



Wedding Receptions: Platinum Package

Stationary Displays

\$85.00 per person

Select Two of the Following:

- Cheese and Fruit, Domestic Cheeses with Fresh Fruit Garnish and Assorted Crackers
- Crudités with Dip
- Fresh Vegetable Platter with Appropriate Dipping Sauce
- Fresh Seasonal Fruit with Yogurt Dipping Sauce
- Gulf Shrimp Display - Gulf Shrimp Piled High, Garnished with Traditional, Horseradish Cocktail Sauce and Lemon - (additional 3.50)
- Fruit Display

Passed Hors d' Oeuvres: *Select Six of the Following:*

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| Cozy Shrimp | Chicken Saltimbocca | Coconut Langostino |
| Maple Scallops in Bacon | Maryland Style Crab Cakes | Cherry Tomatoes with Boursin |
| Artichoke and Ratatouille in Filo | Peking Egg Roll | Spanikopita |
| Asparagus Quiche | Mini Beef Wellingtons | Profiteroles Provencal |
| Shrimp with Roquefort Cream Cheese | Prosciutto and Artichoke Mushroom Caps | Mozzarella and Red Pepper Profiterole |
| Ocean Scallops with Ginger and Curry | Cucumber Cups with Cream Cheese and Shrimp | Baby Red Bliss Potatoes with Crème Fraiche |

First Course

- Lobster Ravioli with Tomato Cream Sauce
- Goat Cheese and Sundried Tomato Tart
- Baby Shrimp Salad in Radicchio on Mache Lettuce
- Maine Crabmeat Cake with Sweet Pepper Remoulade Sauce

Second Course

- New England Clam Chowder
- Creamy Potato and Leek (hot or chilled) Soup
- Hearty Beef with Barley Soup
- Garden Gazpacho
- Autumn Salad with Apples, Beets, Toasted Walnuts and Honey Dressing
- Field Greens with Gorgonzola, Pear, Tomato and Slivered, Almonds with Classic Vinaigrette
- Buffalo Mozzarella with Beefsteak Tomatoes and Ribbons of Basil
- Greek Salad with Kalamata Olives, Tomatoes, Red Onion and Feta

Third Course

- Baked Breast of Chicken with Crabmeat Stuffing, Dill Cream Sauce
- Chicken Scaloppini Marsala, Served with a Rich Mushroom Sauce
- Chicken Saltimbocca, Served with a White Wine Artichoke Sauce
- Grilled Swordfish with Fresh Mango Salsa
- Filet Mignon Stuffed with Leeks
- Mushrooms and Bacon with a Roasted Onion, Caper and Tarragon Sauce
- Duet of Filet Mignon and Stuffed Shrimp
- Vegetable Paella with Saffron Orzo (vegan)
- Grilled Salmon with a Soy Ginger Glaze



Wedding Receptions: Platinum Package cont'd

Accompaniments:

Choose Two (2):

Roasted Butternut Squash

Carrots with Fresh Ginger

Orzo with Roasted Tomatoes

Assorted Rolls and Butter

Sautéed Spinach with Mushrooms

Fresh Zucchini with Tomatoes
and Shallots

Garlic Whipped Yukon Potatoes

Green Beans with Almonds

Roasted Vegetable Medley

Oven Roasted Red Bliss

Final Course

■ Chocolate Covered Strawberry

■ Flavored Ice Cream

■ Fresh Fruit Cup

■ Coffee, Decaffeinated Coffee, Blended and Herbal
Teas

Platinum Wedding Package includes Votive Candles, Champagne Toast, White Linens