

Wedding Reception

Includes Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea

International and Domestic Cheese Display

Complete with Seasonal Fresh Fruit, Water Crackers, Sliced French Baguettes, and an assortment of Fine Cheeses

Garden Fresh Vegetable Crudités

Market Fresh Assortment of Crisp Fresh Vegetables creatively displayed with Roasted Red Pepper Dip and Gorgonzola Garlic Cream

Choose Four of the following Hot Hors d'oeuvres

Smoked Chicken Quesadilla with Sour Cream and Salsa
Beer Battered Cheese Sticks with House made Marinara
Spanakopita - Spinach wrapped in Phyllo with Feta Cheese
Mini Chicken Cordon Bleu with Dijon Cream
Seafood Stuffed Mushrooms with Hollandaise
Maryland Crab Cakes with Red Peppers Remoulade
Coconut Shrimp with Honey Dip and Cocktail Sauce
Smoked Chicken Salad on Herb Crostini
Scallops wrapped with Bacon
Mini Assorted Quiche with Hollandaise
Italian Meatballs in Field Mushrooms Sauce
Egg Roll with Duck Sauce and Soy Sauce
Grilled Buffalo Wings with Gorgonzola Sauce
Crab Ragout with Duck Sauce
Jalapeno Peppers with Red Pepper Jam

Choose One of the Following:

Pasta Station

Tri- colored Rotini Pasta with Grilled Chicken tossed lightly in Basil Pesto with Sun-Dried Tomatoes, Bell Peppers, and Bermuda Onions

*Pasta Station may be prepared in the room by our culinary staff for \$75.00 per attendant. We recommend 1 Chef per 50 people.

Or

Carving Station

Peppered Beef tenderloin whole roasted with Garlic, Rosemary, and Port Wine Demi Glaze

*Carving Station requires an attendant for \$75.00. We recommend 1 Chef per 50 people.

Tropical Fruit Fondue

Served under a Pineapple Tree with Diced Melon, Strawberries, Pound Cake, and Rich Dark Chocolate Fondue, Chantilly Crème, and Powdered Sugar

Champagne Toast

\$34.95 Per Person

Plated Dinner Selections

Plated Dinner selection to include: Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea, Freshly Baked Bread, Butter Roses, and complimentary champagne toast

International and Domestic Cheese Display

Complete with Seasonal Fresh Fruit, Water Crackers, Sliced French Baguettes, and an assortment of Fine Cheese

Garden Vegetable Crudités

Market Fresh assortment of Crisp Vegetables creatively displayed with Roasted Red Pepper Dip and Gorgonzola Garlic Cream

Soup or Salad

Choose one of the following:

Select House Salad
Traditional Caesar Salad
Shrimp Bisque (add \$3.95 per person)

Fresh Tropical Fruit Cup
Charred Tomato Bisque

Choose One of the following Entrees

Char-Grilled Salmon

Char-Grilled Salmon Filet with Horseradish Mashed Potatoes, Tomato- Artichoke Relish, and Fresh Green Beans

\$34.95

Pork Loin

Brushed with Sweet and Sour Glaze served with Roasted New Potatoes and Steamed Vegetable Medley

\$34.95

Chicken Marsala

8 oz. Breast topped with Wild Mushrooms, Sun-Dried Tomatoes, and Roasted Shallots with Marsala Wine Reduction served with Roasted Garlic Mashed Potatoes

\$34.95

Chicken Cordon Bleu

A boneless Breast of Chicken with a thin slice of Prosciutto Ham and Swiss Cheese topped with a Creamy Hollandaise Sauce served with Roasted New Potatoes and Steamed Vegetable Medley

\$34.95

Roasted Beef Tenderloin & Shrimp

Rosemary Beef Tenderloin paired with 3 Garlic Seared Shrimp served with Rice Pilaf and Broccoli-Cauliflower Medley

\$36.95

Mason - Dixon

Char- Grilled Petite Filet with Roasted Shallot Bordelaise paired with Pan Seared Chicken Breast with Sun Dried Tomato Cream, Au Gratin Potatoes, and Seasonal Vegetables

\$36.95

Vegetarian Napoleon

Grilled Portobello, Squash, Zucchini, Red Pepper, and Eggplant layered with Smoked Provolone over Tri-Color Orzo Pasta in Basil Pesto

