Plated Dinners

The following dual entrée plated dinners have been specially designed by our chef to provide your guests with an amazing dining experience Pre–selected by bride & groom

Chef's recommendations are based on seasonal, local availability & sustainability

Vegetarian options available

Kona crusted pork tenderloin &
pan seared salmon with raspberry coulis
served with creamy polenta and ratatouille stuffed zucchini

Roasted red snapper & seared beef tenderloin
finished with a charred poblano blackberry demi
and served with bulgur wheat pilaf

Baked grouper and pan seared chicken breast
served with roasted potato medley and butter poached baby carrots

Mediterranean grilled Cobia and orange chicken
served with Mediterranean vegetable blend & potato and celery root puree

New York strip steak and Pan seared crab cake
served with truffle mac and cheese and roasted asparagus

Herb marinated hanger steak and grilled shrimp
finished with a sun dried tomato compound butter over Quinoa risotto and braised celery and charred tomatoes

Plated dinners include a house salad, basket of fresh baked rolls & baguette,
Southern Style Sweet Ice Tea, Lemonade & Fresh Brewed coffee
Farm to table Plated Meal
Locally sustained ingredients prepared fresh for your guests
(guests to choose entrée with RSVP)

Roasted beet salad
Roasted beet salad with goat cheese, toasted pecans, caramelized red onion
and mixed greens finished with a local honey vinaigrette
and herb flat bread crustini

Pan seared Eastern shore chicken breast
topped with Maryland crab and finished with Local herb infused olive oil
served with roasted potatoes and grilled asparagus

Or

Grilled Rockfish
with a roasted garlic compound butter and fresh lemon

Or

Local raised strip loin of beef
rubbed in roasted garlic and fresh herbs served with southern style loaded
mashed potato and pan seared patty pan squash

Or

Local Vegetarian Option
dinner includes a house salad, basket of fresh baked rolls & baguette
Southern Style Sweet Ice Tea, Lemonade & Fresh Brewed coffee
Elegant BBQ Buffet Menu

Slow roasted prime rib herb rubbed and seared on our grill, finished in our slow cooker with essence of apple wood finished with caramelized apple and shallot demi

Crawfish and Shrimp Jambalaya over saffron and ale rice with Grilled vegetable medley

Grilled Apple brined free range chicken breast finished with a caramelized pineapple glaze

served with
Tossed salad bowl
Corn bread and biscuits
Baked Beans
Mac and cheese
Grilled vegetable medley

dinner includes a house salad, basket of fresh baked rolls & baguette
Southern Style Sweet Ice Tea, Lemonade & Fresh Brewed coffee
Plated Dinner Options (create your own)
The following single entrée plated dinner options offer a great selection in poultry, beef or seafood

Poultry

Panko crusted chicken mozzarella
with local herbs and fresh tomato sauce
served with penne pasta and broccolini salad

Maryland country caterers fried chicken
served with dirty mashed potatoes
and roasted corn succotash with herb compound butter

Pan seared chicken with brandy mustard cream
served with red skin mashed potatoes
and pan seared brussel sprouts

Pan seared turkey cutlet with cranberry lime chutney
served with sweet potato puree and roasted glazed carrots

Pan seared breast of duck
served with wok shaken vegetables and wild rice pilaf

Beef

Grilled Hoisin Flank Steak
served with Caramelized pineapple fried rice and baby bok choy

Kona crusted filet mignon
with mushroom ragout and pomegranate demi glaze
served with roasted asparagus and Parsnip potato puree

Pan seared Pepper crusted sirloin steak
with creamy maytag cheese sauce
served with vegetable risotto and butter poached baby carrots

Slow roasted top round of beef sliced to order
served with Garlic mashed potatoes and pan seared green beans
**Seafood**

Grilled Mahi mahi basted with Garlic vermouth butter  
served with Creamy polenta with crispy leeks and wilted spinach

Pan seared scallops  
with Risotto cakes and grilled asparagus

Mediterranean Cobia en poupette with artichoke and potato puree, roasted  
pepper coulis and, red onions and charred tomatoes

Seafood Newberg  
served with white rice and roasted vegetable medley

Cioppino Maryland style  
with Mussels, clams, shrimp, and local crab meat  
served with garden rice pilaf and steamed broccoli

Southern style Shrimp Etoufee  
with cheddar grits and creamy cornbread

Wheat beer poached salmon finished with a white wine lemon sauce  
with potato cauliflower au gratin and braised celery & charred tomatoes

