

Wedding Menu

Hors D' Oeuvre Displays

Traditional Cheese & Seasonal Fruit Display

Aged Cheddar, Swiss, Pepper Jack, Provolone
Displayed with seasonal fruit, crackers & sliced baguette

Gourmet Cheese & Berry Display

Triple cream brie, aged cheddar, herb goat cheese, Gouda, etc...
Displayed with grapes, seasonal berries, dried fruit, assorted crackers & bread

Traditional Crudité Display

Crisp celery, carrot, broccoli florets, cauliflower & cherry tomatoes with dill herb dip.
Add Traditional or Gourmet Cheese

Roasted Crudité Display

Roasted zucchini, asparagus, peppers, tomato, Portobello, carrots, & seasonal vegetables with
an herb vegetable dip.
Add Traditional or Gourmet Cheese

Antipasti Display

Assorted roasted vegetables, fresh mozzarella, pepperoncini, Genoa salami, pepperoni, Prosciutto,
provolone, seasoned artichoke hearts, olives, bread & crostini

Baked Brie en Croute

Apple caramel pecan, Blackberry, Raspberry Almond or Apricot Almond served with crackers & fruit

Assorted Mini Focaccia Triangle Panini Display

Choice of BBQ Pulled Pork, Three Cheese & Ham, Signature Beef Brisket, Turkey Bacon BBQ, Portobello
Mozzarella, Chicken Pesto Deluxe, Roast Beef & Sautéed Onions and more...
These can also be served as a butlered appetizer.

Mediterranean Display

Cucumber salsa, Roasted Veggies, Feta, artichoke hearts, olives, signature garlic hummus & pita triangles

Chilled Smoked Herb Salmon Display

Cooked to a tender perfection and served with horseradish sauce, onion, lemon & bread

Fiesta Nacho Display

Authentic homemade salsa, fresh guacamole, black bean & corn salsa, warm queso and tortilla chips

Quesadilla Display

A variety of chicken, shrimp, beef or vegetable quesadillas griddled to perfection and served with chipotle
sour cream, cheddar cheese, Pico de Gallo and salsa. Add guacamole

Slider Display

Fresh baked slider buns filled with a variety of beef brisket, BBQ pulled pork, turkey bacon Swiss, three
cheese baked ham, Portobello mozzarella, chicken deluxe, pesto salmon and many more options

Flat Bread Pizza Display

Assortment of meats, cheeses and vegetables atop flat bread with homemade marinara, pesto or creamy
Alfredo grilled or baked on site

Shrimp Cocktail Display

Large shrimp steamed, peeled and deveined or steamed with old bay and onions (shells on)
served over ice with cocktail sauce and lemons

Raw Oyster Bar

Fresh Chincoteague or Blue Points shucked and served over ice with cocktail sauce,
red wine vinaigrette and lemons

Seafood Cocktail Bar

Shrimp cocktail, crab claws, oysters on the half shell and clams on the half shell served
over ice with cocktail sauce, hot sauce, red wine vinaigrette and lemons

Custom Displays

Custom assorted displays with Hors D' Oeuvre Pieces (below) or your favorite recipe
Tell us your favorite appetizer or recipe and we will make it

Hors D' Oeuvres Pieces

Mini Jumbo Lump Crab Cake

Served with lemon & cocktail sauce

Mini Salmon Cake

Budget friendly "crab cake" with all the taste!

Baked Cheese Olive

Crowd Pleaser...Green olives with pimento wrapped and baked in a cheddar pastry

Tomato Basil Shooter

Garnished with croutons and shaved parmesan or your choice of Jumbo Lump Crab,
Large Shrimp or Grilled Cheese

Custom Soup Shooter

Your favorite soup from our selection garnished accordingly

Anti-Pasti Skewer

Fresh mozzarella, olive, tomato, genoa salami & artichoke w/a balsamic drizzle

Fresh Crudité Cup

Thinly sliced celery, cucumber, carrots & peppers served in a petit cup or baguette wedge with dill herb dip

Stuffed Mushroom Cap

Choice of jumbo lump crab & Dijon remoulade, sausage stuffing or goat cheese, veggie & herb

