



SIT DOWN PACKAGE

BAR & BEVERAGE SERVICE

includes four hour open bar offering premium brands, house wines, bottled beers & non-alcoholic beverages

CHAMPAGNE TOAST

complimentary for all guests

HORS D' OEUVRES

butlered & stationary - eight included in your package

APPETIZER

choice of one included in your package

SALAD

choice of one included in your package

ENTRÉE SELECTIONS

featured on the following pages

WEDDING CAKE

select from our vendors on the Ballroom Dessert Options page

INTERNATIONAL COFFEE STATION

freshly brewed coffee with amaretto, hazelnut & vanilla flavors, cinnamon sticks, chocolate shavings, lemon peels, sugars, chocolate covered espresso beans

MISCELLANEOUS INCLUSIVE SERVICES

wedding coordination services, cloakroom attendant (seasonal), votive candles, complimentary room at our B&B; The Ship Watch Inn for the bride & groom only the night of your reception (inclusive for a wedding of 100 guests or more), valet parking for your guests, floor length ivory linens

HORS D' OEUVRES

BUTLERED TIER I - INCLUSIVE

choice of six items below included in your package ~ \$2.00 per person for each additional selection

buffalo chicken meatballs

bleu cheese mornay dipping sauce

maryland crab bisque

"shots" - served in a shot glass

chicken pot stickers

plum sauce, basil

mushroom caps

stuffed with crab imperial

seared sesame tuna

wonton chip, wasabi mayonnaise

caprese mushrooms

avondale mushrooms, stuffed with fresh mozzarella, tomato, basil,
EVOO drizzle

monte cristo

prosciutto ham, fontina cheese, french toast

sweet berry bruschetta

fresh berries, nutella chocolate, sliced almonds, crostini

pizza squares

bite size squares, mozzarella cheese, tomato sauce

chicken chili kabobs

lime flavored

bacon cheddar bratwurst

tender sliced bratwurst, dipping sauce

bruschetta

tomato concassé, shallots, garlic & basil

seasonal melon ball

wrapped in parma prosciutto

mini meatballs

italian or swedish style

chicken cordon bleu

bite sized, filled with ham & cheeses

shrimp shu mai

sweet chili sauce

salmon mousse

smoked, served on crostini

sesame chicken fingers

pineapple chutney

BUTLERED TIER II - UPGRADE

butlered tier II available as replacements for tier I at \$2.50 per person. In addition to tier I; \$3.00 per person

lollipop lamb chops

coated in dijonaise

jumbo shrimp

cocktail & remoulade sauce

baby arancini

deep fried risotto balls stuffed with ham & mozzarella, marinara
dipping sauce

mini lobster rolls

creamy lobster salad, sweet hawaiian rolls

antipasto skewers

mozzarella, sundried tomato, artichoke hearts & black olives

scallops & bacon

applewood bacon

quiche lorraine

spinach & cheese filled

pork pot stickers

crispy or steamed, thai dipping sauce

four cheese puffs

roasted & garlic flavored

baked brie

with raspberry in puff pastry, served with assorted crackers

mini chicken & waffles

crispy fried chicken, sweet belgium waffles, maple drizzle

beef wellington

tenderloin pieces, mushrooms & cream duxell, puff pastry

lobster bisque

"shots" - served in a shot glass

seared tenderloin tips

bearnaise sauce

shrimp lejon

horseradish bbq sauce, wrapped in bacon

shrimp dumplings

thai dipping sauce

STATIONED - INCLUSIVE

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

buffalo chicken dip

pulled chicken, hot sauces, pita chips

hummus

diced cucumbers, sun-dried tomatoes, bermuda onions, kalamata olives, naan bread

cheese fondue

served with tortilla chips, warm soft pretzel bites

baked brie encroute

fig chutney

spinach & artichoke fondue

toast points

roasted vegetables

red pepper & pesto garlic dip

international cheese display

imported & domestic cheeses, served with sliced bagguets & assorted artisan crackers

TERRACE GRILL STATION

Rental (\$1500) of Terrace & Veranda for one hour includes portable bar, grill chef and the following items below:

grilled vegetables

balsamic reduction, pesto sauce

chicken kebobs

thai sweet chili

grilled pizza

choice of white with spinach, mushrooms, red with italian sausage or bbq with chicken

tuna kebobs

teriyaki glaze

Additional Available Grilled Items

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

gourmet angus beef sliders mini beef burgers, topped with cheese, mayo ketchup sauce (50 sliders)

grilled lollipop lamb chops mint jelly - per 50 chops

jumbo shrimp garlic butter marinade -50 shrimp

shrimp kebobs -50 kebobs

grilled buffalo wings assorted dipping sauces - garlic parm, hot, bbq, thai chili (pick 2)



Sushi is available a la carte from our dining room menu.

A minimum of 10 rolls are required per function. It can be displayed on a boat or passed as an hor d'oeuvre

APPETIZER

please choose one included in your package

tuscan garlic tortellini

butternut squash

broccoli cheddar soup

italian wedding soup egg drop, spinach

seasonal melon wrapped in parma prosciutto

penne and pancetta sweet peas, charred tomato cream

mushroom ravioli house made ravioli, stuffed with mushrooms and cheeses, sautéed mushrooms, cream sauce

upgraded appetizer choices

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

chesapeake inn crab bisque crab claw garni

pan seared scallops balsamic glaze

seafood filled artichoke charred tomato cream

chilled strawberry & chablis cream soup cinnamon croutons

crab or lobster ravioli house made ravioli, stuffed with crabmeat, creamy aurora sauce

SALAD

please choose one

caesar salad fresh romaine tossed in a light caesar dressing topped with croutons & parmesan cheese

wedge chopped tomato, applewood smoked bacon, bleu cheese drizzle

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

spring seasonal berries, spring mix, balsamic vinaigrette

spinach spinach & portobello mushrooms, feta, balsamic vinaigrette

ENTRÉE SELECTIONS

The selection of one or two served entrées is included in your wedding package. Three entrées may be chosen at an additional \$4.00 per person.

POULTRY

chicken piccata sautéed breast of chicken, capers, lemon butter sauce

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

breast of chicken imperial stuffed with crabmeat, hollandaise glacage, tarragon vin blanc

chicken "two ways" free range, stuffed with chicken sausage, blackened & roasted, blue cheese mornay sauce

SEAFOOD

shrimp & grits creole seasoned shrimp over cheesy white cheddar grits

pan seared halibut pan seared, lemon butter cream sauce

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

broiled lobster tails 6oz. tails served with drawn butter

pan seared salmon topped with a rock shrimp sherry cream sauce

chesapeake jumbo lump crabcakes jumbo lump crabmeat, tartar sauce, lemon

pan seared scallops truffle risotto, wilted spinach, parma prosciutto, balsamic reduction

stuffed jumbo shrimp crab imperial, lemon parsley beurre blanc

BEEF

crispy duck breast served blackberry port reduction

herb crusted lamb chops served with dijon cream, mint jelly

filet of beef pan seared, roasted shallot and merlot jus lie

filet mignon gorgonzola over a port wine demi glaze

roasted pork loin stuffed with cranberries & apples, calvados sauce

veal oscar pan seared medallions of veal, asparagus & lump crabmeat, madeira jus lie

roast tenderloin of beef madiera jus lie
carved table side

COMBINATION ENTRÉES

roulades of chicken & jumbo scallops see description above on euro chicken & pan seared scallops

roulades of chicken & jumbo lump crabcake see above

filet mignon & crabcake tartar sauce

filet mignon & jumbo scallops wrapped in prosciutto over a balsamic reduction

filet mignon & lobster tail drawn butter

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