

T A S T E F U L L Y D O N E

WEDDING CELEBRATION BUFFET

SELECTION OF EIGHT PASSED HORS D'OEUVRES, DECORATED WITH FRESH FLOWERS

MARYLAND LUMPFIN CRABCAKES WITH SAUCE REMOULADE
SHRIMP RISOTTO CAKES WITH SAFFRON AIOLI
CHIPOTLE GRILLED SHRIMP WITH CILANTRO CITRUS SAUCE
SMOKED SALMON WITH CAPERS, RED ONION AND DILL ON ENDIVE
SEARED TUNA WITH WASABI MAYO ON RICE CRACKERS
MOROCCAN GRILLED SALMON BITES WITH CITRUS DIPPING SAUCE
SALMON WITH GINGER, WATERCHESTNUTS AND SCALLIONS IN PUFF PASTRY

GRILLED CHICKEN SATES WITH ORANGE MISO DIPPING SAUCE
ROSEMARY SCENTED CHICKEN BROCHETTES WITH ARTICHOKE HEARTS
ASIAN CHICKEN POTSTICKERS WITH PLUM DIPPING SAUCE
SMOKED DUCK BREAST WITH QUINCE JAM ON SWEET POTATO GAUFRETTES
SESAME CHICKEN SKEWERS WITH HONEY MUSTARD SAUCE
TANDOORI CHICKEN TIKKA WITH CARDOMON MANGO DIP

SKEWERED THAI STYLE STEAK WITH JALAPENO, LIME AND MINT
PHYLLO CUPS WITH SPICY LAMB, MINT AND FETA
GRILLED LAMB LOIN WITH BOURBON MINT JAM ON BRIOCHE
PROSCIUTTO DI PARMA WRAPPED ASPARAGUS
MINIATURE BEEF EMPANADAS WITH PICO DE GALLO
SMOKED SWISS AND BACON TARTELETTE

ARTICHOKE AND PARMESAN CROSTINI
CARAMELIZED ONION AND LEEK TARTELETTE
SPINACH AND SMOKED GOUDA MINI QUICHE
WILD MUSHROOM RISOTTO CAKES
PORTOBELLO BRUSCHETTA WITH MOZZARELLA & ROASTED RED PEPPER
SOUTHWESTERN BLACK BEAN EMPANADAS
FOUR CHEESE SPANAKOPITA IN PHYLLO

CARVING STATION

CARVED TABLESIDE BY CHEF

GRILLED PEPPER-CRUSTED FILET OF BEEF
WITH HORSERADISH SAUCE, MUSTARD, MINI BRIOCHE

ROASTED FREE RANGE TURKEY
WITH CRANBERRY CHUTNEY, PUMPKIN BREAD

HONEY CURED SMITHFIELD HAM
WITH BOURBON MUSTARD, BUTTERMILK BICUITS

T A S T E F U L L Y D O N E

PAN ASIAN STATION

ASSORTMENT OF FRESHLY PREPARED MAKIS AND HANDROLLS TO INCLUDE TUNA, SALMON AND YELLOWTAIL
SUSHI ROLLS, VIETNAMESE RICE PAPER ROLLS WITH GRAVLAX, BASIL AND MINT, CALIFORNIA ROLLS AND
VEGETABLE MAKIS, FRESH WASABI AND GINGER
STEAMED CRAB OR SHRIMP SHUMAI WITH SCALLION SOY SAUCE
SALTED EDAMAME
SHRIMP CRISPS
JAPANESE RICE CRACKERS
SPICY JAPANESE SEAWEED SNACK MIX

PASTA STATION

PREPARED TABLESIDE BY CHEF

PENNE PASTA PRIMAVERA A LA VODKA
FARFALLE WITH CRIMINI AND SHIITAKE MUSHROOMS
ORZO WITH FETA, KALAMATA OLIVES AND SUNDRIED TOMATO
MINI CHEESE RAVIOLIS WITH ZESTY TOMATO SAUCE
TRI COLORE TORTELLINI AL PESTO
SERVED WITH FRESHLY GRATED PARMESAN CHEESE

SEAFOOD & RAW BAR

CHILLED JUMBO SHRIMP, BLUE POINT OYSTERS AND LITTLE NECK CLAMS ON THE HALF SHELL
LOBSTER, SCALLOP AND CALIMARI SEVICHE WITH CILANTRO AND LIME
OYSTER CRACKERS, FRESH HORSERADISH, LEMON WEDGES, COCKTAIL SAUCE, VARIETY OF HOT SAUCES
DECORATED IN A NAUTICAL THEME WITH FISHING NETS, STARFISH AND SHELLS

GARDEN DISPLAY TABLE

FRUIT AND CHEESE BOARD TO INCLUDE A SELECTION OF DOMESTIC AND INTERNATIONAL CHEESES
GARNISHED WITH FRESH BERRIES AND GRAPES, SERVED WITH CRACKERS AND BREAD
VEGETABLE CRUDITE WITH BABY CARROTS, SUGAR SNAP PEAS, RADISHES, ASPARAGUS TIPS, BROCCOLI
CELERY, RED AND YELLOW PEPPERS, GUACAMOLE DIP
SOURDOUGH BREADS FILLED WITH HUMMUS, FRESH PITA TRIANGLES

DESSERT & COFFEE

FRESH FRUIT DISPLAY WITH MELON, PINEAPPLE, GRAPES, BERRIES AND OTHER SEASONAL FRUIT
PECAN SQUARES, LEMON MERINGUE COOKIES, COCONUT BARS, WHITE CHOCOLATE MACADAMIA BLONDIES,
CHOCOLATE DIPPED STRAWBERRIES
CHOCOLATE MARBLE CHEESECAKE, BLUEBERRY CHEESECAKE, LEMON BUNDT CAKE, BITTERSWEET CHOCOLATE
MOUSSE CAKE, APPLE TART WITH CRÈME FRAICHE, PECAN TARTELETTES WITH FRESH WHIPPED CREAM, MISSISSIPPI
MUD CAKE, HAZELNUT CAKE WITH MOCHA CREAM, KEY LIME PIE, CHOCOLATE HAZELNUT MOUSSE TARTS
FRENCH ROAST COFFEE, TEA AND DECAFFEINATED COFFEE