

## *Your Wedding Reception Package Includes:*

*Four (4) Hours Open Bar*

*One (1) Hour Hors d'Oeuvre's*

*Champagne or Sparkling Cider Toast*

*Complimentary Cake Cutting Service*

*Private Bridal Party Holding Room*

*White Floor Length Table Cloths*

*Your Choice of Colored Napkins and Overlays*

*Children's Meal Options*

*Vendor Meal Options*

*Complimentary Overnight Suite & Champagne for the Newlywed's*

*Dance Floor*

*White Glove Service*

*Table Numbers & Centerpieces*

*Discounted Guest Room Blocks Available*

*Complimentary Parking for Your Guests*

*The following items may be added to your package for an additional fee:*

- *Ceremony Room*
- *Black or Ivory  
Floor Length Table Cloths*
- *Chair Covers*
- *Sashes*



# *Silver Reception Package*



## *Hors d'Oeuvres*

*A Domestic Cheese and Crudités Display with Fresh Fruit Garnish  
Served with Assorted Gourmet Crackers, French Onion and Honey Mustard Dip*

## *Salads*

*(Please select one of the following)*

*Mixed Field Greens with Ripe Tomato Wedges, Bermuda Onion, and Sliced Cucumber*

*Fresh Romaine Caesar Salad with Garlic Croutons and Grated Parmesan*

## *Plated Entrées*

*(Please select one of the following)*

*Petite Sirloin Steak Marinated & Grilled with Roasted Garlic Espanol*

*Chicken Medallions Lightly Dusted and Pan Fried  
Then Smothered in a Marsala and Mushroom Demi Glace*

*Fresh Atlantic Salmon Fillet Encrusted with Herbs and Pan Seared to Perfection  
Served with a Wild Mushroom Cream Sauce*

## *Accompaniments*

*(Please select one starch and one vegetable)*

*Twice Baked Potato, Garlic & Herb Mashed Potatoes, Rice Pilaf or Orzo*

*French Green Beans, Brown Sugar Glazed Carrots or Fresh Steamed Broccolini*

**\$60.00**

*All prices are per person unless otherwise stated.*

*All pricing is subject to a 22% taxable service charge, 6% food tax & 9% alcoholic beverage tax.*

*\*A split entrée fee of \$3.00 will be applied if you wish to offer an additional entrée*

# Gold Reception Package



## Hors d'Oeuvres

*A Domestic Cheese and Fresh Fruit Display with Berry Garnish  
A Colorful Vegetable Crudités with assorted Gourmet Crackers,  
French Onion & Honey Mustard Dip*

*Accompanied by Three Choices from the Hot Hors d' Oeuvres List*

## Salads

*(Please select one of the following)*

*Mixed Field Greens with Ripe Tomato Wedges, Bermuda Onion, and Sliced Cucumber*

*Fresh Romaine Caesar Salad with Garlic Croutons and Grated Parmesan*

## Plated Entrées

*(Please select one of the following)*

*Marinated Grilled London Broil thinly sliced in a Burgundy Demi Glace*

*Broiled Tilapia with Sautéed Jumbo Lump Crab in a Citrus Butter with Chervil Garnish*

*Chicken Cordon Bleu ~ Chicken Breast Stuffed with Swiss Cheese,  
Sautéed Spinach and Thinly Sliced Ham*

## Accompaniments

*(Please select one starch and one vegetable)*

*Twice Baked Potato, Garlic & Herb Mashed Potatoes, Rice Pilaf or Orzo*

*French Green Beans, Brown Sugar Glazed Carrots or Fresh Steamed Broccolini*

**\$70.00**

*All prices are per person unless otherwise stated.*

*All pricing is subject to a 22% taxable service charge, 6% food tax & 9% alcoholic beverage tax.*

*\*A split entrée fee of \$3.00 will be applied if you wish to offer an additional entrée*

# *Platinum Reception Package*



## *Hors d'Oeuvres*

*A Display Featuring Fine Imported and Domestic Cheeses with Fresh Fruit and Berry Garnish  
A Colorful Vegetable Crudités Served with Assorted Crackers and a Berry Coulis*

