

Platinum Wedding Package

*Includes Standard Hotel Linen, Votive Candles, Wine Service at Dinner (house wines),
Four Hours Premium Open Bar, Champagne Toast and
an Overnight Suite for the Bride and Groom
50 person minimum*

PASSED HORS D'OEUVRES

Please Choose Five

Cold Hors D'oeuvres

Smoked Salmon with Garlic & Herb Spread
Sauté Southwest Shrimp Salsa
Fresh Mozzarella with Basil Pesto
Lump Crabmeat Vinaigrette

Lobster Salad with Tarragon Aioli on Belgium Endive
Chilled Tenderloin Roulade with Herb Horseradish
Spread
Brie and Apricot Filled Crepe
Crisp Wonton and Seared Scallops with Wasabi Drizzle

Hot Hors D'oeuvres

Beef Wellington
Sea Scallops in Applewood Smoked Bacon
Chicken Satáy with Peanut Sauce
Spinach Stuffed Mushrooms
Thai Chicken Spring Rolls
Maple Sausage and Ricotta Stuffed Mushrooms
Vegetable Spring Rolls
Pork and Shrimp Pot Stickers
Chipotle BBQ Meatballs
Andouille Sausage en Crouté

Four Cheese, Maple Sausage and
Roasted Red Pepper Biscuits
Seafood Stuffed Mushrooms
Spinach & Roasted Garlic Tortellini with Parmesan Cream
Coconut Fried Shrimp
Grilled Baby Lamb Chops
Onion Proscuitto Agnoloni with Basil Cream
Spinach and Portabella Ravioli with Tomato Cream
Pear & Brie in Phyllo

STATIONARY DISPLAYS

International and Domestic Cheese Display with Fresh Fruit Garnish
Hot Artichoke and Spinach Dip with Pita and Bagel Chips

APPETIZERS

Please Choose One

Shrimp Cocktail with Lime & Cilantro Sauce
Armory Clam Chowder
Smoked Salmon Mousse Timbale with Fresh Dill & Cucumber Salad
Seared Sea Scallops with Toasted Black & White Sesame Chilled Noodles
Seasonal Fresh Fruit and Berries with Dried Cranberry Biscotti
Chilled Shrimp Salad with Lemon Chive Aioli
Wild Mushroom and Spinach Vol au Vent
Maine Lobster Bisque with Fresh Tarragon
Blue Cheese Crusted Chevre with Grilled Pears
Fresh Mozzarella & Kalamata Olives with Sun-Dried Tomato & Basil Vinaigrette
Chilled Breast of Chicken with Asparagus and Boursin Cheese
Pan Seared Salmon and Fennel Apple Slaw with Honey, Lemon & Poppy Seed Vinaigrette

SALADS

Please Choose One

Hydro Bibb with Roasted Peppers and Toasted Pine Nuts with Sun-Dried Tomato Vinaigrette
Mizuna and Asian Greens with Straw Mushrooms and Hearts of Palm with Mandarin Lavender
Vinaigrette

Arugula and Endive Salad with Roasted Beet and Walnut Oil Vinaigrette

Mesclun Greens with Assorted Toppings, Accompaniments and Assorted Dressings

Haricot Vert Salad with Golden Raisins and a Roasted Shallot Truffle and Fresh Herb Dressing

ENTREES

Please Choose Two

*All entrees are served with the chef's selection of appropriate starch,
seasonal fresh vegetables, and warm rolls with butter*

Grilled Filet Mignon with Truffle Demi Glace

Pan Seared Filet Mignon with Dried Cranberry and Green Peppercorn Demi Glace

Grilled New York Sirloin with Maple Mustard, Horseradish and Peppercorn Sauce

Espresso Rub Grilled Rib Eye with Goat Cheese Infused Cabernet Sauvignon Sauce

Stuffed Breast of Chicken with Baby Spinach, Pine Nuts and Brie Chardonnay Supreme Sauce

Sauté Breast of Chicken with Lemon, Basil and Sauvignon Blanc Sauce

Grilled Breast of Chicken with Andoville Sausage, Roasted Peppers and Olive Oil

Grilled Boneless Pork Loin Chops with Caramelized Apples and Calvados

Fillet of Cod with Lobster Tarragon Topping and a Charon Cream Sauce

Grilled Swordfish with Lemon Fennel and Capers

Pan Seared Salmon Tomato, Mushroom and Garlic Cream Sauce

Molé Spiced Filet Mignon and Shrimp with Spicy Chipotle Butter Sauce

New York Sirloin and Grilled Lobster Tail with Shallot & Chive Butter Sauce

Stuffed Breast of Chicken with Wild Mushrooms, Havarti Cheese and Fresh Thyme Madeira
Reduction Sauce

Lamb Loin Chops with Lemon, Mint and Pistachio Persille Served on a Bed of Roasted Sweet Peppers
and Garlic

Oven Roasted Fillet of Salmon with Crabmeat Almandine and Chesapeake Butter Sauce

DESSERT

Three Tiered Wedding Cake

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea Assortment