

## **COCKTAIL RECEPTION**

Your Guests will be greeted with Butler-Passed Sparkling Wine, Sparkling Water, and a Signature Cocktail for first 20 minutes

## **HORS D'OEUVRÉS SELECTIONS**

*Select eight (8) options*

### **Hot:**

Artichoke stuffed with Boursin  
Asian Wild Mushroom Spring Roll  
Brie En Croute with Raspberries  
Coconut Shrimp with Horseradish and Orange Marmalade  
Franks in a Puff Pastry with Brown Mustard  
Maryland Style Mini Crab Cake with Remoulade Sauce  
Mini Beef Wellington  
Mini Cuban Sandwiches  
Mini Reuben Sandwiches  
Mini Burger Sliders  
Mozzarella and Chive Risotto Fritelle  
New Zealand Lamb Chop with Rosemary Garlic Sauce  
Peking Duck Spring Roll with Duck Sauce  
Sea Scallops wrapped in Smoked Bacon  
Sesame Chicken with Honey Mustard  
Wild Mushroom Palmiers

### **Cold:**

Buffalo Mozzarella, Tomatoes, and Basil  
Waffle Chip with Caviar and Crème Fraiche  
Lobster Salad with Tarragon and Mango in Bouchée  
Crabmeat Salad in a Puff Pastry Cup  
Blackened Tuna on a Plantain Chip  
Boursin Cheese in Cherry Tomatoes  
Melon Ball with Prosciutto  
Napa Cabbage and Julienned Vegetable Roll  
Pate de Foie Gras Apricot  
Sliced Breast of Duck on a Corn Muffin with Cranberry Relish  
Smoked Salmon Canapé  
Tenderloin of Beef on French Bread, Dijonnaise topped with a Gherkin pickle slice

Please Select Two Standard Stations

**STANDARD STATIONS**

**Crudités & Cheese/Breadbasket:**

International and Domestic Cheeses: Aged New York Cheddar, French Brie,  
Herbed Boursin, Pepper Crusted Goat Cheese and Gruyere  
Accompanied by assorted Crackers and French Baguette  
Fresh and Dried Fruits  
Large Basket of Assorted Crudités and Dips

**Slider Station: (Attended)**

Hamburger & Cheeseburger with Lettuce Tomato and Pickle  
Chicken & Vegetable Burgers  
Served on Assorted Buns with Assorted Sauces and Condiments

**Mac & Cheese Station (Attended)**

Velvety Cheddar and Pepper Jack Enrobed Pasta  
A Service Bar of  
Smoked Ham, Bacon, Chives, Green Onions  
Crispy Fried Onions, Sweet Peas, Toasted Panko  
Grated Aged Pecorino Romano, Crumbled Feta

**Pasta Station (Attended OR Unattended)**

Penne Pasta and Tortellini  
Vegetables Primavera  
Choice of Olive Oil, Pesto, Puttanesca, or Vodka Sauce  
Served with Garlic Bread, Fresh Parmesan Cheese and Black Pepper

**Risotto Station: (Attended)**

Prepared "a-la-minute"  
Risotto with mushrooms  
Three Cheese Risotto with Grilled Asparagus  
Fresh Herb Risotto with Roasted Chicken and Garlic

**Salmon Station (Attended)**

Sliced Smoked Salmon & Gravlox Display served with Capers, Chopped Egg, Onion, and Lemon

**Asian Station**

Assorted Steamed Dumplings with Dipping Sauce  
Spring Rolls (Vegetarian and Meat)  
Bowls of Fresh Asian Slaw and Asian Noodles

**Carving Station (Attended)**

Your Choice of Two  
Baby Lamb Chops  
Roasted Vermont Turkey Breast  
Marinated Grilled Flank Steak  
Glazed Spiral Ham

**UPGRADED STATIONS:**

**Ceviche Station (additional \$20 per person)**

Salmon with Horseradish and Herbs, Spicy Tuna and Mango,  
Hamachi with Coconut and Lime  
Accompanied by Rainbow Tortillas

**Caviar Station (additional \$22 per person)**

Wild Sturgeon Caviar Presented on Crushed Ice  
Served with Chopped Egg and Onion  
Crème Fraiche, Roasted New Potatoes, Toast Points and Blini  
Frozen Ice Socles of Ketel One, Belvedere, and Grey Goose Vodkas

**Sushi Station (additional \$22 per person)**

An assortment of Sushi Rolls to include:  
Salmon Rolls, California Rolls, Spicy Tuna Rolls, Fresh Water Eel Rolls  
Served with Soy Sauce, Ginger and Wasabi  
**\*Chef Attendant \$250.00 required**

**Seafood/Raw Bar (additional \$25 per person)**

Featuring Oysters and Clams on the half shell,  
Jumbo Shrimp and King Crab Legs  
Cocktail Sauce and Mignonette Sauce and Full Condiments

