

Wedding Menus

Salad Suggestions:

Choice of One Included in the Price

Fresh Baby Field Greens Salad

With Wild Berries, Chevre Crumbles and a Honey Basil Vinaigrette

Fresh Garden Salad

With Cherry Tomatoes, Cucumbers, Shredded Carrots and Cucumbers with a Choice of 2 Dressings

Greek Salad

With Tomatoes, Cucumbers, Olives and Roasted Red Peppers Topped with Feta Cheese Crumbles and a White Balsamic Vinaigrette

Classic Caesar Salad

Fresh Chopped Romaine Lettuce a Creamy Dressing with an Essence of Garlic and Parmesan Cheese

Poultry

Chicken Marsala

Pan-Seared Chicken Breast Sautéed to a Golden Brown Deglazed with Sweet Marsala Wine and Demi-Glace then Tossed with Cremini Mushrooms

Charm City Chicken and Crab

Pan-Seared Chicken Breast Sautéed to a Golden Brown then Topped with a Rich Béchamel Sauce Laced with Lump Crab, Diced Tomatoes and a Splash of Sherry Wine

Chicken Di Peperone Rossi

Pan-Seared Chicken Breast Sautéed to a Golden Brown with a Heavy Cream Based Sauce Infused with Sweet Red Bell Peppers, Caramelized Onions then Garnished with Chives

Chicken Citron

Pan-Seared Chicken Breast Sautéed to a Golden Brown Deglazed with White Wine and Simmered with Tomato Filets, Garlic, Artichokes, Capers, Garnished with Feta Cheese and Kalamata Olive and Scallions

Beef

Country Rustic London Broil

Flame Grilled Flank Steak Rubbed with Garlic, Shallots, Fresh Cracked Black Peppercorns, Sea Salt to Preserve the Simple Elegant Flavor, Served with an Orange Marmalade, Horseradish Sauce

Bistro Beef Tenders

Pan-Seared Bistro Beef Tenders Crowned with a Wild Mushroom Medley of Cremini's, Shiitake's, and Oyster Mushrooms then Finished with a Lobster Boursin Cheese Sauce

Filet Mignon

Flame Grilled Beef Tenderlion Char Crusted with Shallots, Garlic, Cracked Black Peppercorns, and Sea Salt; this Timeless Classic can be Served with a Variety of Sauces and Compound Butters Please ask for Suggestions

Prime Rib

Flame Grilled Rib Eye Char-Crusted with Brown Sugar, Smokey Paprika, and Garlic, then Slowly Roasted to Perfection, Chef Carved to Order. This Traditional Entrée can be Served with a Variety of Sauces and Compound Butters, Please Ask for Suggestions.

Pork

French Rack of Pork

Flame Grilled French Rack of Pork Char-Crusted with Garlic Shallots, Cracked Black Peppercorn, and Sea Salt then Glazed with a Whole Grain Honey Mustard

Pork Loin

Flamed Grilled Tender Pork Loin Cooked with spices and Seasoning to Perfection. Can be Prepared and Served with a variety of Styles and Sauces. Please Ask for Suggestions.

Flat Iron Pork Steak

Fresh Flat Iron Pork Steak Flamed Grilled to Perfection Basted with a Tangy Sun-Dried Tomato, Basil, and Honey Sauce

Seafood

Crab Cakes

*Lump Crab Meat Tossed with a Mixture of Basil, Tomato, Parsley and a Hint of Old Bay
Finished to a Golden Brown. Can be Served with a Variety of Sauces*

Ahi Tuna Filets

*Pan-Seared Ahi Tuna Crusted with a Blend of Asian Spices then Finished to
Medium/Medium Rare, Served with a Side of Coconut Wasabi Aioli*

Salmon Santa Fe

*Fresh Atlantic Salmon Filets Char-Crusted with Dry Mesquite Spices Grilled to Perfection
Served with a Smoky Paprika, Creamed Corn Aioli*

Flounder Limone

*Fresh Flounder Filets Oven Baked to Perfection, with Lemon Juice, Spinach, Garlic and Butter,
Sprinkled with Fresh Basil and Parmesan Cheese*

Vegetable Suggestions:

Choice of One Included in the Price

Fresh Petite Green Beans

With Chive Butter

Glazed Baby Carrots

With a Honey, Whole Grain Mustard Glaze

Oven Roasted Fresh Vegetable Medley

With a Roasted Garlic, Tarragon Butter

Oven Roasted Shoe Peg Corn

With Diced Tomatoes, Basil Butter

Oven Roasted Cauliflower

With Roasted Shallots, Diced Red Bell Peppers and a Parsley Butter

Starch Suggestions:

Choice of One Included in the Price

Oven Roasted Sweet Potatoes

With a Maple, Pecan Butter

Old Country Style Potato Latkes

Shredded Russet Potatoes, Garlic, Onions and Seasonings, Hand Made into Pancakes and Pan-Fried to a Golden Brown

Whipped Potatoes

With Roasted Garlic, and Chives

Oven Roasted Red Skin Potatoes

With Rosemary and Parmesan Cheese

Mango Fried Rice

With Diced Spring Vegetables

Saffron Rice Pilaf

With Dried Fruit

Macaroni and Cheese

With Smoked Gouda and Country Ham Bits

Beverages

Iced Tea

(Unlimited)

Sparkling Peach Spritzer

(Unlimited)

Pomegranate Lemonade

(Unlimited)

Regular and Decaf Coffee

With Condiments Included in the Price