

# Wedding Package

*Our wedding packages include a four-hour open bar, champagne toast, your choice of butlered and/or displayed hors d'oeuvres, three-course meal, ivory floor-length table linen, ivory chair covers, your choice of chair sash color and napkin color, custom-designed fresh floral arrangement table center pieces from our preferred vendors, custom-designed wedding cake from our preferred vendors, personal wedding planner, all service charges and gratuities, complimentary overnight accommodations including breakfast for newlyweds, and special overnight rates for your guests (based on availability).*

## **Hors D'oeuvres – Choice of four total display and/or butlered**

### **Cold:**

Belgian Endive Spoon served with Whipped Goat Cheese and Hearts of Palm  
Citrus Crab Salad en Croute  
Seared Ahi Tuna on Crispy Wonton with Wasabi Crema  
Caprese Skewer drizzled with Pesto  
Filet Mignon Corstini served with Dijonaise  
Citrus Scented Smoked Salmon on Rye Crostini served with Dill Crème Fraiche  
Fresh Watermelon with Basil and Balsamic Reduction

### **Hot:**

Scallops Wrapped in Bacon  
Mini Beef Wellington  
Cocktail Franks en Croute  
Coconut Shrimp  
Brie and Berry Phyllo  
Spanikopita  
Mushroom Caps stuffed with Crab Imperial  
Asian Chicken Tenders  
Mini Crab Cakes  
Asian Vegetable Rolls  
Assorted Mini Quiche  
Buffalo Chicken Tenders  
Parmesan Crusted Artichoke Hearts  
Swedish Meatballs

**Displays:**

Hot Crab-Artichoke and Spinach Dip served with Fresh Baguette  
Garden Vegetable Crudités  
Imported and Domestic Cheese Display served with Fruit Garni and Gourmet Crackers  
Antipasto Display includes Cured Italian Meats and Cheeses, Marinated Olives and Roasted Peppers  
Baked Brie en Croute served with Berry Sauce and Fresh Berries  
Bruschetta Display  
Hummus Station includes Black Hummus, Garlic Hummus, and Traditional Hummus served with Fresh  
Vegetables and Grilled Pita  
Fruit Display served with Honey Yogurt Dip

**First Course – Choice of One:**

Brandied Lobster Bisque  
Italian Wedding Soup  
Sausage and Chicken Gumbo  
Chilled Tomato Gazpacho with Basil Crème Fraiche  
Creamy Crab Bisque  
Mushroom Ravioli with Manchego Cream and Fresh Herbs  
Grilled Shrimp Cocktail with Cocktail Sauce and Micro Greens

**Second Course – Choice of Two:**

Caesar Salad with Crostini and Fresh Parmesan Cheese  
Spicy Asian Greens with Golden Delicious Apples, Hearts of Palm, Shaved Radish served with a Blood  
Orange Vinaigrette  
Mesclun Green Salad with Garden Vegetables served with a Balsamic Vinaigrette  
Strawberry Frisee Salad with Shaved Fennel and Toasted Almonds served with a Port Vinaigrette  
Baby Green Salad with Cilantro, Grape Tomatoes, Roasted Red Pepper, Crispy Corn Tortilla Strips served  
with Avocado Ranch Dressing  
Heirloom Tomato Salad with Arugula Puree, Asiago Cheese and Crispy Prosciutto  
Greek Salad with Pepperoncini, Tomatoes, Red Onion, Cucumber, Feta Cheese, and Olives served with a  
Vinaigrette

### **Main Course – Choice of Two\*:**

- Chicken Marsala -All Natural Chicken pan-seared with Fine Herbs and Wild Mushrooms | \$89  
Chicken Chesapeake – All-Natural Chicken stuffed with Crab Imperial | \$127  
Chicken Cordon Bleu – All-Natural Chicken stuffed with Fontina Cheese and Crispy Applewood Bacon served with Sauce Mornay | \$118  
Tuscan Chicken – All-Natural Chicken stuffed with Caper Marinated Olives, Fennel and Roasted Garlic, served in a Sundried Tomato Beurre Blanc | \$118  
Rosemary Chicken – All-Natural Chicken roasted in an Onion-Tomato Jam and Tomato Puree | \$89  
Westin Chicken – All-Natural Chicken pan-seared in Dried Cranberry Relish, Toasted Almonds and Port Wine Glaze | \$123  
Red Snapper Filet – Topped with Crab and Corn Ragu over Chardonnay Cream | \$150  
Sea Bass – Topped with Crispy Hen of the Woods Mushrooms and Truffle Cream Sauce | \$170  
Roasted Salmon – served with Smoked Tomato Fondue and Chive | \$135  
Rockfish – Pan-Seared in Crush Red Pepper Francaise Sauce and Lemon Zest | \$145  
Crab Cakes – Jumbo Lump Cakes served with Roasted Red Pepper Puree and Tomato Confit | \$155  
Shrimp Scampi – Sautéed in a Garlic Parsley Butter Sauce | \$135  
Parmesan Crusted Sole – Pan-Roasted in a Citrus Cream Sauce served with Crispy Leeks | \$89  
Filet Mignon – Served with Caramelized Onions and Truffle Sented Demi-Glaze | \$158  
New York Strip – Sautéed in a Balsamic-Chocolate Demi-Glaze | \$158  
Montreal Spiced Ribeye – Sauteed in Herb Butter and served with Smoked Tomato Demi | \$158  
Rack of Lamb – Served in a Blackberry Cassis Demi | \$158  
Magret Duck Breast – Crispy Seared served with a Dried Cherry Demi-Glaze and Smoked Sea Salt | \$167  
Short Ribs – Slow-Cooked served with Crispy Sage and Mustard Infused Pan Jus | \$142  
Tenderloin of Berkshire Port – Served with a Ginger-Ponzu Glaze | \$142

### **Combinations\*:**

- Filet Mignon and Fresh Lobster Tail with Brandy Drawn Butter | Market Price  
Jumbo Crab Cake with Lemon Vin Blanc and Sauteed Filet Mignon topped with Tomato Jam and served with Bourbon Demi | \$195  
New York Strip over Wildberry Demi-Glaze and Jumbo Scallps served with Citrus Segments and Orange-Ginger Reduction | \$195

*\*All Meat and Fish Entrees are served with Fingerling Potatoes and Fresh Vegetables*

### **Vegetarian:**

- Ginger Scented Black Rice - served with Curry Vegetables, Yellow Bell Peppers and Lemongrass Sauce | \$125  
Mushroom Ravioli – Served with a Truffle Cream Sauce, Maitake Mushrooms, Asparagus Tips and Asiago Cheese | \$89