**DINNER**  
**FIRST COURSE**

Please Select One

**Appetizers:**

Beggars Purse Baked with Spinach, Mushrooms and Fontina Cheese  
Chesapeake Bay Jumbo Lump Crab Cake Served over Avocado Cilantro Salsa  
Porcini Mushroom Risotto  
Scottish Smoked Salmon and Grilled Asparagus Chilled with a Vinaigrette Dressing  
Wild Mushroom Ravioli with Baby Spinach and Sundried Tomatoes

**OR**

**Salads:**

Classic Caesar Salad with Eggplant Croutons, Red Onions and Creamy Caesar Dressing  
Field Green Salad with Craisins, Sugared Pecans, Orange Segments and Gorgonzola Cheese  
Tuscan Kale Salad with Croutons, Raisins, Farmhouse Cheddar with Balsamic Dressing  
Italian Panzanella Salad, Fresh Tomatoes, Basil, Onions, Cucumbers, French Bread, Bell Peppers, Capers, with Champagne Vinaigrette  
Mixed Organic Baby Greens and Fresh Garden Vegetables, Balsamic Vinaigrette  
Tomato and Buffalo Mozzarella with Fresh Basil, Drizzled with Extra Virgin Olive Oil  
*(Optional: add \$3.50 per person for Grilled Chicken, Salmon or Shrimp)*

**SECOND COURSE**

Please Select Two

**Entrees:**

**Chicken**

French-Cut Chicken Breast, M<sup>e</sup>lang<sup>e</sup> of Wild Mushrooms OR Lemon-Thyme Jus  
Saut<sup>e</sup>ed Breast of Chicken Fran<sup>ç</sup>aise (Lemon) OR Piccata (Lemon and Capers)  
Stuffed Breast of Chicken with Spinach, Sundried Tomatoes, and Fontina Cheese

**Pork**

French-Cut Pork Chop with Fig Reduction

**Fish**

Grilled Filet of Salmon, Lemon/Dill OR Mango Salsa  
Saut<sup>e</sup>ed Halibut, Orange-Chive Beurre Blanc (in season March-November)  
Wild Mushroom Stuffed Branzino

**Beef**

Grilled New York Sirloin Steak, Bordelaise, Served with Onion Jam  
Roasted Sliced Tenderloin of Beef (2pcs), Served with P<sup>e</sup>rigourdine Sauce  
Braised Beef Short Ribs

**Entr<sup>e</sup>es:** *Served with Chef's Seasonal Vegetables and Potatoes or Rice*

## THIRD COURSE

Please Select One

### Desserts:

#### Platter of Petite Fours or Individual Plated Desserts:

Apple Tart Tatin with Fresh Whipped Cream  
Chocolate Lava Cake, Garnished with Raspberries and Mint  
Chocolate Mousse, Garnished with Fresh Whipped Cream  
Duo of Sorbets with Fresh Fruit, Garnished with Fresh Whipped Cream and Mint  
New York Cheesecake

### Beverages

- ✦ The Premium Open Bar offers but not limited to Grey Goose, Ketel One, Bombay Sapphire, Johnny Walker Black or Chivas, Crown Royal, Patron or Cuervo Tequila, Meyer's and Captain Morgan Rums, Stolli flavored vodkas, Southern Comfort and Makers Mark, the Club's White and Red Wines, Imported, Domestic, and Light Beers, Assorted Soft Drinks, Juices and Mixers.
- ✦ Complimentary Sparkling Wine Toast
- ✦ Table Side Red and White Wine Service
- ✦ Table Side Coffee Service

### ALSO INCLUDED...

- \*Discounted Room Rates for Overnight Stay
- \*Complimentary Tasting for Two Guests
- \*In-House Event Planner
- \*Dedicated Maître D'
- \*One Waiter per 10 Guests at the Reception
- \*Floor length Linens with Matching Napkins
- \*Lobby Attendant upon Guests Arrival

### Pricing for the Wedding Package\*

(Except premiums where noted)

\$175.00 per Adult / \$75.00 per Child / \$45.00 per Vendor

\*\*Pricing is Flexible based on Demand for the Date

### Additional Charges\*\*

Bartender Fee: \$150.00 per bartender (two required)  
Chef Attendant Fee: \$150.00 per attendant (one required, applies for attended stations where noted)  
Coat check and Ladies' /Men's Lounge Attendant Fee: \$150.00 per attendant (one required)

**Ceremony Fee** (if applicable): \$1,500.00

**Venue Fee:** \$2,000.00

\*Per person pricing are exclusive of 8.875% Sales Tax and 22% Administration Fee

\*\*Additional Charges are exclusive of 8.875% Sales Tax

**Flowers, Music, Photography & Cake – Not Provided**