



Sample Reception and Dinner Menu



Cocktail Reception

Raw Bar

Long Island Clams on the Half Shell, Blue Point Oysters, Tuna Tartar and Smoked Mussels, Displayed on Crushed Ice with Cajun Cocktail Sauce, Black Pepper Mignonette, Drawn Butter and Fresh Lemons

Main Course Tapas Table

Fresh Mozzarella Bocconcini with Sweet Basil and Beefsteak Tomatoes

Vegetable Caviar with Grilled Bruschetta

Marinated Mushroom and Artichoke Hearts with Shaved Fennel

White Bean Tapenade with Herbed Focaccia

Marinated Roasted Red Peppers

Assorted Cured Olives

Assorted Dolmas

Asian Station

Crispy Vegetable Tempura on Wooden Skewers with a Soy Mirin Dipping Sauce

Malaysian Chicken Moo Shu Pancakes with Shredded Cucumbers, Scallions and Bean Sprouts

Caribbean Station

Roasted Vegetable Mojo Wrapped in Banana Leaves with a Coconut Curry Sauce

Assorted Arepas: Griddled Corn Cakes with Green Chiles, Rock Shrimp, Melted Manchego Cheese

Passed Hors D'oeuvres

Scallop Carpaccio, Green Chile and Black Beans in Polenta Cracker

Blackened Beef Tenderloin on Bruschetta with Horseradish Jam

Coach Farm Goat Cheese Dolmas, Marinated in Herbs Provence

Moroccan Chicken Taco

Crispy Brandade Cakes with Vegetable Caviar

Moroccan Vegetable Pastiya

Pan Seared Maryland Crabcakes with Aioli

Mini Beef Wellingtons

Dinner

Served First Course

Cracked Maryland Crab Cake with Basil Rémoulade,
Jicama Slaw, Local Mesclun Greens and Roasted Garlic Vinaigrette

Served Entrées

Oven Roasted Filet Mignon, Local Morrel Mushroom Demi Glace, Lobster Mashed Potatoes and Fresh Asparagus

Wild Sockeye Salmon with Tomato Confit, Sweet Pea Barley Risotto, Braised Summer Greens, Baby Carrots

Vegetarian Option

Grilled Portobello Mushroom Napoleon, Stacked with Red Pepper, Warm Summer Greens and Risotto Cakes with Fresh Tomato Confit

Assorted Breads and Rolls with Sweet Butter

Dessert

Individual Chocolate Truffle Cakes served with Raspberry Coulis

Wedding Cake in choice of Flavors and Decoration, served with a Champagne Sabayon and Fresh Berries

Beverages

Assorted Sodas and Seltzers

Regular and Decaffeinated French Roast Coffee

Regular and Herbal Tea

Premium Champagne, Wine, Beer and Full Bar available