\$34.95

Dinner Buffet Selections

Dinner Buffets include: Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea, Freshly Baked Bread, Butter Roses, and complimentary champagne toast

International and Domestic Cheese Display

Complete with Seasonal Fresh Fruit, Water Crackers, Sliced French Baguettes, and an assortment of Fine Cheese

Garden Vegetable Crudités

Market Fresh Assortment of Crisp vegetables creatively displayed with Roasted Red Pepper Dip and Gorgonzola Garlic Cream

Salads

Traditional Caesar Salad
House-Made Mustard Egg Potato Salad
Fruit Salad topped with Toasted Coconut
Chop House Salad with Chef's Choice of Dressing
Antipasto Salad with Roasted Vegetables and Hard Salami tossed in Balsamic Vinegar and extra Virgin Olive Oil

Entrees

Thai Glaze Chicken Breast with Teriyaki Glaze
Rosemary Garlic Pork Loin with Pan Gravy
Roast Sirloin of Beef with Wild Mushroom Bordelaise
Lemon Herb Chicken
Pan Seared Salmon with Shiitake Corn Relish

Starches

Roasted Garlic Mashed Potatoes
Polenta with Roasted Red Peppers and Garlic
Parsley Buttered Potatoes
Baked Penne Pasta with Tomato Basil Sauce topped with Mozzarella

Vegetables

Grilled Italian Vegetables with Olive Oil and Balsamic
Southern Style Green Beans with Bacon and Onions
Steamed Fresh Vegetables with Fresh Herbs
Oven Roasted Carrots
Honey Glaze Corn
Ratatouille

Complimentary Champagne Toast

Menu with One Entrée	\$34.95 per Person
Menu with Two Entrées	\$36.95 per Person

Above Menu Subject to 22% Service Charge and 9.25% Sales Tax

Wedding Enhancements

Add any of the following action stations to your Cocktail Reception or Dinner Buffet. Uniformed Chef Attendants are \$75 per attendant.

Carving Station

House Smoked Beef Sirloin

With Straight and Creamy Horseradish, Herb Mayonnaise, Grain Mustard, and Silver Dollar Rolls

\$360.00

Honey Glazed Pit Ham

With Herb Mayonnaise, Grain Mustard, Chipotle-Apple Mustard, and Silver Dollar Rolls

\$265.00

Pasta Station

Penne Pasta or Bow Tie with Grilled Chicken
Tossed lightly Marinara or Garlic Alfredo and Garden vegetables

\$6.95 Per Person

Viennese Station

Flavored Coffees, Shaved Chocolate, Lemon and Orange Zest, Cinnamon Sticks, Whip Creams, Raw Sugar, Chocolate Dipped Strawberries, Warm Apple Crepes served with our Cinnamon Sour Cream Sauce,
Assorted French Pastries

\$12.00 Per Person with Heavy Hors d'oeuvres Reception

\$22.00 Per Person as a 'Stand Alone' Station

Chocolate Dipped Strawberries

Infused with Grand Marnier

One platter of 12 per table

\$24.00 Per Dozen

Alcoholic Beverages

Prices include tax and service charge on CASH BAR ONLY.

All Bars include set-ups, mixes and garnish.

A bartender fee of **\$50.00 PER BARTENDER** will be charged for all bars.

Limit of 75 people per bartender. More than 75 people will require a second bartender and an additional bartender fee.

Prices listed are per drink.

Hosted Bar- Call Brands

Cocktails	\$5.00
Domestic Beer	\$3.75
Selected Wine	\$4.50
Soft Drinks	\$2.95

Hosted Bar- Premium Brands

Cocktails	\$6.00
Imported Beer	\$4.25
Premium Wine	Varies
Soft Drinks	\$2.95

Cash Bar- Call Brands

Cocktails	\$5.50
Domestic Beer	\$4.00
Selected Wine	\$5.00
Soft Drinks	\$2.95

Cash Bar- Premium Brands

Cocktails	\$6.50
Imported Beer	\$4.50
Premium Wine	Varies
Soft Drinks	\$2.95

Premium cocktails include:

Crown Royal, Jack Daniels, Dewars, Beefeater, Tanqueray, Absolute, Captain Morgan, Cuervo Gold

Premium beers include:

Corona, Heineken, Sam Adams, Yuengling, Guinness