

Kodiak / \$139

ELITE FOUR HOUR OPEN BAR

EIGHT BUTLER PASSED HORS D'OEUVRES
THREE STATIONARY DISPLAYS

Cheese Display
Garden Crudite
Fruit Display

SALAD COURSE (SELECT ONE)

Served with Warm Artesian Rolls & Butter

Mixed Baby Greens | Cucumber, Tomato, Carrot, House Vinaigrette
Caesar Salad | Shaved Parmesan & Focaccia Croutons
Spinach & Mixed Greens | Blueberries, Goat Cheese, Candied Pecans,
& Honey Poppyseed Dressing
Baby Iceberg Salad | Crisp Bacon, Hard-boiled Egg, Diced Tomatoes, Fresh Chives
& Blue Cheese Dressing

MAIN COURSE

(SELECT THREE ENTREES OR DUET PLATE, PLUS VEGETARIAN OPTION)

Served with Chef's Selection of Seasonal Vegetable & Starch

Airline Chicken Bruschetta stuffed with tomatoes, mozzarella, & fresh basil, topped with balsamic reduction
Grilled Chicken Breast with mushroom madeira gravy
Airline Chicken stuffed with honey crisp apples & brie, topped with au jus
Salmon Florentine stuffed with spinach & parmesan cheese, topped with lemon beurre blanc
Grilled Salmon with blackberry BBQ & seared pineapple
Seared Salmon with capers, fresh lemon, & artichoke hearts
Baked Flounder with crab stuffing & creole lobster sauce
Grilled Top Sirloin Steak with red wine demi-glace
Braised Boneless Beef Short Rib with sweet caramelized onions & sautéed garlic shiitake mushrooms
NY Strip Loin with red wine reduction & topped with onion frizzles
Seared Filet Mignon with red wine demi-glace
Butternut Squash Ravioli with sage brown butter sauce & walnuts (*Vegetarian*)
Montreal Grilled Cauliflower Steak with roasted purple beat coins, rustic calabrian romanesco sauce (*Vegan*)
Duet Plate | petite filet mignon with red wine demi-glace & crab cake with Chesapeake aioli

Coffee & Tea station with your wedding cake sliced & served

25% service charge is applied to all food, beverage, and room rental. 6% sales tax applies to all items, with the exception of alcohol.
Pricing is per person, unless otherwise specified | Menus, taxes, & pricing are subject to change.