Smoked coriander crusted salmon  
with sweet pea mousse and blood orange reduction  
served with ratatouille and butter poached fingerling potatoes

Pan seared trout with roasted pepper burrè blanc  
served with cous cous salad and fresh local steamed vegetables

Fresh blue fish grilled and finished with local micro herbs and extra virgin  
olive oil served with roasted potatoes and ratatouille
**Pork and Lamb**

Grilled herb marinated bone in pork chop with fresh apple chutney served with baked potato and roasted vegetable medley

**Mojo Pork tenderloin**

served with roasted tomato and corn salsa, mac and cheese, and pan seared zucchini and yellow squash

**Roasted lamb shank**

with mashed potatoes and traditional stew vegetables

*Plated dinners include a house salad, basket of fresh baked rolls & baguette, Southern Style Sweet Ice Tea, Lemonade & Fresh Brewed coffee*
Family Style Dinner Service
Enjoy table side entrée service and family style side dishes

Antipasta salad with grilled shrimp, local crab meat, assorted hummus and tapenades, charred cherry tomatoes, grilled veggies, fresh baked flat breads, local greens,
herb infused olive oils and assorted vinegars

(Choice of one item)

Grilled or poached sides of local catch
Shrimp scampi over linguini
Maryland style crab cake
(Choice of one item)
Sliced tenderloin of beef with roasted garlic demi
Sliced hanger steak with pepper relish
Herb crusted sliced pork tenderloin with apple chutney
Grilled chicken parmesan
Chicken masala
Maryland style fried chicken
(Choice of one)
Penne ala vodka
Tortellini with pesto cream
Mushroom ravioli with olive oil and fresh parmesan

dinner includes a house salad, Chef’s recipe roasted potatoes, seasonal grilled vegetables, basket of fresh baked rolls & baguette
Southern Style Sweet Ice Tea, Lemonade & Fresh Brewed coffee
Optional Salads (additional cost)

A great way to start any meal. Whether you choose a buffet or plated meal, the following salad options will offer the perfect beginning for you and your guest culinary experience.

Aged balsamic marinated tomato and mozzarella salad served with local micro lettuces and fresh herbs

Watercress salad served with pea pods, sliced mushrooms, and caramelized shallot and Dijon vinaigrette
  Finished with assorted edible flowers

Classic Caesar salad bowl served with crisp romaine lettuce, shaved parmesan cheese, and house croutons

Fresh seasonal fruit salad with feta, Pistachios, and micro basil
  served with Grapefruit vinaigrette

Classic wedge salad with Grape tomatoes, Caramelized shallots, Blue cheese, and apple smoked bacon

House salad with baby spinach, sliced strawberries, red onions, and feta cheese finished with poppy seed dressing

Fiesta Quinoa and roasted corn salad

Caribbean black bean mango salad

Edamame almond salad with house poppy seed dressing
Stations Menu

Don’t like the idea of a single buffet, looking for something less formal than a plated – stations create an interactive, mingling reception & provide guests with culinary choices.

Kabobs
Grilled by our chef on site

Beef Teriyaki, Garlic Ginger Chicken, Tequila-Lime Shrimp
Skewered with Peppers, Onions, Potatoes, Tomatoes & marinated Mushrooms
(vegetarian kabobs available)

Served with
Cous Cous & Tangy Red Cabbage Slaw

Maryland My Maryland Station

Maryland Cream of Crab
OR
Maryland Crab Soup

Maryland Lump Crab Cakes
Grilled to order

Natty Boh Sausage Bites

Old Bay Fries

Local Oysters can be added to this station

Indian Cuisine

Chicken Makhani (Indian Butter Chicken)
creamy curry Indian butter chicken recipe combines ethnic spices with simple ingredients like onion, butter, and tomato sauce

Navratan Korma (Vegetable Korma)
vegetables braised in a spiced sauce made with yogurt, cream, nut or seed paste.