Maryland Style Steamed Shrimp

Peeled & steamed with Old Bay, lemon, herbs & onions
Served warm or chilled with cocktail sauce

Meatball

Perfect Italian meatball served in our marinara sauce or sweet & sour sauce on a bamboo skewer

Sheppard's Pie Cup

Our homemade Sheppard's pie served in a petit cup

Macaroni & Cheese Bite

Choice of our traditional creamy mac & cheese or a white cheddar parmesan mac & cheese mixed
with choice of bacon crumbles, lobster pieces, or sun-dried tomato compote. Served in petite cup

Watermelon Feta Martini

Fresh watermelon, mint, lime and feta served in petite martini cup

Tropical Chicken Skewer

Sesame garlic marinated chicken, pineapple and seared red onion

Jerk Chicken Skewer

Served with honey mustard dipping sauce

Shrimp & Grits

Creamy aged cheddar grits served in a petite cup with a Cajun grilled shrimp

Citrus Basil Shrimp Cocktail

Served with a Dijon basil aioli or Cocktail sauce

Traditional Shrimp Cocktail

A large shrimp served on a small glass filled with cocktail sauce & a lemon

Bacon Wrapped Scallop

Crispy bacon wrapped scallop drizzled with our signature BBQ sauce

Bacon Wrapped Shrimp

Crispy bacon wrapped shrimp drizzled with a Sriracha cream sauce

Tropical Grilled Salmon Bite

One ounce portion of grilled salmon topped with tropical fruit salsa on a miso spoon

Asian Ahi Tuna Spoon

Seared blackened Ahi tuna atop a soy sesame slaw served on a miso spoon w/wasabi sauce

Ahi Tuna Salad Martini

Mixed greens & julienne peppers tossed with sesame garlic sauce & topped with seared Ahi tuna, sesame seeds & green onion

Western Potato Rounds

Bacon, cheddar, green onion, BBQ, crème fresh

Sweet Potato Soufflé

Decadent sweet potato soufflé served in a petite cup & topped with candied pecans

Autumn Acorn Squash

Roasted acorn squash topped with brown sugar cranberry pecan compote

Bruschetta

Choice of Tomato Basil, Tomato Olive, Greek or Olive Tapenade bruschetta

Baked Tomato & Goat Cheese Triangles

Baked pastry topped with goat cheese, thinly sliced tomato, rosemary & parmesan

Assorted Selection of Canapés

Brie, apple, pecan & honey

Pear, gorgonzola, walnut & honey

Beef Tenderloin, caramelized onion & Dijon horseradish

Chilled smoked herb salmon, Dijon horseradish sauce, capers & red onion

Roasted mushroom, goat cheese and rosemary

All canapés are baked on the appropriate toast points, crostini or bread round

Smoked Salmon Cucumber

Fresh cucumber round skewered with olive spread, red onion, & smoked salmon

Garlic Rosemary Lolli-pop Lamb Chop

Grilled to the perfect medium rare and served with mint jelly

Spring Roll

Served with sweet & sour chili sauce

Blue Cheese Endive

Fresh endive stuffed with a creamy blue cheese blend, walnut & grape

Flat Bread Pizza Triangle

Chef's selection or your favorite pizza toppings

Lobster Roll

Lobster salad served in a mini butter grilled hoagie bun

Garlic Rosemary Lolli-pop Lamb Chop

Grilled to the perfect medium rare and served with mint jelly

Warm Dip Selections

Creamy MD Style Crab Dip

Jumbo Lump, cheese & the perfect blend of spices with crackers, crostini & bread

Crab Spinach Artichoke Dip

Baked and served with crostini & bread

Three Cheese Spinach Artichoke Dip

Baked and served with crostini & bread

Pepperoni Pizza Dip

Homemade marinara, loads of cheese, herbs & pepperoni served warm with sliced baguette & pita

Roasted Red Pepper & Sun Dried Tomato Dip

Baked and served with crostini, bread & crackers

Buffalo Chicken Dip

The perfect spice, cheese and chicken mix served warm with tortilla chips & celery

Chili Con Queso

Homemade and served with tortilla chips

Hot Shrimp Dip

Shrimp, cheeses, onion, garlic and the perfect blend of seasoning served warm with sliced baguette

