



CATERING

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WEDDING PACKAGES INCLUDE:

INCLUDED

*Your five hour reception includes the following below:
complimentary for all guests*

HORS D' OEUVRES

butlered & stationary

APPETIZER OR SALAD

choice of one included in your package

ENTRÉE SELECTIONS

featured on the following pages

DESSERT

selection on the following pages



PACKAGES

★ packages below do not include service gratuity

- SILVER

RECEPTION

(4) passed hors d' oeuvres
(1) display stations

salad course

ENTRÉE COURSE (2)

(with traditional accompaniments)

dessert

- GOLD

RECEPTION

(6) passed hors d' oeuvres
(2) display stations

salad course

soup

pasta course

ENTRÉE COURSE (2)

(with traditional accompaniments)

dessert

WEDDING TASTINGS

Menu tastings are scheduled through your banquet coordinator.

Pricing is complimentary for the bride & groom for contracted weddings.

Any additional guests are \$35 plus md taxes & gratuity. (max of 6)



HORS OEUVRES

select (4) for silver package | (6) for gold package

\$2.00 per person for each additional selection not included in your package

FARM

buffalo chicken beggar's purse wrapped in phyllo
peach BBQ brisket wrapped in an applewood smoked pork belly, jalapeno
chicken cordon bleu mini bites, fried golden brown
bacon cheddar bratwurst tender sliced bratwurst, dipping sauce
mini reuben sandwiches open faced
seared tenderloin tips bearnaise sauce | add \$2
mini cuban sandwiches pork, ham, swiss & pickles
mini meatballs italian or swedish style
lollipop lamb chops rosemary garlic marinade | add \$2
chicken & lemongrass pot stickers baked
pizza quiche assorted: cheese, mushroom, pepperoni, sausage
beef barbacoa onions, fresh lime, cilantro & mexican spices rolled, mini taquitos
scallops & bacon housemade, wrapped in canadian bacon
seasonal melon ball wrapped in parma prosciutto

SEAFOOD

tuna bite au piovre, captain morgan mango chutney
smoked salmon roulade served on a cucumber, creme fraîche
mushroom caps stuffed with crab imperial
shrimp dumplings thai dipping sauce
jumbo shrimp cocktail & remoulade sauce | add \$2
shrimp shu mai sweet chili sauce
lobster bruschetta tender morsels of lobster, lemon, basil, grilled crostini, balsamic drizzle | add \$2
seared sesame tuna wonton chip, wasabi mayonnaise

VEGETARIAN | COLD OPTIONS

grill cheese & tomato soup mini grill cheese, basil
eggplant roulade breaded eggplant roulade, stuffed with ricotta, spinach, roasted red pepper
french onion soup boule mini bite size
cherry blossom tart in puff pastry
corn & edamame quesadilla pepper jack cheese, roasted poblano peppers
vegetable lasagna skewer miniature bite size
pear & brie beggar's purse wrapped in phyllo with toasted almonds
antipasto skewers mozzarella, sun-dried tomato, artichoke hearts & black olives
caprese mushrooms avondale mushrooms, stuffed with fresh mozzarella, tomato, basil, EVOO drizzle
bruschetta tomato concassé, shallots, garlic & basil



STATIONED - INCLUSIVE

choice of two items below included in package | \$3.75 per person as an additional selection

buffalo chicken dip pulled chicken, hot sauces, naan chips

baked brie encroute fig chutney, crackers, naan chips

spinach & artichoke fondue toast points

cheese fondue served with tortilla chips, warm soft pretzel bites

crab & artichoke fondue house made creamy crab dip
served with toasted crostini

international cheese display imported & domestic cheeses,
served with sliced baguettes & assorted artisan crackers

hummus & roasted vegetables assorted roasted vegetables, olives, naan bread, pesto garlic dip

italian antipasto board sopressata, mortadella, cappicola, genoa salami, red peppers, eggplant & zucchini, olives, mozzarella



