

**Cold Hors d'oeuvres**

*(per 50 pieces)*

***Iced Jumbo Shrimp served with Zesty Cocktail Sauce \$200***

***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 \$250***

***Coconut Shrimp served with Sweet Chili Sauce \$225***

***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 Blue 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 and Blue \$188***

***Candied Apple Pork Belly \$175***

***Goat Cheese and Sun-Dried Tomato Phyllo \$125***

### **The Carvery**

*Served with Assorted Rolls and Appropriate Condiments*

*Roasted Beef Tenderloin \$26 per guest*

*Whole Roasted Turkey Breast \$14 per guest*

*Virginia Smoked Ham \$12 per guest*

### **Chilled Dèlectables**

*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*



### ***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.*