Basmati Rice

Potato & Vegetable Empanadas

Naan

From the Sea

Choice of 3 local fish with salsas and fresh chutneys
Station includes your choice of 2 ala carte side dishes
**Pan Asian**

Kim Chi salad served with grilled pineapple and grape tomatoes over micro greens

Mason jar soup bowl
Chicken, shrimp, flank steak
Assorted vegetables to include but not be limited to fresh ginger, garlic, jalapenos, shiitake mushrooms, scallions, cabbage, and carrots
Served with three traditional broths

Pad Thai cooking station
Chicken, shrimp, flank steak
Assorted vegetables, flat noodles and sauces

**Carving Station**

Marinated Tenderloin of Beef

Grilled Turkey Breast

Station includes your choice of 2 ala carte side dishes

**Pasta Station**

*(this station can be set up as chef manned or self service station)*

Caesar Salad

Butternut Squash Ravioli with brown butter sauce

Potato Gnocchi with

Penne Pasta with fresh ratatouille and pesto cream

Fresh Baguette & Garlic Breadsticks
With whipped butter & infused olive oil

**Poke Station**

A *traditional Hawaiian cuisine* *(pronounced Po-kay, a raw fish salad)*

Bowls of rice topped with guests choice of

Local Rockfish, Ahi Tuna or Shrimp

With Spicy Mayo, Ponzu, Sesame Shoyu sauces

Toppings: Cucumbers, Edamame, Fried onion, Sprouts, Radish, Jalapeno, Green onion, Avocado, Cilantro, Pickled ginger, Wasabi, Sesame seeds & seaweed salad

Sweet Potato Chips & Fried Wontons
**Ala Cart Entrée Options**

**Poultry**

Grilled chicken Marsala with wild mushroom ragout

Pan seared chicken Chesapeake
served with crab imperial and Lemon caper sauce

Chocolate chili BBQ chicken quarters

Pan seared chicken with Brandy mustard cream sauce

Classic fried chicken

Panko crusted stuffed chicken Mozzarella with fresh tomato sauce

Turkey cutlet served with cranberry chutney

**Beef/Lamb/Pork**

Porter Braised short rib
with confit garlic and rosemary compound butter

Grilled hoisin glazed flank steak

Pepper crusted sirloin steak
with zinfandel demi and rosemary compound butter

Wok seared beef tips with porcini mushroom sauce

Pepper and herb crusted NY strip steak pan seared
and finished with horseradish cream

Smothered pork chop with home style onion gravy

Dijon crusted rack of lamb with merlot demi

Grilled Herb marinated skirt steak served with charred tomato relish
Ala cart entrée options

Seafood

Classic seafood Newburg over puff pastry wedge

Smoked coriander crusted salmon with a blood orange gastric

Wheat beer poached salmon served with fennel and cauliflower puree

Crab imperial stuffed shrimp

Shrimp etoufee over cheddar grits

Cioppino Maryland style with mussels, clams, local crab, and shrimp

Grilled marinated local bluefish

Pasta

Butternut squash ravioli
with brown butter sauce, roasted beets, and micro arugula salad

Manicotti with fresh Ratatouille and pesto cream

Spinach Tortellini with roasted mushroom ragout and shaved parmesan

Lobster ravioli and grilled shrimp served with spicy marinara and basil oil

Linguini and clams in a traditional white wine sauce

Mushroom ravioli
with sautéed spinach, goat cheese, toasted pecans, and tomato bruschetta
# Ala Carte Side Dish Ideas

<table>
<thead>
<tr>
<th><strong>Starch</strong></th>
<th><strong>Vegetables</strong></th>
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</thead>
<tbody>
<tr>
<td>Parmesan crusted roasted potatoes</td>
<td>Pan seared patty pan squash with fresh herbs</td>
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<tr>
<td>Polenta cakes</td>
<td>Grilled cauliflower with herb vermouth butter</td>
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<tr>
<td>Creamy Herb Risotto</td>
<td>Braised celery and charred cherry tomatoes</td>
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<tr>
<td>Au gratin potatoes and Cauliflower</td>
<td>Roasted classic Succotash with herb butter</td>
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<tr>
<td>Truffle Mac and cheese</td>
<td>Pan seared Brussels sprouts with apples and walnuts</td>
</tr>
<tr>
<td>Creamy polenta with crispy leeks</td>
<td>Roasted vegetable blend</td>
</tr>
<tr>
<td>Dirty mashed potatoes</td>
<td>Ratatouille stuffed zucchini</td>
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<tr>
<td>Bulgur wheat pilaf</td>
<td>Butter poached baby carrots</td>
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<tr>
<td>Quinoa risotto</td>
<td>Sautéed yellow squash</td>
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<tr>
<td>Crispy risotto cake</td>
<td>Sautéed green beans</td>
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<tr>
<td>Classic mac and cheese</td>
<td>Roasted wild mushrooms</td>
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<tr>
<td>Yukon mashed potatoes</td>
<td>Cauliflower and broccoli</td>
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<tr>
<td>Couscous salad with steamed confetti vegetables</td>
<td><strong>Sesame broccoli</strong></td>
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<td></td>
<td><strong>Stewed tomatoes</strong></td>
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Gluten free and Vegetarian Options

