

# BRIDAL DINNER MENU

4-Hour Open Bar with Cordials  
Champagne Toast for All Guests  
Wedding Cake  
Votive Candles  
Linen Cloths and Napkins  
Maitre D'

Wedding Night Hotel Stay for the Bride & Groom  
Anniversary Night Hotel Stay (subject to availability)  
Cheese, Fruit Delicacies and Vegetable Crudités

## HOT DISPLAYS – SELECT ONE

Artichoke and Spinach Fondue  
with French Bread Rounds and Pita Triangles

Chesapeake Crab and Artichoke Fondue  
with French Bread Rounds and Pita Triangles

Brie en Croute with Raspberry Sauce,  
Seasonal Berries and French Bread Rounds

Wild Mushroom and Sun-dried Tomato Fondue  
with French Bread Rounds and Pita Triangles

## HOT SELECTIONS BUTLERED – SELECT THREE

Raspberry & Almond Brie

Broccoli Cheddar Quiche

Beef Teriyaki Satay

Reuben in Rye Puff

Bourbon BBQ Meatballs

Chicken Dijon Puff

Fried Shrimp

Spanakopita

Balsamic Glaze Bruschetta

Crab Toast

Vegetable Egg Roll

Chicken Sesame Satay

Coney Island Franks

Ratatouille Tart

Chicken Tenders

Scallops & Bacon

Italian Sausage & Peppers

Salsa Quesadilla

Potato Puff

Beef Teriyaki Pot Stickers

Italian Meatballs

Beef Wellington Puff

Salmon & Asparagus Croute

Shrimp Casino

Lobster Torte

Chicken Quesadilla

## FIRST COURSE – SELECT ONE

Market Salad or Chef's Seasonal Salad  
Your choice of: Caesar, Caprese, Antipasto  
or Greek Salad (\$2.00 per person)

(over)

**SELECT ONE ENTRÉE FROM  
EITHER OF THE FOLLOWING GROUPS**

**THE PEARL RECEPTION**

(Includes Open House Bar)

**\$83.00 per person**

 *Diamond Upgrade \$87.00 per person*

**Herb Crusted Filet of Salmon**  
with Saffron Butter

**N.Y. Strip au Poivre**  
Grilled with Brandied Green Peppercorn Sauce

**Cajun Roasted Pork Loin**  
with Andouille Dressing and Louisiana Gravy

**Filet Mignon and Breast of Chicken Marsala**

**Grilled Salmon and Chicken Teriyaki**

**Chicken en Croute**

**Mahi-Mahi Tropical**  
Citrus Herb-Crusted with Grilled Pineapple Salsa

**THE SAPPHIRE RECEPTION**

(Includes Open Premium Bar)

**\$95.00 per person**

 *Diamond Upgrade \$99.00 per person*

**Filet Mignon and Imperial Stuffed Shrimp**

**Filet Mignon and Crab Cake**

**Breast of Chicken Chesapeake**

**Salmon Imperial**

**Maryland Crab Cakes**

**Filet Mignon**  
Char-Grilled Center Cut 8 oz. Filet

**Filet and Salmon with Dill Chardonnay Sauce**

**Filet and Honey Seared Scallops with Warm Orange Marmalade**

**Filet and Herb-Crusted Sea Bass**  
(additional \$3.95 per person)

**Filet and Lobster Tail**  
(additional \$5.95 per person)

**Chef's Choice of Appropriate**  
**Fresh Seasonal Vegetables and Starch**

**All Entrées served with**  
**Coffee, Tea, Decaf, Rolls and Butter**

**DESSERT**

**Seasonal Sorbet**

**Chocolate Fondue**

with Strawberries, Pretzels, Marshmallows, Pound Cake  
and Ginger Snaps (additional \$3.50 per person)

Packages Subject to Availability. All Prices per person  
All Food subject to 21% Taxable Service Charge & 6% Maryland Sales Tax  
Alcoholic Beverage Items are Subject to 21% Taxable Service Charge and  
9% Maryland Sales Tax.

# BRIDAL BUFFET MENU

4-Hour Open Bar with Cordials  
Champagne Toast for All Guests  
Wedding Cake  
Votive Candles  
Linen Cloths and Napkins  
Maitre D'

Wedding Night Hotel Stay for the Bride & Groom  
Anniversary Night Hotel Stay (subject to availability)  
Cheese, Fruit Delicacies and Vegetable Crudités

## HOT DISPLAYS – SELECT ONE

Artichoke and Spinach Fondue  
with French Bread Rounds and Pita Triangles

Chesapeake Crab and Artichoke Fondue  
with French Bread Rounds and Pita Triangles

Wild Mushroom and Sun-dried Tomato Fondue  
with French Bread Rounds and Pita Triangles