Soup Selections

Soups can also be served as passed hors de oeuvres in small shooter cups

MD Style Crab Bisque

Spicy cream base with jumbo lump crab and sherry

Lobster Bisque

Loaded with melt in your mouth lobster pieces

Chilatole

The Hang-Over Soup! Chicken, corn, dumplings, rice, lime, chipotle

Chicken Tortilla

Served with cheese, crème fresh, homemade corn tortilla pieces

Home Style Beef Chili

Served with onion, jalapeño, cheddar cheese, sour cream

Cajun Black Bean

Served with diced onion & crème fresh
Add Shrimp or Chicken

Signature Tomato Basil Soup

Served with croutons & shaved parmesan
Add shrimp or crab

Corn Chowder

Creamy crowd pleaser with loads of flavor
Add Chicken or Shrimp

Fresh Salad Selections

Add chicken, shrimp, steak or salmon to any salad as a main course

Signature House Salad

Mixed greens, romaine, red onion, cucumber, black olive, tomato,
and shaved Parmesan dressed in red wine vinaigrette

Fresh Garden Salad

Romaine with shredded carrots, tomato, cucumber and croutons
dressed in Red Wine Vinaigrette or your choice of dressing

Summer Salad

Mixed greens, blue berries, sun-dried tomatoes, blue cheese, pecans, balsamic vinaigrette

Cranberry Apple Salad

Mixed greens, cranberries, apples, goat cheese, walnuts & Balsamic vinaigrette

Strawberry Salad

Greens, romaine, strawberries, blueberries, goat cheese, red onion, candied pecans & Raspberry vinaigrette

Mediterranean Salad

Romaine, Spring mix, shredded carrots, chickpeas, grape tomato, Kalamata olives, peas,
cucumber & feta cheese tossed with Mediterranean Vinaigrette

Roasted Vegetable Salad

Mixed greens, romaine, roasted peppers, onions, mushrooms, asparagus, shaved parmesan &
Dijon red wine vinaigrette

Pear & Gorgonzola Salad

Romaine, mixed greens, sliced pear, gorgonzola, walnuts & Balsamic Vinaigrette

Classic Caesar Salad

Delicious traditional recipe with crispy croutons

Seasonal Fruit Salad

Only the freshest fruit!
Add a Citrus Kiwi Dressing

Greek Salad

Romaine, red onion, feta, Kalamata olives, cucumber, tomato, & Greek vinaigrette

Antipasti Salad

Salami, pepperoni, provolone, mozzarella, roasted olives, tomato,
Asparagus and your choice of dressing

Entrée Selections

Pasta

Add chicken, shrimp, vegetables, sausage, beef, fish or crab to any pasta

Blackened Chicken Alfredo Penne

Creamy Alfredo, broccoli & red peppers

Baked Lasagna

Layers of seasoned beef, sausage, onion, garlic, basil, ricotta, mozzarella and marinara

Baked Vegetable Lasagna

Layers of ricotta, mozzarella, goat cheese, garlic, onion, roasted
vegetables and marinara

Roasted Vegetable Rose

Roasted vegetables in our creamy homemade marinara sauce with pasta & shaved Parmesan

Sundried Tomato & Spinach Farfalle

Spinach, sundried tomatoes and creamy marinara tossed with bowtie pasta and shaved Parmesan

Creamy Seafood Marinara

Sautéed shrimp, crab & mussels in our creamy marinara sauce over pasta

Sausage & Pepper Rigatoni

Sweet sausage, roasted peppers & onion served over Rigatoni in a
homemade marinara sauce with Romano cheese

Spaghetti Bolognese

Italian beef, garlic, onion, carrot, mushroom, tomato, Romano

Spaghetti with Meatballs

Large herb meatballs in a garlic & onion marinara

Stuffed Shells

Creamy cheese & spinach filling topped with marinara or our Bolognese sauce

Crab & Shrimp Vodka

Jumbo lump crab & sautéed shrimp tossed with creamy tomato Vodka Sauce, Farfalle pasta,
spinach and mushrooms

