



Reception

*Imported & Domestic Cheeses
Vegetable & Fresh Fruit Display
Spinach and Artichoke Dip*

\$4.50 per person plus gratuity and tax

Special Appetizer Selections for Wedding Party Table (complimentary)

Dinner (A)

Mixed Field Greens with Blue Cheese Vinaigrette

Sorbet

*Grilled Sirloin of Beef with Maryland Crab-cake
Fresh Seasonal Vegetables
Duchess Potatoes
Focaccia Bread & Seasoned Oil*

Water – Tea - Coffee

Dinner (B)

Mixed Field Greens with Blue Cheese Vinaigrette

Sorbet

*Chicken Portabella with Grilled Sirloin of Beef
Fresh Seasonal Vegetables
Roasted Red Potatoes
Focaccia Bread & Seasoned Oil*

Water – Tea - Coffee

Dinner (C)

Mixed Field Greens with Blue Cheese Vinaigrette

Sorbet

Roast Prime Rib of Beef with Stuffed Shrimp

Traditional Creamed Spinach

Garlic Mashed Potatoes

Focaccia Bread & Seasoned Oil

Water – Tea – Coffee

Dinner (D)

Mixed Field Greens with Blue Cheese Vinaigrette

Sorbet

Breast of Chicken Florentine

Fresh Seasonal Vegetable

Roasted Red Potatoes

Focaccia Bread & Seasoned Oil

Water – Tea – Coffee

Dinner (A) \$38.50 per person plus tax and gratuity

Dinner (B) \$34.50 per person plus tax and gratuity

Dinner (C) \$36.50 per person plus tax and gratuity

Dinner (D) \$29.00 per person plus tax and gratuity

Specialty Drink to be Determined (\$5.00 to \$12.00)

Hors d'oeuvres

Butler Passed

*Grilled Lamb Rib Chops
Wild Mushroom Duxelle in Pastry
Brusetta & Crostini
Jumbo Shrimp Tulips*

Champagne

Dinner Menu

(At Table)

Mixed Field Greens with Maytag Blue Cheese

Pasta Carbonara

Sorbet (Lemon)

(Served at Stations)

*Roast Tenderloin of Beef
Béarnaise Sauce – Bordelaise Sauce*

*Salmon En Croute
Fresh Seasonal Vegetables*

*Tuscan Lemon Chicken
Risotto & Roasted Red Potatoes*

(On Table)

Focaccia Bread with Seasoned Oil

*International Coffee Bar
Truffles & Petite Fours with mini Cannolis
\$5.50 per person plus service charge & tax*

DJ or Band set-up on the Dance Floor

*\$55.50 per person plus service charge & tax
Champagne \$18.00 per bottle plus service charge & tax*

Ceremony

*100 to 130 White Ceremony Chairs
Wedding Arch Decorated with White Roses & Lilies
2 Large Urns on either side of Arch
Potted Flowers for Aisles & 2 at base of Wedding Arch
Horse and Carriage for Brides Maid & Bride
Harpist
Audubon Room for Bridal Suite
All set at agreed upon location on Property
Ceremony Venue set-up \$3,500.00*

Reception

*Baked Brie
Spinach and Artichoke Dip
Jumbo Shrimp Tulips
Crab Claws on Ice
Wild Mushroom Duxelle in Pastry

\$12.00 per person plus tax and gratuity*

Dinner

*Shrimp Provencal

Mixed Field Greens with Blue Cheese Vinaigrette

Sorbet (Mango)*

Trio Platter

*Roast Duck Breast – Beef Medallion – Onion Crusted Salmon
Fresh Seasonal Vegetables
Duchess Potatoes
Foccacia Bread & Seasoned Oil*

Water – Tea – Coffee

Dinner \$52.50 per person plus tax and gratuity

Wedding Reception

Hors d'oeuvres Reception (During Pictures)

*Brusetta
Spinach & Artichoke Dip
Baked Brie
Crab Stuffed Mushrooms
Gulf Shrimp Tulips*

\$9.50 per person plus service charge and tax

Dinner Menu Options

Salad Options

*Mixed Field Greens with Blue Cheese Vinaigrette
Mushrooms*

*Beef Steak Tomato & Fresh Mozzarella
Palm*

Baby Spinach Salad – Bacon, Onions,

European Tossed Greens – Hearts of

Option A

*Stuffed Breast of Chicken (your choice of ingredients)
Fresh Seasonal Vegetables
Wild Rice*

Option B

*Roast Prime Rib of Beef
&
Stuffed Shrimp
Fresh Seasonal Vegetables
Garlic Mashed Potatoes*

Option C

*Breast of Chicken Portabella
&
Grilled Sirloin of Beef with Wild Mushroom Ragout
Fresh Seasonal Vegetables
Duchess Potatoes*

Option D

Maryland Crab Cake
&
Grilled Sirloin of Beef with Portabella Demi Glaze
Fresh Seasonal Vegetables
Roasted Red Skinned Potatoes

Option E

Mahi Mahi with Mango Relish
&
Breast of Chicken Francais
Fresh Seasonal Vegetables
Fondant Potatoes

Option F

Onion Crusted Filet of Salmon
&
Grilled Sirloin of Beef with Wild Mushroom Ragout
Fresh Seasonal Vegetables
Anna Potatoes

All of the above are accompanied with,
Sorbet served after the Salad course, and
Artisan Rolls with Herbed Butter.

Also
Served with
Water – Iced Tea – Coffee

Option A \$31.50 per person plus service charge and tax.
Option B \$36.50 per person plus service charge and tax.
Option C \$34.50 per person plus service charge and tax.
Option D \$38.50 per person plus service charge and tax.
Option E \$34.50 per person plus service charge and tax.
Option F \$36.50 per person plus service charge and tax.