*Accompanied by Five Choices from the Hot Hors d' Oeuvres List*

## *Salads*

*(Please select one of the following)*

*Mixed Field Greens with Ripe Tomato Wedges, Bermuda onion, and Sliced Cucumber*

*Fresh Romaine Caesar Salad with Garlic Croutons and Grated Parmesan Cheese*

*Fresh Spinach with Egg, Vine Ripe Tomatoes and Bermuda Onion  
Served with a Warm Bacon and Whole Grain Mustard Dressing*

## *Plated Entrées*

*(Please select one of the following)*

*Center-Cut Filet Mignon Pan Seared with Fresh Cracked Pepper and  
Finished with a Scotch-Whiskey Demi Glace*

*Two Traditional Maryland Crab Cakes*

*Stuffed Sole Imperial with Jumbo Lump Crab Meat*

*Airline breast of Chicken Stuffed with Sun Dried Tomatoes, Spinach,  
Fresh Herbs and Creamy Boursin Cheese*

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*(Choose two petite items from the following list and create your own plate for an additional two dollars per person)*

*Seared Petite Fillet  
Jumbo Shrimp Sautéed in Garlic Butter  
Chicken Piccata with Lemon Caper Sauce*

*Single Maryland Crab Cake  
4 oz Stuffed Lobster Tail*

## *Accompaniments*

*(Please select one starch and one vegetable)*

*Twice Baked Potato, Garlic & Herb Mashed Potatoes, Rice Pilaf or Orzo  
French Green Beans, Brown Sugar Glazed Carrots or Fresh Steamed Broccolini*

# **\$75.00**

*All prices are per person unless otherwise stated.*

*All pricing is subject to a 22% taxable service charge, 6% food tax & 9% alcoholic beverage tax.*

*\*A split entrée fee of \$3.00 will be applied if you wish to offer an additional entrée*

# *Pearl Reception Buffet Package*



## *Hors d'Oeuvres*

*A Domestic Cheese and Fresh Fruit Display with Berry Garnish  
A Colorful Vegetable Crudités with Assorted Gourmet Crackers,  
French Onion & Honey Mustard Dip.*

*Three Choices from Hot Hors d' Oeuvres List*

## *Salads*

*(Please select one of the following)*

*Mixed Field Greens with Ripe Tomato Wedges, Bermuda Onion and Sliced Cucumber*

*Fresh Romaine Caesar Salad with Garlic Croutons and Grated Parmesan*

## *Entrées*

*(Please select two of the following)*

*Marinated Grilled London Broil thinly sliced in a Burgundy Demi Glace*

*Chicken Lightly Sautéed in a Lemon Capper Picatta Sauce*

*Chicken Chesapeake in a Creamy Imperial Sauce*

*Grilled Salmon in a Dill Cream Sauce*

## *Accompaniments*

*(Please select one starch and one vegetable)*

*Twice Baked Potato, Garlic & Herb Mashed Potatoes, Rice Pilaf or Orzo*

*French Green Beans, Brown Sugar Glazed Carrots or Fresh Steamed Broccolini*

# **\$80.00**

*All prices are per person unless otherwise stated.*

*All pricing is subject to a 22% taxable service charge, 6% food tax & 9% alcoholic beverage tax.*

*\*A split entrée fee of \$3.00 will be applied if you wish to offer an additional entrée*



# *Diamond Reception Buffet*



## *Hors d'Oeuvres*

*A Display Featuring Fine Imported and Domestic Cheeses with Fresh Fruit and Berry Garnish  
A Colorful Vegetable Crudités with Assorted Crackers and a Berry Coulis*

*Accompanied by Five Choices from the Hot Hors d' Oeuvres List*

## *Salads*

*(Please select one of the following)*

*Mixed Field Greens with Ripe Tomato Wedges, Bermuda Onion and Sliced Cucumber*

*Fresh Spinach with Egg, Vine Ripe Tomatoes and Bermuda Onion  
Served with Warm Bacon and Whole Grain Mustard Dressing.*