Vodka Tortellini

Cheese tortellini in a creamy tomato Vodka Sauce with spinach and mushrooms

Pasta Primavera

Seasonal vegetables over farfalle pasta in Alfredo sauce

Baked Ziti

Ziti, onion, garlic & thinly sliced ham baked in a rich creamy tomato sauce

Beef & Lamb

Beef Tenderloin

Prepared to your liking, carved to order and served with béarnaise and au jus

Slow Roasted Beef Brisket

Marinated and slow cooked to perfection in seasoned garlic red wine au jus

Signature Pit Beef

Cooked to a perfect medium rare, sliced thin, individually dunked in garlic au jus and served with BBQ sauce, Dijon horseradish sauce, prepared horseradish and sliced red onions

Garlic Rosemary Roast Beef

Cooked to your liking, carved to order and served with garlic au jus & Dijon horseradish sauce

Tenderloin Tips with Mushroom-Onion Gravy

Beef Tenderloin tips, mushrooms, onion, thyme, parsley, cream & garlic

London Broil

Grilled to your liking, sliced and sided with our homemade cilantro red onion salsa

Rustic Lamb Chops

Pan seared with garlic, shallots, rosemary and oregano, and served with mint jelly

Slow Roasted Corned Beef & Cabbage

Perfect for your next St. Patrick's Day Party.

Homemade Meatloaf

Family classic with an Italian twist for a perfect mouthwatering meatloaf

Sheppard's Pie

Our signature meatloaf mixture with a twist and topped with brown gravy and mashed potatoes

Slow Roasted Prime Rib

Seasoned to perfection and cooked to a perfect medium rare, carved to order, dunked in au jus and served with our homemade Dijon horseradish sauce & prepared horseradish

Grilled Steaks

Choose your steak and we will grill it to your liking with appropriate accompaniments

Hamburgers

1/3lb burgers grilled to your liking with trimmings of choice for guests to choose

Sloppy Joes

Traditional homemade sauce with fresh baked rolls

Poultry & Pork

Feta Spinach Stuffed Chicken

Pan seared seasoned chicken breast stuffed with feta, spinach and roasted red pepper and topped with a creamy Dijon parmesan sauce

Chicken Marsala

Lightly breaded sautéed chicken breast topped with homemade Marsala sauce, mushrooms & parsley

Chicken Cordon Blue

Lightly breaded chicken breast topped with smoked ham, provolone cheese & parmesan cream sauce

Chicken Picata Deluxe

Lightly breaded sautéed chicken breast topped with capers, artichoke, red pepper & a lemon and white wine sauce

Tropical Chicken

Soy garlic marinated chicken breast pan seared & topped with fresh pineapple salsa

Baked Curry & Artichoke Chicken

Cheddar cheese, mushroom, cream, curry, water chestnuts, lemon

Chicken Marinara

Lightly breaded chicken baked with our homemade marinara, fresh basil, mozzarella & provolone

Roasted Bone-in Chicken Breast

Garlic, herbs & lemon with a lemon beurré blanc

Rotisserie Baked Chicken Pieces

Whole chickens marinated & slow roasted to a juicy perfection

Southern Styled Pulled Pork

Slow roasted and served with a peppered vinegar barbecue sauce

Soy Sesame Pork Tenderloin

Sliced & served in sauce

Apricot Pork Loin

Roasted seasoned pork loin basted and finished with an apricot glaze

Barbequed Pork Loin

Sliced thin and served in our signature barbeque sauce
Top with a pineapple salsa for a tropical twist

Dijon Brown Sugar Baked Ham

Bon-in spiral cut ham cooked with a Dijon brown sugar glaze

Roasted Turkey Breast

Sliced and served in our Dijon pepper & thyme gravy

Savory Whole Carved Turkey

Perfectly seasoned whole turkeys carved on site and served in or with our Dijon pepper & thyme gravy.
Add cranberry relish, BBQ sauce, horseradish sauce, red onions & Rolls for a great station

Seafood

Steamed Shrimp

Shrimp Feast is the way to go! Steamed with Old Bay & onions
Served with cocktail sauce & melted lemon butter upon request

