

SAMPLE MENU

WEDDING RECEPTION/DINNER

BUTLERED HORS D'OEUVRES

HERBED BABY LAMB CHOPS

Herb encrusted New Zealand lamb chops seared medium rare
Served with chef's choice of sauce

BRESAOLA

Air-dried beef purses filled with herbed goat cheese

PHYLLO CUPS WITH BRIE, RASPBERRY AND ALMONDS

Greek pastry cups filled with imported brie, raspberry preserves and toasted almonds

CHEESE GRITS WITH SHRIMP IN LITTLE SPOONS

Cheesy southern grits topped with shrimp and chef's special sauce
Served in little spoons

COCONUT CHICKEN

Chicken in sweet coconut batter, cooked until golden & crisp

SPANEKOPITA

Phyllo dough filled with spinach and feta
Formed in triangles, cooked until crisp and golden

SEATED DINNER

FRESH STARTS

SPRING SALAD

Mesclun greens, raspberries, blueberries, strawberries, pistachio nuts, goat cheese
Dressed with raspberry vinaigrette

ENTRÉE

INDIVIDUAL FILET OF BEEF

Individual marinated and grilled filet of beef

TEAMED WITH

MARYLAND CRAB CAKE

Jumbo Maryland crab cake

INDIVIDUAL CORN SOUFFLÉS

Made with sweet corn

BEARNAISE SAUCE

Béarnaise sauce for the beef and crab cake, served on the side

ENTRÉE

HARICOT VERTS WITH BABY CARROTS

Tiny French green beans and baby carrots

BREAD BASKET OFFERED WITH THE ABOVE

To include a variety of breads, bread sticks, corn madeleines, etc

Served with butter florets

DESSERT

CUSTOM DESIGNED WEDDING CAKE

Served with sorbet

CHOCOLATE DIPPED STRAWBERRIES

Plump California berries dipped in dark and white chocolate