*Fresh Romaine Caesar Salad with Garlic Croutons, Roma Tomatoes and Grated Parmesan Cheese*

## *Entrées*

*(Please select two of the following)*

*Seafood Newberg with Sautéed Scallops, shrimp, Rockfish and Lump Crab  
in a Sherry Cream Sauce*

*Stuffed Sole Imperial with Jumbo Lump Crab Meat*

*Chicken Le Cordon Bleu*

*Roasted Pork Tenderloin in a Rosemary Demi Glace*

## *Carving Station*

*(Please select one)*

*Slow Roasted Top Round of Beef  
Brown Sugar Glazed Ham  
Oven Roasted Turkey Breast*

## *Accompaniments*

*(Please select one starch and one vegetable)*

*Twice Baked Potato, Garlic & Herb Mashed Potatoes, Rice pilaf or Orzo*

*French Green Beans, Brown Sugar Glazed Carrots or Fresh Steamed Broccolini*

# **\$85.00**

*All prices are per person unless otherwise stated.*

*All pricing is subject to a 22% taxable service charge, 6% food tax & 9% alcoholic beverage tax.*

## *Hot Hors D'Oeuvres Choices*

*Beef or Chicken Wellington*

*Beef or Chicken Brochettes*

*Mini Crab Balls*

*Crab Stuffed Mushrooms*

*Scallops Wrapped in Bacon*

*Coconut Breaded Shrimp*

*Sesame Chicken in Apricot Glaze*

*Chicken Sate in Pineapple and Orange Sauce*

*Assorted Mini Quiche*

*Vegetarian Spring Rolls*

*Spinach and Blue Cheese Spanikopita*

*Brie Wrapped in Phylo Dough with Raspberry*

*Sweet and Sour Meat Balls*

*Asparagus Wrapped in Puff Pastry*

### ***Enhancements***

#### ***Hors d' Oeuvres***

<i>Pineapple Tree</i>	<i>\$4.50 per person 50 ppl and up</i>
<i>Hot Hors D' Oeuvres add 1 choice</i>	<i>\$2.50 per person 50 ppl and up</i>
<i>Carved Steamship Round of Beef</i>	<i>\$4.75 per person 75 ppl and up</i>

### ***Wedding Cake Additions***

<b><i>Chocolate Tulip Cup with:</i></b>	<i>\$3.95 per person</i>
<i>(Please select one of the following)</i>	
<ul style="list-style-type: none"><li><i>• Ice Cream and Chocolate Ganache</i></li><li><i>• Fresh Berries</i></li><li><i>• Chocolate Meringue</i></li></ul>	

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<i>Three Chocolate Covered Strawberries</i>	<i>\$3.95 per person</i>
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## ***Silver Bar Selections***

*Svedka Vodka  
Jim Beam Bourbon  
Seagram's 7 Whisky  
Beefeater Gin  
Bacardi Rum  
Dewar's Scotch*

*(2) Domestic & (2) Import Beers  
Vendange Chardonnay, White Zinfandel and Merlot or Cabernet Sauvignon*

## ***Gold ~ Pearl Bar Selections***

*Absolute Vodka  
Jack Daniels Bourbon  
Seagram's VO Whisky  
Tanqueray Gin  
Bacardi Rum  
Chivas Regal Scotch  
Amaretto Di Saronna*

*(2) Domestic & (2) Import Beers  
Vendange Chardonnay, White Zinfandel and Merlot or Cabernet Sauvignon*

## ***Platinum ~ Diamond Bar Selections***

*Ketel One Vodka  
Makers Mark Bourbon  
Crown Royal Whisky  
Tanqueray 10 Gin  
Bacardi 151 Rum  
Johnny Walker Black Scotch  
Amaretto Di Saronna*

*(2) Domestic & (2) Import Beers  
Woodbridge Chardonnay, Merlot or Cabernet Sauvignon and Beringer White Zinfandel*