Brie en Croute with Raspberry Sauce,  
Seasonal Berries and French Bread Rounds

## HOT SELECTIONS BUTLERED – SELECT THREE

Raspberry & Almond Brie	Ratatouille Tart
Broccoli Cheddar Quiche	Chicken Tenders
Beef Teriyaki Satay	Scallops & Bacon
Reuben in Rye Puff	Italian Sausage & Peppers
Bourbon BBQ Meatballs	Salsa Quesadilla
Chicken Dijon Puff	Potato Puff
Fried Shrimp	Beef Teriyaki Pot Stickers
Spanakopita	Italian Meatballs
Balsamic Glaze Bruschetta	Beef Wellington Puff
Crab Toast	Salmon & Asparagus Croute
Vegetable Egg Roll	Shrimp Casino
Chicken Sesame Satay	Lobster Torte
Coney Island Franks	Chicken Quesadilla

## SALADS – SELECT THREE

Roasted Vegetable Salad with Sun dried Tomato Vinaigrette	Capri Salad (Greek Pasta Salad)
Cucumber Dill Salad	Market Salad
Italian Antipasto Salad	Santa Fe Black Bean Salad with Cilantro, Corn, Red Peppers, and Radicchio
Caesar Salad	Sesame Noodle Salad
Chef's Seasonal Salad	

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and 9% Maryland Sales Tax.

(over)

**SELECT THREE ENTRÉES FROM  
EITHER OF THE FOLLOWING GROUPS**

**THE RUBY RECEPTION**

(Includes Open House Bar)

**\$88.00 per person**

 *Diamond Upgrade* \$92.00 per person

**Mahi-Mahi Tropical**

Citrus Herb-Crusted with Grilled Pineapple Salsa

**Charbroiled and Sliced London Broil with  
Grilled Vegetable Compote**

**Pan Seared Chicken with Fresh Organic Spinach in  
a Sundried Tomato Cream Sauce**

**Sauteed Shrimp, Scallops & Mussels served over  
Tortellini with Fresh Herb au Jus**

**Shrimp and Scallops Newburg**

**Chicken Madeira**

Paprika Glazed with Mushroom Madeira Sauce

**Tenderloin of Beef du Pape with Rice Pilaf**

**Herbed Salmon with Chardonnay Sauce**

**Four Cheese Manicotti with Basil Marinara**

**Chicken Picatta**

Italian Herb-Crusted with Artichoke, Caper,  
Sun-dried Tomato and Lemon Butter Sauce

**Sicilian Chicken**

Italian Herb-Crusted with Roasted Garlic,  
Caramelized Onion, Mushroom and Roma Tomatoes

**THE EMERALD RECEPTION**

(Includes Open Premium Bar)

**\$103.00 per person**

 *Diamond Upgrade* \$107.00 per person

**Chicken Oscar**

Sautéed Breast of Chicken with Crabmeat  
and Hollandaise Sauce

**Shrimp & Chicken Scampi**

**Portobello Ravioli with Balsamic Grilled Chicken**

**Tenderloin of Beef with Forest Mushrooms**

**Prime Rib au Jus with Creamed Horseradish**

**Seafood Thermidor**

A Classic – with Lobster, Shrimp and Scallops

**Maryland Crab Cakes**

**Salmon Imperial**

**Lamb Loin Chops**

Pan-Roasted with Rosemary-Garlic Demi-Glace

**Chef's Choice of Appropriate**

**Fresh Seasonal Vegetables and Starch.**

**All Entrees served with**

**Regular and Decaf Coffee, Tea, Rolls and Butter**

**DESSERT**

**Chocolate Fondue**

with Strawberries, Pretzels,

Marshmallows, Pound Cake and Ginger Snaps

(Included in Package)

**DESSERT DISPLAY**

Cheese Cakes, Cannolis, Mini Eclairs and Seasonal Specialties  
additional \$5.00 per person

# CANDLELIGHT HORS D'OEUVRES

**\$92.00 per person**

 **Diamond Upgrade** \$96.00 per person

4-Hour Open House Bar with Cordials

Champagne Toast for All Guests

Wedding Cake

Votive Candles

Linen Cloths and Napkins

Maitre D'

Wedding Night Hotel Stay for the Bride & Groom  
Anniversary Night Hotel Stay (subject to availability)

Cheese, Fruit Delicacies and Vegetable Crudités

## **COLD DISPLAYS – SELECT ONE**

Brie and Seasonal Berries

Antipasto

Selection of Canapés

Hummus and Olive Tapenade with Pita Triangles

Pâté Maison and Flat Breads

## **HOT DISPLAYS – SELECT ONE**

Artichoke and Spinach Fondue

with French Bread Rounds and Pita Triangles

Chesapeake Crab and Artichoke Fondue

with French Bread Rounds and Pita Triangles

Brie en Croute with Raspberry Sauce,  
Seasonal Berries and French Bread Rounds

Wild Mushroom and Sun-dried Tomato Fondue  
with French Bread Rounds and Pita Triangles

## **HOT SELECTIONS BUTLERED – SELECT THREE**

Raspberry & Almond Brie

Broccoli Cheddar Quiche

Beef Teriyaki Satay

Reuben in Rye Puff

Bourbon BBQ Meatballs

Chicken Dijon Puff

Fried Shrimp

Spanakopita

Balsamic Glaze Bruschetta

Crab Toast

Vegetable Egg Roll

Chicken Sesame Satay

Coney Island Franks

Chicken Tenders

Scallops & Bacon

Italian Sausage & Peppers

Salsa Quesadilla

Potato Puff

Beef Teriyaki Pot Stickers

Italian Meatballs

Beef Wellington Puff

Salmon & Asparagus Croute

Shrimp Casino

Lobster Torte

Chicken Quesadilla

Ratatouille Tart

Additional Hot Hors D'oeuvres  
\$2.00 per person, per selection

Packages Subject to Availability. All Prices per person  
All Food subject to 21% Taxable Service Charge & 6% Maryland Sales Tax  
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Maryland Sales Tax.