GRILL STATION - ADDITIONAL

optional add on for cocktail hour | rental & chef \$175 (one hour)

priced per piece | min. of 50 pieces | assorted sauces available for grill: BBQ, garlic butter, thai sweet chili, mango & sesame soy

grilled lollipop lamb chops rosemary garlic parmigiana rub | 50 chops

jumbo shrimp garlic butter marinade | 50 shrimp

shrimp kebabs orange glaze or korean bbq marinade | 50 grilled kebabs

grilled buffalo wings assorted dipping sauces - (pick 2) garlic parmesan, hot buffalo, bbq, sweet & spicy thai chili | 75 pieces

wimpy burgers mini burgers topped with american cheese, fried onions, special sauce

SOUP

tortellini soup tuscan, garlic, broth

butternut squash soup locally sourced

broccoli cheddar soup

italian wedding soup egg drop, spinach

seasonal melon wrapped in parma prosciutto

chesapeake inn crab bisque crab claw garni

SALAD

served in mini individual cup or large buffet bowl (varies per location & set up)

leaf green tomatoes, red onions and cucumbers, red wine vinaigrette

wedge chopped tomato, applewood smoked bacon, bleu cheese drizzle

spinach spinach & portobello mushrooms, feta, balsamic vinaigrette

spring seasonal berries, spring mix, balsamic vinaigrette

classic caesar fresh romaine, garlic croutons & parmesan cheese

PASTA

please add \$5 per guest if added to SILVER package | included in GOLD package

penne & pancetta sweet peas, charred tomato cream

rigatoni aurora cream sauce, parmigiana

tortelloni primavera cheese filled tortelloni pasta, sautéed seasonal vegetables, white cream sauce, parmigiana cheese

loaded mac n cheese creamy 4 cheese mac n cheese, crispy bacon, scallions

creole chicken pasta penne pasta, blackened chicken breast, asparagus, avondale mushrooms, cherry tomatoes, spicy creole alfredo sauce, asiago cheese

mediterranean penne sautéed zucchini, eggplant, thyme, garlic, parmigiana

rigatoni crabmeat rigatoni pasta, creamy crab aurora sauce, parmigiana | add \$2 per person

crab ravioli house made ravioli, stuffed with crabmeat, creamy aurora sauce | add \$3 per person



ENTRÉE SELECTIONS

Please select two entrées which are included in your wedding package.

Three entrées may be chosen at an additional \$4 per person

❖ FARM

chicken rollatini stuffed with fontina cheese, pancetta, fire roasted tomatoes, pesto drizzle

roasted euro chicken breast spinach, boursin cheese, pancetta, garlic & red pepper vin blanc

smokehouse brisket bacon bleu cheese crema, mashed potatoes, side of jalapeno cornbread

chicken piccata sautéed breasts, capers, lemon butter sauce, roasted red bliss rosemary potatoes, vegetable medley

blackened chicken breasts dijon brandy cream, bacon, sharp provolone, sautéed brussels sprouts

breast of chicken imperial stuffed with crabmeat, hollandaise glacage, tarragon vin blanc | add \$2 per person

roasted pork loin stuffed with cranberries & apples, calvados sauce

roasted tenderloin of beef garlic parmesan rub | add \$6 per person

prime rib carving station au jus & horseradish | add \$5 per person

❖ SEAFOOD

cornmeal dusted catfish praline sauce, maple bourbon sauce, side of corn bread

pan seared salmon topped with a rock shrimp sherry cream sauce

baked stuffed flounder with spinach, artichokes and lump crabmeat herb beurre blanc

chesapeake jumbo lump crabcakes a pair of jumbo lump crabmeat, tartar sauce, lemon | add \$6 per person

halibut vegetable chiffonade, asian sauce | add \$4 per person

stuffed jumbo shrimp crab imperial, lemon parsley beurre blanc

❖ VEGETARIAN - GLUTEN FREE

GF **gluten free pasta** available upon request

vegetable stir fry sticky rice

portobello mushroom tower grilled zucchini, yellow squash, roasted red pepper, fresh mozzarella cheese, marinara sauce