Fettuccini Alfredo

Tortellini with Pesto

Stuffed shells with Marinara

Stuffed cabbage with Tempeh and Quinoa

Fettuccini Bolognese with tempeh and Marinara

Spinach and artichoke Mac and cheese

Sweet potato and black bean enchiladas with Mexican Quinoa medley

Lemon artichoke chicken breast over linguini

Tandoori tempeh with braised cabbage and chick peas

Spaghetti and meatballs

Polenta topped with sautéed mushrooms and vegetables
<table>
<thead>
<tr>
<th>Domestic Artisan Display</th>
<th>Imported Artisan Display</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Domestic cheeses from across the country to include but not limited to:</td>
<td>Imported cheese selection from around the world to include but not limited to:</td>
</tr>
<tr>
<td>Vermont cheddar, gouda, Maytag bleu, Creole Cream Cheese, Colby Jack &amp; Muenster</td>
<td>Goat Cheese, Brie, Asiago, Gorgonzola &amp; Jarlsberg</td>
</tr>
<tr>
<td>Crudite display of fresh cut vegetables with chipotle ranch dip</td>
<td>Marinated &amp; grilled vegetable platters with herb infused olive oils &amp; French baguette</td>
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<tr>
<td>House pickled vegetables</td>
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</tr>
<tr>
<td>Assorted selection of olives</td>
<td>Imported olives</td>
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<tr>
<td>Seasonal hummus</td>
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</tbody>
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**Additional items that can be added to the artisan for an additional fee**

- Maryland Crab Dip with assorted flatbreads
- Assorted hand rolled sushi to include ahi tuna, salmon & shrimp
- Poke Station with a selection of three fresh fish, assorted slaws and toppings – served in a crispy taco shell
  - Fresh Fruit & Melon
  - Seasonal Bruschetta
  - Spinach Dip
  - Parmesan Artichoke Dip
Suggested Buffet Dinner Service
Create your very own personal dining experience – choose from the ala carte entrée and side dishes to create your own buffet

Suggested Buffet

House Salad
With buttermilk ranch and vinaigrette dressing

Pan seared chicken with Brandy mustard cream sauce

Grilled hoisin glazed flank steak

Creamy Herb Risotto

Au gratin potatoes and Cauliflower

Butter poached baby carrots

Basket of Country Rolls, Fresh Baguette & Ciabbatta
With whipped butter
### Starters & Late Night

*Surprise your guests with an interactive station during cocktail hour or just when they thought the night was over*

#### Hawaiian Inspired Poke station
Assorted selection of fresh sustainable fish served in the traditional American technique and finished in a mini martini glass

#### Mini Slider and beer bar
House burgers cooked to perfection and a fresh selection of all the fixings. Paired with a fresh local cold one in a mini mug and homemade chips

#### Sushi bar
Fresh tuna, salmon, and shrimp hand rolled in front of your guest served with fresh ginger, soy glaze, and wasabi

#### Herb garden infused Martini and Bourbon bar
Selection of fresh grown herbs muddled into your favorite bourbons, vodkas, and Gins

#### Pretzel fondue
Fresh baked soft pretzels served with assorted melted cheeses, crab dip, and assorted mustards

#### Crustini Station
To include assorted artisan breads, assorted olives and olive oils, two types of seasonal bruschetta, spinach dip, Beer cheese, and crab dip

#### Mac and cheese shooter station
White cheddar truffle mac and classic cheddar mac served with assorted toppings and a hot sauce bar (lobster can be added for an additional $3.00/person)

#### Raclette Shaved melted cheese station
Assorted cheeses melted and shaved onto fresh pastas, vegetables & fresh breads

#### Wing Bar
*Fresh Chicken Drummies & Wing sections tossed in one, two or three of your favorite sauces – garlic parmesan, buffalo, thai chili, bbq, old bay*
*Served with celery and carrot sticks, ranch & bleu cheese dipping sauces*