Garlic Shrimp

Take your Shrimp Feast to a new level of taste! Jumbo shrimp cooked in garlic au jus with a house blend of seasoning and loads of garlic... served in the garlic au jus for dipping.
Cocktail sauce & melted lemon butter upon request

Whole Main Lobster

One to two pound lobsters steamed to a tender perfection and served w/melted lemon butter

MD Jumbo Lump Crab Cake

Made with Jumbo lump crab meat and very little filling... baked to golden perfection!
Served with homemade cocktail & tartar sauce and lemon wedges

Mushroom & Olive Cod

Pan-seared cod with green olives, onion, mushroom, tomato, oregano, white wine & garlic.
Upgrade to a fresh Halibut or Mahi-Mahi

Citrus Dill Salmon

Grilled salmon topped with capers, dill and a light lemon butter sauce

Mediterranean Salmon

Grilled salmon topped with green olives, red onion, colored peppers, capers & mushrooms in a white wine tomato sauce

Salmon Picata Deluxe

Grilled salmon topped with capers, artichoke hearts, colored peppers & a lemon white wine sauce

Tropical Grilled Salmon

Marinated in a Hawaiian sauce, grilled and topped with pineapple salsa

Fiesta Selections

Chicken & Steak Fajitas

Choose marinated chicken or sliced flank steak served with sautéed peppers & onions, cheddar cheese, salsa, sour cream, guacamole and flour or corn tortillas

Fish or Shrimp Tacos

Choose from citrus & herb grilled white fish or shrimp marinated with lime & old bay.
Served with homemade salsa, cilantro & red onion salsa, sour cream, avocado, feta, citrus slaw and flour or corn tortillas

Garlic Shredded Beef Tacos

Slow cooked tender beef shredded and tossed with garlic, herbs & olive oil
Served with salsa, cheddar, guacamole, sour cream & tortilla shells

Chipotle Pork Carnitas

Slow cooked pulled pork tossed with a chipotle sauce & served with homemade salsa, guacamole, sour cream, cheddar cheese & tortilla shells

Featured Kabobs

MD Style Shrimp Kabobs

Large shrimp, grape tomatoes & red onion cooked in Old Bay marinade

BBQ Shrimp Kabobs

Large shrimp, onion & red potatoes glazed with BBQ & grilled

Jerk Chicken Kabobs

Marinated and grilled with red onion, colored peppers & pineapple chunks

Balsamic Beef Sirloin or Tenderloin Kabobs

Marinated and grilled with colored peppers, onion & mushrooms

Soy Garlic Chicken Kabobs

Our signature soy garlic marinade, peppers, onion, pineapple

Kabobs Your Way

Tell us what you want on the grill and we will marinate, stick & grill

Stations

Stations provide fun atmosphere for a cocktail reception! Choose from the stations below or let us customize a station to meet your desires.

Custom Hors De Oeuvre Station

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|-------------------------------------|---------------------------------|
| Cheese Fondue Bar | Mashed Potato Bar |
| Raw Bar | Macaroni & Cheese Bar |
| Fresh Salad Bar | Sweet & or Savory Crepe Station |
| Martini Salad Station | Candy Station |
| Italian Pasta Station | S'more Bar |
| Custom Pasta Bar | Chocolate Fondue Bar |
| Carving Station | Banana Foster Station |
| Asian Station | Parfait Bar |
| Fiesta Station | Trifle Station/ Bar |
| Grilled Flat Bread Pizza Station | Hot Fudge/Ice Cream Sundae Bar |
| Grilled & Sautéed Vegetable Station | Assorted Dessert Bar |

