

YOUR WEDDING CELEBRATION!

SPECIALTY COCKTAIL SUGGESTIONS

PLEASE SELECT TWO

THE ST. GERMAIN COCKTAIL

St. Germain + champagne
club soda
colorful edible blossom

BLACKBERRY SMASH

muddled lemon, blackberries + mint
your choice of bourbon or vodka
dash of simple syrup

MOSCOW MULE

ice cold vodka
fresh lime juice + spicy ginger beer
lime wheel garnish

SOUTHERN ARNOLD PALMER

half peach iced tea + half lemonade
finished with vodka
lemon wheel

CHERRY BLOSSOM BELLINI

white peach puree
bubbly champagne
splash of cherry brandy

CUCUMBER ELDERFLOWER COOLER

cucumber infused vodka + lemon juice
simple syrup + elderflower
muddled cucumbers + champagne splash
cucumber slice for garnish

SPARKLING LAVENDER LEMONADE

fresh lemon juice + lavender simple syrup
topped with sparkling wine

DARK + STORMY

dark rum + ginger beer
splash of lime juice
in a collins glass over ice

THE FRENCH 75

champagne + smooth gin
lemon juice + simple syrup
offered in flutes with a lemon twist

PASSED HORS
D'OEUVRES

PLEASE SELECT FOUR

*INDICATES UPGRADED ITEM
GF = GLUTEN FREE
V = VEGAN

*JUMBO LUMP CRAB CAKES
regional classic
eastern shore rémoulade

ROSEMARY GRILLED BEEF
garlic aioli + chives
toast crisps

**LAMB LOLLIPOPS
mustard + herbed breadcrumb crusted
tzatziki sauce

PULLED PORK SLIDER
slow smoked + fork tender
peach + mustard seed bbq sauce
tangy cabbage slaw
brioche bun

COMPRESSED MELON
feta + beet syrup
GF

***LOBSTER BURGER
potato crisp + garlic aioli
two bite brioche

TANDOORI CHICKEN
cucumber raita + mango chutney
fried pita chip

*APPLE PIE MOONSHINE PORK BELLY
blackberry compote + pickled red onion

SPINACH + FETA PHYLLO
tangy tzatziki

*TUNA DYNAMITE CONES
spicy dressed ahi tuna
petite sesame cones
micro green garnish

TWO BITE ANGUS BURGER
smoked tomato jam
vermont sharp cheddar
wee brioche

RASPBERRIES + BRIE
golden pastry envelope

FIVE SPICE DUCK MOO SHOO WRAP
rolled with fresh ginger + green onion
hoisin sauce

PIQUANT AFRICAN PEPPERS
plumped with ricotta
truffle jam
GF

**MISO BLACK COD ON MINI BLACK RICE CAKES
micro mitsuba
GF

POTATO + PEA SAMOSAS
tamarind chutney

SMOKED SALMON BARQUETTE
sour cream + dill
red onion escabeche

LAMB GYRO
served on mini pita
lemon yogurt
diced cucumber

THAI SPICED WATERMELON GAZPACHO
en demitasse
GF,V

*BACON WRAPPED SCALLOPS
pickled red onion
sweet corn aioli

WILD MUSHROOM RAGOUT ON POLENTA TOAST
emmental cheese

CHICKEN 'N WAFFLE SKEWER
malt battered fried chicken
bourbon maple syrup

JICAMA + MANGO SUMMER ROLLS
peanut dipping sauce
GF,V

FAVA BEAN FALAFEL
grated lemon peel
lemon + tahini sauce
V

*SHRIMP 'N GRITS
pan sauteed gulf shrimp
soft + rich corn grits
tasso ham sauce
stainless steel tapas spoon
GF

TOSTADA + MOLE CHICKEN
lime guacamole topped corn crisp
grilled chicken
cilantro + feta
watermelon radish

GRILLED VEGETABLE QUESADILLAS
rich cheddar cheese
jalapeno surge
chipotle creme

*PETITE FISH TACO
seasoned tilapia
mango + cilantro salsa
crisp mini tortilla
chipotle cream

MAC + CHEESE MUFFIN
farmhouse aged cheddar
truffled aioli

PETITE RATATOUILLE
toasted quinoa cup + basil cream
GF

*LEMON STEAMED JUMBO SHRIMP
cocktail sauce in a shot glass
GF

CAPRESE SKEWER
basil + balsamic syrup
GF

*HAWAIIAN LOMI-LOMI
salted salmon, tomatoes + spring onions
salmon roe
GF

GRUYERE GOUGERES
parmesan 'snow'

STATIONARY HORS
D'OEUVRES

OPTIONS TO CONSIDER

TAPAS TABLEAU | \$7
marinated olives & manchego
piquillo peppers + roasted artichoke
roasted tomatoes
marinated mozzarella

ELEGANT CHEESE BOARD | \$8
a blend of old world + new world cheeses
varying textures + styles

accompanied by...
dried figs + toasted walnuts
apricot jam + strawberries
bunches of fresh grapes
assorted crackers + baguette

CHERRY BLOSSOM BRIE EN CROUTE | \$4
tart cherry preserves
sugared whole pecans
sliced ficelle + crisp crackers

MEZZE VIGNETTE | \$6
fava bean falafel
roasted garlic hummus
classic grecian dolmas
traditional baba ghanoush
marinated feta + olives
fresh flatbreads + pita

ELEGANT CHEESE + CHARCUTERIE VIGNETTE | \$14
a blend of old world + new world cheeses
varying textures + styles
as well as...
hand selected prosciutto di parma
sopressata, saucisson sec + bresaola

accompanied by...
dried figs + toasted walnuts
bunches of fresh grapes
assorted crackers + baguette
whole grain + dijon mustards
French cornichons

