

Cold Hors d'oeuvres (per 50 pieces)

- Iced Jumbo Shrimp served with Zesty Cocktail Sauce \$200*
Shrimp Shooter with Gazpacho \$7 each
Cucumber Canape \$125
Smoked Salmon with Toast Points \$190
Prosciutto Wrapped Asparagus \$200
California & Spicy Tuna Sushi with Pickled Ginger & Wasabi \$200
Bruschetta Skewer \$150
Crostini with Balsamic Pesto, Sliced Mozzarella, Sliced Tomato & Basil \$125

Hot Hors d'oeuvres (per 50 pieces)

- Tenderloin of Beef Canape \$250*
Coconut Shrimp served with Sweet Chili Sauce \$225
Spanakopita \$150
Chicken Satay \$150
Mini Beef Wellington \$225
Mini Lamb Chops \$250
Raspberry, Almond & Brie Bundles \$200
Pear, Almond & Brie Purses \$200
Bacon Wrapped Scallops \$225
Bacon Wrapped Dates \$200
Stuffed Artichoke Hearts with Boursin Cheese \$175
Cornucopia Vegetable Quesadillas \$150
Short Rib, Fig & Blue Cheese \$200
Candied Apple Pork Belly \$175
Goat Cheese & Sun-Dried Tomato Phyllo \$150
Vegan Caribbean Risotto Cake \$225

The Carvery

(served with Assorted Rolls & Appropriate Condiments)

Roasted Beef Tenderloin \$43 per guest
Whole Roasted Turkey Breast \$20 per guest
Virginia Smoked Ham \$18 per guest

Chilled Delectables

Fresh Vegetable Crudites (serves 50 guests) \$200
Assorted Fresh Vegetables with Roasted Shallot & Blue Cheese Sauces

Bruschetta Bar (serves 50 guests) \$100
Tomato & Fresh Herbs, Spicy Olive Tapenade, Artichoke & Romano Spread
served with Toasted Bread Rounds brushed with Olive Oil

Cheese & Charcuterie & Seasonal Berries (serves 50 guests) \$500
Mont Amore Aged White Cheddar, Humboldt Fog Goat
Monte Nevado Serrano Ham, Milano Capocollo, Gherkins, Honeycomb
Whole Grain Mustard, Grapes, Toast Points, Marinated Olives & Marcona Almonds

Baked Brie with Blackberry Preserves \$60
served with Apples, Grapes, French Bread & Crackers

Mashed Potato Bar \$14.95 per guest
Yukon Gold Mashed Potatoes
Toppings: Butter, Sour Cream, Corn, Steamed Broccoli, Cheddar Cheese, Caramelized Onions
Crumbled Bacon, Sweet Piquant Peppers, Fresh Herbs, Diced Tomatoes
Horseradish, Artichoke Hearts, Chives

Flatbread Station \$18 per guest

(Please Select Three)

Pear, Arugula & Goat Cheese
Roasted Vegetable, Grape Tomato, Fresh Mozzarella & Balsamic Glaze
Fresh Mozzarella, Fresh Basil & Sliced Tomatoes
Prosciutto, Onion & Shaved Parmesan
Chicken, Caramelized Onions, Wild Mushrooms, Imported Parmesan & Herb Blend

All food & beverage packages are subject to a 23% service charge & the current tax rate.

Prices subject to change. (2024)

Chef attendant charge of \$100 per attendant will apply for The Carvery.

Intermezzo

Lemon or Raspberry Sorbet
Additional charge of \$6 per guest

Signature Drinks

Additional charge of \$10 per signature drink choice per guest

After Dinner Liqueurs

Based on Consumption
Additional \$100 Bartender Fee

Post-Wedding Brunch

Freshly Squeezed Orange & Grapefruit Juices
Seasonal Sliced Fresh Fruit
Domestic & Imported Cheese Display with Imported Cured Meats
Smoked Salmon, Chopped Onion, Egg, Capers, Cream Cheese & Bagels
Scrambled Eggs
Applewood Smoked Bacon & Pork Sausage Links
Roasted Breakfast Potatoes with Sea Salt
Belgian Waffles with Assorted Fresh Berries & Warm Vermont Maple Syrup
Assorted Pastries, Danish & Croissants
Freshly Brewed Coffee, Decaf & Assorted Hot Teas

\$44 per guest

**Mimosa Bar - additional charge of \$17 per guest*

**Bloody Mary or Mimosa a la carte - \$10 each*

Rental Equipment

We will provide rental equipment agreed upon for an additional charge to be determined.

Upgraded Linens

We will assist you with any specialty linens to add to your wedding day.

Ice Carvings

Custom designed ice carvings can be provided to highlight your special occasion.

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