Side Dishes

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| Creamy Mashed Potatoes | Roasted Brussel Sprouts |
| Signature Mashed Potatoes | Candied Baby Carrots |
| Sour Cream, Cheddar & Chives | Sautéed Peppers, Onions & Mushrooms |
| Garlic Smashed Red Skin Potatoes | Red Wine Garlic Button Mushrooms |
| Horseradish Mashed Potatoes | Seasoned Corn on the Cob |
| Garlic Rosemary Roasted Red Potatoes | Buttered Corn |
| Seasoned Roasted Fingerling Potatoes | Twice Baked Black Beans |
| Rustic Potato Medley | Honey Bacon Baked Beans |
| Golden, Red, Purple, Sweet, Russet | Brown Sugar Baked Acorn Squash |
| Baked Potato, w/Fixings | Candied Cranberry Pecan Compote |
| Baked Sweet Potato, w/Fixings | Sweet Potato Soufflé |
| Traditional Creamy Macaroni & Cheese | Candied pecan topping |
| Italian Beef Macaroni & Cheese | Linguini & Marinara |
| Bacon Cheddar Macaroni & Cheese | Aglío E. Olio |
| White Cheddar Parmesan Macaroni & Cheese | Fettuccini Alfredo |
| Seasonal Roasted Vegetables | Fried Rice |
| Summer, Autumn & Winter | Rice Pilaf |
| Grilled Summer Vegetables | Citrus Cilantro Rice |
| Normandy Blend | Classic Creamy Vinaigrette Cole Slaw |
| Broccoli, Cauliflower & Carrots | Asian Slaw |
| Asian Green Beans | Mustard & Egg Potato Salad |
| Caramelized Onions & Cashews | Creamy Red Potato Salad |
| Savory Green Beans | Greek Pasta Salad |
| Butter, Herbs, Red Onion & Garlic | Fiesta Pasta Salad |
| Buttered Green Beans | Amish Macaroni Salad |
| Roasted Asparagus | Bacon Broccoli Salad |
| Balsamic Chilled Asparagus | Seasonal Fruit Salad |

Dessert

Assorted Cup Cakes

Ask a coordinator for a complete list of flavors
Mini Cupcakes Available Too

Assorted Fresh Baked Cookies

Chocolate Chip, Oatmeal, White Chocolate, etc...

Fresh Baked Layered Cakes

Carrot, Pumpkin, Chocolate Fudge, Red Velvet, etc...

Dessert Cups

Demitasse cups or mason jars filled with our
seasonal cakes, mousses, fillings & toppings

Assorted Seasonal Bundt Cake Slices

Vanilla, Pumpkin, Lemon, Chocolate, Strawberry, etc...

Assorted Cake Slices

Assortment of our fresh baked cake

New York Style Cheese Cake

Topped with a baked on sugar coating
Add Fresh Fruit, Whipped Cream, Fudge or Toffee

Mini Cheese Cakes

Add a topping... cherries, berries, toffee, etc.,

Chocolate Dipped Strawberries

Dipped in milk chocolate and drizzled with white chocolate
Designs & seasonal coloring available
Additional Dipped Fruit Options Available

Warm Devilish Chocolate Poke Cake

Chocolate, fudge, toffee, caramel, whipped cream

Chocolate Fountain

Dark Kahlua, Milk or White Chocolate

Hot Fudge Brownie Sundae

Our amazing chocolate chunk brownies topped with
ice cream, fudge, whipped cream & a cherry

Ice Cream Sundae

Your choice of flavors & fixings

Warm Apple Cobble

Served warm ala mode

Wedding Cakes

Gourmet wedding cakes designed to master
your vision. Ask a coordinator for a list of flavors

Sheet Cakes & Gourmet Cakes

Designed to your liking with lots of flavors &
fillings to choose from; Half, Full & Custom Size

Trifles

Contact a coordinator for trifle options
Peanut butter, Berries, Oreo, Tiramisu

Chocolate Dipped Pretzels

Milk & dark chocolate drizzled with white
chocolate & assorted toppings

Homemade Pies

Apple, Blueberry, Cherry, Pumpkin, Pecan baked
fresh and served warm or at room temperature

Seasonal Tarts

Fruit, Apple, Blueberry, Pecan Crunch, Key Lime, etc...

Chocolate Chunk Brownies

Our fresh baked chocolate chunk brownies
Add toppings...strawberries, peanut
butter cups, etc...

Chocolate Mouse Cups

Edible chocolate cups filled with chocolate mousse

Cake Pops

Contact a coordinator for flavors

Cannoli's

The perfect individual size cannoli's

Mini Eclairs & Puff Pastries

Cream filled decadence

Milk & Cookie Bar

Shot cups of milk topped or displayed with fresh baked cookies

More Desserts Available... Inquire!