#### Avocado Station
*Fresh avocado cut in half and served with a variety of toppings*
*Shrimp, grilled chicken, bacon bits, bleu cheese, sharp cheddar, shaved parmesan, mango salsa, fresh pico, crab, red onion, diced tomato, black beans, hot sauce & capers*

*Starters & Late night stations are not meant to be a meal.*
*Some stations may require an additional staff person*
**Butlered Hors d’oeuvres**

*Fish and chip bite*- Fresh local rockfish bite served on a crispy gaufrette potato with Garlic aioli

*Surf and Turf Rosemary Skewer*- Grilled filet tip and ahi tuna drizzled with hoisin glaze

*House rolled pulled pork eggroll*- House pulled pork, BBQ sauce, and Apple jalapeno slaw wrapped in a spring roll wrapper and pan seared. Served with BBQ sauce

*Candied Bacon Watermelon Gazpacho Shooter*

*Mini cheese burger bar with shooters of local craft beers*

*Tuna Tartar pizza with Ginger soy reduction and Wasabi cream*

*Charred tomato bisque shooter with blackened Shrimp skewer and sherry foam*

*Mini Lobster rolls served on potato bread*

*Black Truffle Spinach dip served with Grilled Pita*

*Crawfish Etouffee served over a mini crispy Polenta cake*

*Mini Corn dogs with Stone Ground Mustard and Honey*

*Philly Steak Crostini with Caramelized Onions, Pepper relish, and Smoked provolone cheese*

*Grilled Watermelon with Aged Ham and Balsamic Dipping Chicken and Waffles with Maple Glaze*
Flat breads
(can be done as part of artisan, a station or added as a late night snack)

Goat Cheese, candied walnuts, local honey, caramelized shallots and Apple Slices

Traditional Margarita
Fresh Mozzarella with Basil, sliced plum tomatoes, and Balsamic Glaze

Ricotta with Garlic Confit and fresh Spinach

Grilled Pineapple, Ham, and brown sugar Glaze

Maryland Crab, Arugula, Basil infused oil, and Ricotta

Mushroom Ragout with Fresh Mozzarella, and confit Tomatoes
**Dessert Options**

*Love is sweet – Enjoy a treat*

### Flaming Donuts
Glazed donuts sautéed and flambéed with bourbon and Vanilla Vodka. Served with vanilla ice cream, chocolate and caramel sauce & sprinkles if desired.

### Sweet & Salty Bar
Assorted popcorn flavors and colors, pretzels, trail mix, chex mix paired with seasonal or your favorite candies & garnished with elegant petit fours & chocolate truffle trees.

### Ice Cream or Gelato Bar
Vanilla & Chocolate ice cream or flavored gelato served with a variety of toppings for your guests to create their very own sundae. Hot fudge, warm caramel, fresh berries, Chocolate chips, M & M’s, rainbow sprinkles, Chocolate chip cookie dough, crushed oreos, gummies & whipped topping.

### Cake Shooters
Grasshopper - chocolate cake with crème de menthe & crushed mint cookies.
Margarita - graham cracker crumbles with Key lime filling and whipped topping.
Lemon meringue – crushed vanilla wafers with lemon curd and whipped topping.
Tiramisu – lady fingers soaked in coffee, mascarpone cheese, flavoured with cocoa.
Strawberry Shortcake – pound cake with fresh berries & whipped topping.
Bourbon Apple Crisp – warm apple crisp topped with bourbon cream.

### Cupcake Miniatures & Cookie Bar
Choose from a variety of homemade flavors - Lemon, red velvet, chocolate, vanilla, mocha, funfetti, carrot cake, salted caramel, lemon raspberry, lemonade, german chocolate & add your favorite cookie bites - chocolate chip, sugar, oatmeal raisin, macadamia nut, double chocolate chip to create an amazing display of treats your guests will love.

### Donut Wall & Donut Balls
Stack your favorite flavor of donut to create a wedding cake and add your favorite toppings of sprinkles, syrups. Add more flavors with vases and towers of donut holes.

### Pie Please
Choose from a variety of homemade flavors in addition to or in place of your wedding cake.
Pecan, Chocolate Cream, Peanut Butter, Apple, Peach, Blueberry, Sweet Potato, Cherry, Pumpkin, Coconut Cream, Key Lime, Banana, Lemon Meringue.

### Crepes
Dessert crepes prepared to order – crepes suzette, fruit crepes, nutella crepes Topped with confectioners sugar and whipped cream.