

Wedding Package 1

Ranging from 75 to 200 people a party
All menu items can be substituted or upgraded for an additional cost.
\$30 dollars per person

Appetizers

All menu items include a choice of two appetizers

Flatbreads

Fresh tomato & mozzarella topped with homemade pesto. Caramelized onion with spicy sausage, goat cheese, & drizzled with age balsamic. Brie topped with berry preserves & red pepper flakes.

Cheese Boards

A selection of soft & hard cheeses made from cow's, sheep's, & goat's milk, served with grilled baguettes & brushed with extra virgin olive oil

Red Pepper Hummus

Served with mixed olives & grilled pita bread

Roasted Mixed Nuts

Almonds, pecans, cashews, & walnuts roasted to bring out their natural oils & aromas. Simple but yummy

First Course

Includes a choice of one menu item

Mixed Field Greens

Served with a balsamic vinaigrette, a sliced pear, & a grilled Baguette

Caesar Salad

Served with shaved parmesan & croutons

Main Course

Includes a choice of one menu item

Grilled Chicken

Served with pesto, grilled vegetables, & roasted rosemary potatoes.

Short Ribs

Served with mashed potatoes & roasted carrots.

Grilled Salmon

Served with dill sauce & zucchini. *plus five dollars per person.

Wedding Package 2

Ranging from 75 to 200 people a party

\$75 dollars per person

Appetizers

All menu items include a choice of two appetizers

Maryland Crab cakes

Meaty crisp bite size crab cakes served with a spicy Remoulade sauce

Lamb Chop Lollipops

Rack of lamb marinated & cut into lollipops with rosemary, mint, whole grain mustard, garlic, olive oil, & grilled to perfect medium rare temperature.

Flatbreads

Fresh tomato & mozzarella topped with homemade pesto. Caramelized onion with spicy sausage, goat cheese, & drizzled with age balsamic. Brie topped with berry preserves & red pepper flakes. Filet Mignon and Gorgonzola Cheese Flatbread

First Course

Includes a choice of one menu item

Mixed Field Greens

Served with a balsamic vinaigrette, a sliced pear, & a grilled Baguette

Caesar Salad

Served with shaved parmesan & croutons

Chopped Salad

Chopped romaine lettuce tossed with chickpeas, grape tomatoes, red onion, and feta cheese

Main Course

Includes a choice of one menu item

Chilean Sea Bass

Chilean sea bass grilled with sea salt & black pepper

Grilled Filet Mignon

Served on a bed of Watercress w/ Horseradish Sauce. The tip of the filet is cooked to medium, the main part of the filet is cooked medium-rare & the end is cooked slightly on the rare-side

Additional Sides

Grilled Asparagus, Eggplant, Macaroni and Six cheeses, Smashed New Potatoes; sprinkled with red pepper flakes. Red and Yellow Peppers, Shiitake Mushrooms, Yellow Squash and Zucchini.

Roasted Brussel Sprouts with extra thick bacon, feta cheese, & drizzled with aged balsamic.

Wedding Package 3

Ranging from 75 to 200 people a party
All menu items can be substituted or upgraded for an additional cost.

\$125 dollars per person

Appetizers

All menu items include a choice of two to three appetizers

Seared Scallops

Served with extra thick bacon

Speciality: Lobster Brie Flatbread

Flatbread baked with brie and lobster brushed with warm butter fresh from the oven

Maryland Crab cakes

Meaty crisp bite size crab cakes served with a spicy Remoulade sauce

Lamb Chop Lollipops

Rack of lamb marinated & cut into lollipops with rosemary, mint, whole grain mustard, garlic, olive oil, & grilled to perfect medium rare temperature.

First Course

Includes a choice of one menu item

Mixed Field Greens

Served with a balsamic vinaigrette, a sliced pear, & a grilled Baguette

Caesar Salad

Served with shaved parmesan, & croutons

Chopped salad

Chopped romaine lettuce tossed with chickpeas, grape tomatoes, red onion, and feta cheese

Roasted Tomato Soup

Cream based with pureed oven roasted tomatoes and fresh dill topped with a dollop of goat cheese and a grilled baguette

Main Course

Includes a choice of one menu item

Tomahawk Ribeye Steak

Served with a gorgonzola cream sauce or a mushroom marsala sauce

Chilean Sea Bass

Chilean sea bass grilled with sea salt & black pepper.

Grilled Filet Mignon

Served on a bed of Watercress w/ Horseradish Sauce. The tip of the filet is cooked to medium, the main part of the filet is cooked medium-rare & the end is cooked slightly on the rare-side

Additional Sides

Grilled Asparagus, Eggplant, Macaroni and Six cheeses, Smashed New Potatoes; sprinkled with red pepper flakes. Red and Yellow Peppers, Shiitake Mushrooms, Yellow Squash and Zucchini.

Roasted Brussel Sprouts with extra thick bacon, feta cheese, & drizzled with aged balsamic.