SUSHI BAR | \$9

California roll

fresh lump crab, red masago,
avocado, cucumber, sesame seeds

salmon avocado roll

Skuna Bay salmon, shiso,
Haas avocado, tempura flakes

tuna cucumber roll

#1 grade ahi tuna, black sesame seeds,
seedless cucumber, chives

veggie roll

asparagus, carrot + daikon threads,
simmered shiitake, red bell pepper, watercress

spicy tuna roll

#1 grade ahi tuna, scallion,
cucumber, sriracha, tobiko

served with...

pickled ginger

wasabi

soy sauce

bamboo chopsticks

MENU I

FIRST COURSE

STRAWBERRY + KALE SALAD
fresh + oil cured strawberries
chèvre crumbles + toasted almonds
honey-lemon vinaigrette
GF

FRESH, FRAGRANT + WARM MINI ROLLS
assortment of French, rustic, seeded + whole wheat
sea salt butter

DUAL ENTREE

HERB + GARLIC RUBBED HANGER STEAK
seared hanger steak
draped in roasted shallot butter

LEMON + PIGNOLI CHICKEN
boneless chicken breast
pine nut + fresh herb sauce
cherry tomato confit

ACCOMPANIED BY

POMME PURÉE
creamery butter

HARICOTS VERTS
French beans + translucent carrot ribbon
shallot butter glisten

PLATED VEGETARIAN ENTREE

EGGPLANT STACK
roasted vegetables
portobello mushrooms
tomato lavender sauce
quinoa + pine nut salad
V, GF

MENU II

FIRST COURSE

SPRING GREENS
lola rosa, frisee, endive + spinach
sweet onion bits + baby tomatoes
blackberries + crisp prosciutto
apple cider vinaigrette

FRESH, FRAGRANT + WARM MINI ROLLS
assortment of French, rustic, seeded + whole wheat
sea salt butter

DUAL ENTREE

PAN SEARED FLAT IRON STEAK
garlic + sea salt rubbed
shallot, dijon + cognac pan sauce

SHORT SMOKED SALMON
dijon + apricot glaze
crispy horseradish threads

ACCOMPANIED BY

TOWERING POTATO GRATIN
layers of yukon gold potatoes
rich gruyere cheese + cream

FIRE GRILLED ASPARAGUS SPEARS
herbed lemon butter

PLATED VEGETARIAN ENTREE

LASAGNETTE OF ARTICHOKEs + BABY GREENS
artichokes, goat cheese + wilted spinach
side of baby greens with radicchio + frisee
pool of pesto + dusted with crumbled hazelnuts

MENU III

FIRST COURSE

VINE RIPE CAPRESE
slices of deeply rich tomatoes
medallions of fresh mozzarella
tender basil leaves
balsamic glaze drizzle
droplets of extra virgin olive oil
GF

FRESH, FRAGRANT + WARM MINI ROLLS
assortment of French, rustic, seeded + whole wheat
sea salt butter

DUAL ENTREE

BLACK ANGUS FILET
malbec reduction
tempura onion strings

SEARED CHESAPEAKE ROCKFISH
cured lemon + agave gastrique
guajillo + herb speckled glaze

ACCOMPANIED BY

FINGERLING POTATO CONFIT
thyme, rosemary + fresh lemon
GF, V

GLAZED CARROTS
carrot juice glaze

PLATED VEGETARIAN ENTREE

GNOCCHI WITH ZUCCHINI + ARTICHOKEs
potato gnocchi in herbed brown butter
shaved zucchini noodles + shallots
sundried tomatoes + artichokes
shards of parmesan to finish

DESSERT BUFFET

OPTIONS TO CONSIDER

MIGNARDISES TABLE | \$6

a collection of our pastry chef's best, seasonal pastries
a blend of classics + new twists featuring:

mousse filled chocolate cups
assorted opera cakes
cream filled profiteroles
a variety of cheesecake bites
seasonal miniature pies
French macarons
petite fresh fruit tartlets
caramel glazed pecan bars
chocolate coated cereal clusters
coconut macarons

DONUTS MAKE ME GONUTS | \$7

light + airy sweet dough
fried to a golden brown
dusted in powdered sugar

build your own from any 4 the following items...

Sauces

Dark Chocolate
Macerated Strawberries
Warm Nutella
Raspberry Coulis

Compotes

Blueberry + Thyme
Port Poached Pears
Cinnamon Roasted Apple
Roasted Peach + Ginger

ASSORTED CAKE POPS | \$6

chocolate, vanilla + red velvet cake pops
iced in colorful coating and playfully decorated

CUPCAKE SHOP | \$4
collection of classic + new twists
please choose 3 of your favorites

madagascar vanilla
double chocolate
spiced carrot
strawberry lemonade
southern red velvet
caramel macchiato

GELATO BAR | \$7
assorted flavors of rich Italian ice cream
choose 3 of your favorites:

Pistachio
Stracciatella
Basil
Hazelnut
Vanilla
Tiramisu
Caramel Mocha Cappuccino
Dark chocolate
Caramel
Strawberry
Salty Peanut Butter

offered with...
Dark Chocolate Sauce
Whipped Chantilly Cream
Salted Caramel Sauce

INDIVIDUAL PIE DISPLAY | \$6
collection of hand made pies elegantly displayed, wide selection including
the likes of 3 of the following

banana cream
cherry
chocolate silk
Dutch apple
Georgia peach
lemon meringue
southern mud pie