

## YOUR WEDDING CELEBRATION!

### SPECIALTY COCKTAIL SUGGESTIONS

PLEASE SELECT TWO

**AUTUMN DELIGHT**  
bourbon + apple cider  
cinnamon scented syrup  
fresh apple slice garnish  
served over rocks

**CHINESE PEAR MARTINI**  
crisp vodka + pear purée  
white pear juice  
shaken vigorously + poured over ice

**THE PERFECT MANHATTAN**  
a 'perfect' blend of bourbon,  
sweet + dry vermouth  
with a cherry on top!

**BLOOD ORANGE SPARKLER**  
blood orange juice + champagne

**CRANBERRY SPICE CHAMPAGNE**  
muddled cranberries + agave nectar  
bubbly champagne + winter spices

**THE FRENCH 75**  
champagne + smooth gin  
lemon juice + simple syrup  
offered in flutes with a lemon twist

**APPLE GROVE CHAMPAGNE**  
apple liqueur + champagne  
apple slice for garnish

**CLASSIC OLD FASHIONED**  
muddled bitters, maraschino  
cherry + orange  
a generous helping of bourbon  
splash of club soda

**LYCHEE MARTINI**  
lychee juice + vodka  
sugar rimmed glass

**THE BIG APPLE**  
whiskey, dry vermouth + dash of bitters  
sparkling apple cider  
garnished with petite lady apple

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

PETITE RATATOUILLE  
toasted quinoa cup + basil cream  
GF

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

\*BEET CURED SALMON GRAVLAX  
crostini with lemon aioli

MAC + CHEESE MUFFIN  
farmhouse aged cheddar  
truffled aioli

\*\*LAMB LOLLIPOPS  
mustard + herbed breadcrumb crusted  
tzatziki sauce

FAVA BEAN FALAFEL  
grated lemon peel  
lemon + tahini sauce  
V

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

ANTIPASTI SKEWERS  
sun-dried tomato + artichoke  
olive + manchego  
GF

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

BUTTERNUT SQUASH BISQUE  
nutmeg scented creme fraiche  
served en demitasse

**\*TUNA DYNAMITE CONES**

spicy dressed ahi tuna  
petite sesame cones  
micro green garnish

**PIQUANT AFRICAN PEPPERS**

plumped with ricotta  
truffle jam  
GF

**\*\*\*LOBSTER BURGER**

potato crisp + garlic aioli  
two bite brioche

**CROSTINI WITH FAVA BEAN MOUSSE**

black olive caviar  
French breakfast radish  
V

**\*THE DUCK + THE FIG**

seared + sliced duck breast  
orange zested fig marmalade + whipped boursin  
crostini

**TANDOORI CHICKEN**

cucumber raita + mango chutney  
fried pita chip

**POTATO + PEA SAMOSAS**

tamarind chutney

**\*CHILI-GINGER-LIME SHRIMP**

butternut squash puree  
toasted pepitas  
GF

**WILD MUSHROOM RAGOUT ON POLENTA TOAST**

emmental cheese

**CRISPY BRUSSELS SPROUTS**

black olive puree  
ceramic spoon  
GF, V

**LAMB GYRO**

served on mini pita  
lemon yogurt  
diced cucumber

ROASTED ROOT VEGETABLE BROCHETTE  
parsnip, radish, beetroot and carrot  
pear honey and celery tendrils  
GF, V

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

MOROCCAN CHICKEN  
north african spiced ribbon of chicken  
skewered on bamboo with olives + preserved lemon  
touch of cilantro aioli  
GF

PORT POACHED PEARS + BRIE  
pastry envelopes  
pear + honey cream

BRAISED SHORT RIB + BRIE  
caramelized onion jam  
miniature brioche

VELVETY CREAM OF TOMATO SOUP  
in demitasse cups  
petite grilled cheese

GRUYERE GOUGERES  
parmesan 'snow'

STATIONARY HORS  
D'OEUVRES

OPTIONS TO CONSIDER

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

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

BROWN SUGAR + PECAN GLAZED BRIE | \$4  
crisp crackers + country bread

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

ARTISAN POPCORN TRIO | \$4  
Please choose 3 of the following:

Molto Italiano  
white truffle oil + parmesan

Southern BBQ  
garlic, mesquite seasoning + parsley

Chile Lime Dust  
grated lime zest + chili powder

Fantastic French  
herbed sea salt crystals

**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

**HANGING SOFT PRETZELS | \$4**

displayed on an industrial copper pipe stand  
coated in salt and served with a trio of dips...  
spicy brown mustard  
honey mustard  
cheddar cheese sauce

## MENU I

### FIRST COURSE

ROASTED BUTTERNUT SQUASH SALAD  
dried cranberries + baby arugula  
broken parmesan frico  
apple cider vinaigrette

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

### DUAL ENTREE

BONELESS BEEF SHORT RIB  
slow cooked + fork tender black angus  
fortified natural juices  
frizzled onion threads

SALTIMBOCCA MESNIER  
paillard of young hen  
prosciutto + sage  
marsala reduction

### ACCOMPANIED BY

POMME PURÉE  
creamery butter

HARICOTS VERTS  
French beans + translucent carrot ribbon  
shallot butter glisten

### PLATED VEGETARIAN ENTREE

ROASTED VEGETABLE STRUDEL  
plump with goat cheese  
wrapped in puff pastry lace

## MENU II

### FIRST COURSE

ROASTED FUJI APPLE SALAD  
mustard frill greens + praline pecans  
goat cheese mousse  
cara-cara orange vinaigrette  
GF

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

### DUAL ENTREE

COFFEE + CHILI RUBBED HANGER STEAK  
coffee + chili rubbed  
red wine demi-glace

SHORT SMOKED SALMON  
dijon + apricot glaze  
crispy horseradish threads

### ACCOMPANIED BY

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

BROCCOLINI BOUQUET  
shallot + chablis glisten

### PLATED VEGETARIAN ENTREE

WHITE BEAN FILLED PHYLLO PURSE  
plump with sauteed baby leaf spinach  
and mixed mushroom ragout  
porcini zinfandel sauce

accompanied by  
broccoli rabe  
V

## MENU III

### FIRST COURSE

#### WATERCRESS SALAD

bresaola  
pear + walnuts  
gorgonzola vinaigrette

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

### DUAL ENTREE

#### HALIBUT WITH TRUFFLE ESSENCE

braised wild mushrooms + marsala  
drizzled with white truffle oil

#### BLACK ANGUS FILET

malbec reduction  
tempura onion strings

### ACCOMPANIED BY

#### TOWERING POTATO GRATIN

layers of yukon gold potatoes  
rich gruyere cheese + cream

#### GLAZED CARROTS

carrot juice glaze

### PLATED VEGETARIAN ENTREE

#### SWEET POTATO GNOCCHI

roasted mushrooms + walnuts  
maple brown butter sauce  
fried sage

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

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

ROASTED PINEAPPLE CARVING STATION | \$8  
served on small plates

sweet Hawaiian pineapples  
roasted with butter, peppercorns + brown sugar

carved to order and offered with...  
spiced chantilly cream  
Madagascar vanilla ice cream  
Barbados rum touched butter sauce