day.

Ice Carvings

Custom designed ice carvings can be provided to highlight your special occasion.