(over)

## THEME STATIONS – SELECT TWO

Additional Stations: \$4.00 per person

### Italian

Antipasto Salad  
A Variety of Pastas  
served with Alfredo, Pesto,  
and Marinara Sauces  
Italian Sausage  
Garlic Bread

### Chesapeake

Crab Claw Cocktail  
Spiced Steamed Shrimp  
Mushroom Imperial  
Corn Fritters

### Prime Rib

Market or Caesar Salad  
Carved Prime Rib  
Herbed Redskin Potatoes  
Garlic Bread

### Southwestern

Chicken Fajitas with Flour  
Tortillas, Mexican Rice,  
Refried Beans, Lettuce,  
Tomato, Onion, Cheese,  
Sour Cream, Guacamole,  
Tortilla Chips and Salsa

### St. Lawrence Salmon

Filet of Herb Salmon served  
with Chardonnay Sauce  
Rice Pilaf  
Vegetable Julienne

### Pacific Rim

Beef Teriyaki Pot Stickers  
Vegetable Egg Roll  
Chicken and Shrimp Stir Fry  
Fried Rice  
Fortune Cookies

## CHEF ATTENDED STATIONS SELECT ONE

Baron of Beef  
Roast Turkey  
Tenderloin of Beef  
Roast Pork Loin  
Maple Glazed Virginia Ham  
Herb Filet of Salmon

*Pasta Station Including:*  
Chef's Pasta  
Clam Sauce Marinara  
Pesto and Alfredo Sauces  
Italian Sausage  
Crab and Shrimp

\*Additional Stations will be charged per person,  
and a fee of \$125.00 per chef will apply\*

## ADDITIONAL SELECTIONS

(Priced per 50 pieces)

Jumbo Shrimp Cocktail	\$160.00
Jumbo Shrimp Scampi	\$170.00
Maryland Crab Balls	Market Price
Crab Claw Cocktail	\$65.00
Mushroom Imperial	Market Price
Petite Lamb Chops	\$175.00
California Rolls	\$175.00
Lobster Bisque Shooters	\$85.00
Tomato Gazpacho Shooters	\$65.00
Caprese Bites	\$65.00

## DESSERT

### Chocolate Fondue

with Strawberries, Pretzels,  
Marshmallows, Pound Cake and Ginger Snaps  
(Included in Package)

### DESSERT DISPLAY

Cheese Cakes, Cannolis, Mini Eclairs and Seasonal Specialties  
additional \$5.00 per person



# À LA CARTE

## ◆ DIAMOND UPGRADE

\$4.00 per person

*Your Choice of:*

**Chair Cover & Sash**

*or*

**Ivory or White Floor Length Linen  
and**

**Your Choice of Overlay**

## ADDITIONAL COURSES

(Extra half-hour of service to be  
expected for each course)

Lobster Bisque	\$5.50 per person
Shrimp Bisque	\$4.50 per person
Cream of Crab	\$4.50 per person
Crab Lump Cocktail	Market Price
Shrimp Cocktail	\$8.00 per person
Intermezzo	\$4.00 per person
Pasta Course	\$4.00 per person

## BAR ADDITIONS

### Wine Service

\$18.00 per bottle for House Wine

(Current Wine List Available Upon Request)

### Cordial Station

\$6.50 per drink on consumption

### Bar Upgrade

\$5.50 per person (Premium Bar)

\$11.00 per person (Super Premium Bar\*)

*\*Includes Wine Service at guest tables during dinner*

Toast Upgrade to Asti Spumante

\$2.00 per person

(over)

## MISCELLANEOUS

Ice Sculptures starting at \$450.00

Additional Hour (Non-Alcoholic Bar Only)  
\$5.50 per person

Additional Hour (Including Full Bar)  
\$8.00 per person

Additional Servers/Bartenders  
\$175.00 each

Floor Length Linens (White or Ivory)  
\$9.00 per table

Additional Hot Selections Butlered  
\$2.00 per person, per selection

Chocolate Covered Strawberries  
\$36.00 per dozen

Seated First Course Upgrade  
Edible Flower Salad  
\$4.00 per person

Sundae Bar  
\$5.00 per person

Split Entrée Fee  
\$3.50 per person

Rates Effective July 1, 2011  
Rates and Fees Subject to Change

All Food subject to 21% Taxable Service Charge & 6% Maryland Sales Tax  
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9% Maryland Sales Tax.

