

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, sherry vinaigrette Caesar Salad | shaved parmesan & focaccia croutons

Mixed Greens & Spinach | 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 & sauteéd 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

*ADDITIONAL DUET OPTIONS AVAILABLE

Coffee & Tea station with your wedding cake sliced & served