DESSERT & MORE

* *INCLUDED* - choose one

cheesecake drops dipped in milk chocolate

chocolate truffles produced locally

seasonal fresh fruit mango whipped cream

cannolis mini, served buffet style, assorted flavors

chocolate covered strawberries dipped in milk chocolate

chocolate mousse "shots" housemade, served in a chocolate cup

house made cookies chocolate chip, oatmeal raisin, white chocolate chip

french macaroons assorted flavors



❖ **PLATTERS | TRAYS | DISPLAYS**

sweet table mini petit fours, pastries, tuxedo strawberries

italian dessert table mini tiramisu, cannolis, rum cake, creme puffs, biscotti

viennese cake table chef's choice of assorted cakes and mini tasty treats

cheesecake martini bar assorted flavors: toppings & flavors varies per season, pumpkin, choc chip, blueberry, strawberry, whipped cream

❖ **ACTION STATIONS**

donuts, milk & cookies an assortment of freshly baked donuts & cookies, served with mini shooters of chocolate & strawberry milk

s'mores station graham crackers, hershey's chocolate bars, marshmallows

flambé station absolut peppar vodka, caramelized strawberries or bananas, served warm over vanilla ice cream | chef attendant needed - \$75

WEDDING CAKE OPTIONS

our preferred vendors below; pricing varies depending on cake chosen & can be added to event contract | cake cutting and serving is included in our package

Cakes By Kim 302.252.9995 - www.cakesbykim.com

Liberty Lane Bake Shoppe 484.614.5971 - www.libertylanebakeshoppe.com

Desserts by Dana 302.721.5798 - www.dessertsbydana.com

Sweet Melissa 302.376.5049 - www.sweetmelissade.com

BAR OPTIONS

❖ PREMIUM BAR

BEER bud light, miller lite, yuengling lager, corona light, corona, michelob ultra (choose 4)

WINE merlot, cabernet, chardonnay, white zinfandel, pinot grigio, pinot noir (choose 4)

LIQUOR absolut, bacardi, captain morgan, tanqueray, jack daniels, sauza

❖ PLATINUM BAR

BEER bud light, miller lite, yuengling lager, corona light, corona, michelob ultra, dogfish (choose 4)

WINE la terre merlot, cabernet, chardonnay, white zinfandel, cavit pinot grigio, pinot noir (choose 4)

LIQUOR tito's, bacardi, malibu, captain morgan, tanqueray, jack daniels, crown royal, grey goose, sauza (other liquors can be subbed in upon request & availability)



❖ ADDITIONAL ITEMS | BAR HOURS

adding additional hour of bar: premium bar \$6 per guest | platinum bar \$8 per guest



Lemonade Stand infusion jars of fresh lemonade & ice-tea or a specialty drink unlimited for entire event.
includes jars, wooden stands, chalkboard signs

BOOKING REQUIREMENTS

Please discuss booking requirements with your banquet coordinator.

Minimums vary based on day, date & time of your reception.

A deposit of \$1500 & signed contract in 7 days of the contract being issued.

A payment scheduled is then established with our team.

MISCELLANEOUS INFORMATION

ice during extreme hot temperatures, an additional cost may be applicable
15 bags included - \$4 for each additional bag

chafing dishes all chafing dishes, carving stations & food stations are included in price unless noted

fine china, glassware & disposable plateware options rental of all china: plateware, flatware, assorted glassware, salt & pepper shakers & sugar caddies
\$10 per person / elegantware \$5 per person

linens linen pricing varies per event. Please discuss options and pricing with your event coordinator.

wedding coordinator option onsite during reception (coordinates all vendors during event, timeline, cleanup)
additional fees available for extended and/or for time offsite entire day of event

staffing we allot 8 hours for staff on all off-site catered events. (2 hour set up, 5 hour event, 1 hour clean up) | if event requires more hours, additional charges may occur

additional hour To extend your event by one hour
To extend with bar service \$1,000 To extend without bar service \$500

production fee please add 22% to final bill for staff working event

trash removal applicable depending on venue

