

Wedding Sample Menu 1

A Romantic Beechwood Wedding

Flutes of Chilled Champagne offered to your guests on arrival

Butler Passed Hors D'oeuvres

Asparagus & Smoked Gouda in Puff Pastry

Manic Organic Heirloom Tomato & Mozzarella Bruschetta with Fresh Basil

Spanakopita with Fresh Spinach & Feta Cheese

Petite Chesapeake Bay Crabcakes with a Preserved Lemon Remoulade

St. Andre Tartlets with Pecan Praline Confiture

Garlic & Thyme Marinated Native Sea Scallops
wrapped in Applewood Smoked Bacon

Native Shellfish Raw Bar, Shucked to Order

Native Littleneck Clams and an Assortment of Native Oysters, Chilled
Blackstone Shrimp & Iced Snow Crab Claws presented on a bed of Crushed Ice
& Seaweed. Served with spicy cocktail sauce, horseradish,
sauce mignonette & fresh lemon.

FORMAL SEATED DINNER

Freshly Baked Artisan Breads & Whipped Sweet Butter Preset on Guest Tables

First Course

Mixed Farmer's Greens with Macadamia-Encrusted Goat Cheese and Spicy
Grilled Shrimp, laced with a Vanilla Peppercorn Vinaigrette

Entrée

Medallions of Spiced-Rubbed Tenderloin of Beef and Native Herb Crusted
Halibut with Pesto-Infused Red Wine Gastrique, Roasted Tomato Risotto
& Tender Haricot Vert

Dessert Buffet

Your Wedding Cake, Sliced and Served
on Painted Plates with Raspberry Coulis & Crème Anglaise

Bittersweet Chocolate Covered Seasonal Berries and Petite Fours

Coffee, Decaffeinated Coffee & Assorted Herbal Teas served with Cordials