



BUFFET 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

SOUP

choice of one included in your package

SALAD

choice of two included in your package

ENTRÉE SELECTIONS

choice of three 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

- maryland crab bisque**
— "shots" - served in a shot glass —
- chicken pot stickers**
— plum sauce, basil —
- mushroom caps**
— stuffed with crab imperial —
- caprese mushrooms**
— avondale mushrooms, stuffed with fresh mozzarella, tomato, basil, EVOO drizzle —
- seared sesame tuna**
— wonton chip, wasabi mayonnaise —
- buffalo chicken meatballs**
— bleu cheese mornay dipping sauce —
- monte cristo**
— prosciutto ham, fontina cheese, french toast —
- pizza squares**
— bite size squares, mozzarella cheese, tomato sauce —
- sweet berry bruschetta**
— fresh berries, nutella chocolate, sliced almonds, crostini —
- 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 ~ \$2.50 per person or in addition ~ \$3.00 per person

- lollipop lamb chops**
— coated in dijonaise —
- brie & pear phyllo**
— stuffed with brie cheese, chunks of pear —
- baby arancini**
— deep fried risotto balls stuffed with ham & mozzarella, marinara dipping sauce —
- jumbo shrimp**
— cocktail & remoulade sauce —
- lobster medallions**
— on a wonton chip, caviar cream —
- scallops & bacon**
— applewood bacon —
- quiche lorraine**
— spinach & cheese filled —
- pork pot stickers**
— crispy or steamed, thai dipping sauce —
- spanakopitta**
— spinach & feta in phyllo —
- antipasto skewers**
— mozzarella, sundried tomato, artichoke hearts & black olives —
- four cheese puffs**
— roasted & garlic flavored —
- baked brie**
— with raspberry in puff pastry, served with assorted crackers —
- beef wellington**
— tenderloin pieces, mushrooms & cream duxell, puff pastry —
- duck pot stickers**
— duck sauce —
- mini lobster rolls**
— creamy lobster salad, sweet hawaiian rolls —
- seared tenderloin tips**
— bearnaise sauce —
- mini chicken & waffles**
— crispy fried chicken, sweet belgium waffles, maple drizzle —
- shrimp lejon**
— horseradish bbq sauce, wrapped in bacon —
- shrimp dumplings**
— thai dipping sauce —
- shrimp spring roll**
— sweet chili sauce —

STATIONED - INCLUSIVE

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

international cheese display

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

buffalo chicken dip

— pulled chicken, hot sauces, pita chips —

roasted vegetables

— red pepper & pesto garlic dip —

baked brie encroute

— fig chutney —

cheese fondue

— served with tortilla chips, warm soft pretzel bites —

spinach & artichoke fondue

— toast points —

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

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

chicken kebobs — thai sweet chili

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)

beef sirloin kebobs — -50 kebobs

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 is required per function. It can be displayed on a boat or passed as an hor d'oeuvres

- excludes gratuity & maryland tax - 2018 -

SOUP

please choose one included in your package

tuscan garlic tortellini
butternut squash
broccoli cheddar soup
cream of mushroom — avondale wild mushrooms
italian wedding soup — egg drop, spinach
cream of potato — served with leeks
chesapeake inn crab bisque — crab claw garni
lobster bisque

SALAD INCLUSIVE

please choose two included in your package

leaf green — tomatoes, red onions and cucumbers, red wine vinaigrette
house — mixed baby greens, assorted vegetables, balsamic vinaigrette
caesar salad — fresh romaine tossed in a light caesar dressing topped with croutons & parmesan cheese
spring — seasonal berries, spring mix, balsamic vinaigrette
caprese — sliced mozzarella, ripe tomatoes, olive oil



PASTA

please choose one included in your package

penne crabmeat — penne pasta, sautéed in a creamy crab aurora sauce
penne and pancetta — sweet peas, charred tomato cream
pumpkin ravioli — house made, butternut squash, pancetta, ginger, pumpkin liqueur, sambucca
tortelloni primavera — cheese filled tortelloni pasta, seasonal vegetables, white cream sauce
mushroom ravioli — house made ravioli, stuffed with mushrooms and cheeses, sautéed mushrooms, cream sauce
loaded mac n cheese — creamy 4 cheese mac n cheese, crispy bacon, scallions
seafood risotto — clams, mussels, jumbo shrimp
crab or lobster ravioli — house made ravioli, stuffed with crabmeat, creamy aurora sauce

ENTRÉE SELECTIONS

chef's choice of vegetable and potato are included with the selection of two entrées below in your wedding package

chicken piccata — medallions of chicken, capers, lemon butter sauce
chicken rollatini — chicken breast stuffed with fontina cheese, pancetta, fire roasted tomatoes, pesto cream sauce
chicken "two ways" — free range breast, stuffed with chicken sausage, blackened & oven roasted, blue cheese mornay sauce
roasted euro chicken — spinach, boursin cheese, pancetta, garlic & red pepper vin blanc
chicken saltimbocca — chicken breast medallions, topped with parma prosciutto, melted mozzarella and light marsala sauce
seared salmon — seared fillet, rock shrimp, sherry cream sauce
shrimp & grits — creole seasoned shrimp over cheesy white cheddar grits
 **roasted sirloin of beef** — horseradish sauce, (carver required)
 **roasted tenderloin of beef** — bearnaise sauce, (carver required)
shrimp, scallop, crabmeat sautee — creamy nantua sauce
jumbo lump crabcakes — champagne dijon cream
shrimp mousse lobster cakes
stuffed jumbo shrimp — crab imperial
chicken chesapeake — grilled chicken breast topped with crab imperial, light lobster sauce
broiled lobster tails — 6 oz. broiled brazilian lobster tails, drawn butter & lemon wedge