



# Wedding and Reception Menu

Menus customized to fit the needs of your special event.

All basic selections of china, flatware, glassware, linens, serving tables, serving pieces and necessary service are included in catering prices.

6% MD Sales Tax and 20% service charge are applicable.

## Hors d'oeuvres

Hors d'oeuvres may be purchased individually (minimum of 3 suggested)

25	<i>Curry Lime Shrimp Skewers</i> Tender shrimp marinated in Thai Red Curry paste, Lime Juice and Garlic broiled to perfection*	A
1	<i>Blackened Shrimp Canapés</i> Tender Shrimp blackened and served on a Bread Crisp with Remoulade Sauce	A
21	<i>Prosciutto Wrapped Shrimp</i> Savory Shrimp wrapped in Prosciutto Ham and a fresh Basil Leaf and broiled on a skewer served with a zesty Dijon-Garlic Dipping Sauce*	A
12	<i>Maryland Crab Cake Canapés</i> Tender Lump Crab Meat seasoned with Lemon Juice and Old Bay set atop a French Bread Crisp with Remoulade Sauce	A
26	<i>Chipotle Maple Bacon Skewers</i> Extra thick cut Bacon on a skewer coated with Maple Syrup, Chipotle Pepper Sauce, and Brown Sugar baked to a crispy, chewy perfection*	C
23	<i>Asian Meatballs</i> Home made all Beef Meatball seasoned with fresh Ginger and Scallions served with a Hoisin Dipping Sauce	B

\*Items are Gluten free

16	<i>Scallops in Bacon</i>	B
	Tender Sea Scallops marinated in fresh Lemon Juice, White Wine and Dill wrapped in Bacon and broiled to a golden Brown*	
15	<i>Crab Imperial Mushroom Caps</i>	B
	Large Button Mushrooms stuffed with Crab Imperial*	
18	<i>Fresh Tomato Basil Skewers</i>	C
	Cherry Tomato, Fresh Basil, Kalamata olive and Fresh Mozzarella Cheese on a skewer drizzled with Balsamic Reduction*	
22	<i>Roasted Red Pepper Bruschetta</i>	C
	Toasted French Bread rounds with caramelized Onion, roasted Red Peppers and Goat Cheese	
17	<i>Miniature Quiche Diamonds</i>	C
	Our own homemade Quiche with your choice of fillings: Lorraine, Spinach, Mushroom, or any other that you may suggest!	
27	<i>Mac and Cheese Bites</i>	C
	Tasty squares of Macaroni and Cheese Breaded and baked to a golden brown	
11	<i>Dim Sum</i>	C
	Oriental Dumplings filled with Chicken Sausage and served with Tiger Sauce	
10	<i>Spanikopita</i>	C
	Flaky Phyllo Pastry filled with Spinach and Feta Cheese	

## *Dinner Salads*

**Available plated or as a buffet side selection**

50	<i>Caesar Salad</i>	
	Crisp Romaine Lettuce tossed in our own Caesar Salad Dressing and served with fresh grated Parmesan and homemade Croutons**	
51	<i>House Salad</i>	
	A delightful mixture of Romaine and Iceberg Lettuce garnished with Cherry Tomatoes, Cucumbers and Red Onions served with your choice of two dressings	
52	<i>Mesclun Greens</i>	
	A seasonal blend of Red and Green Baby Lettuces, garnished with Roma Tomatoes, Cucumbers, and sliced Mushrooms served with your choice of two dressings	

*\*\*Consuming raw or undercooked animal foods may increase your risk of contracting a food borne illness, especially if you have certain medical conditions.*

*\*Items are Gluten free*

## *Dips and Displays*

122

### *Hot Spinach Artichoke Dip*

Flavors of Spinach and Artichoke come together in a rich creamy dip served hot with an assortment of Crackers

118

### *Baked Brie 'En Croute' Display*

Soft ripened Cheese that is split and filled with Strawberry Preserves, wrapped in Puff Pastry Dough and baked to a golden brown, or breaded with Almonds or topped with fresh Preserves and served with sliced Whole Grain French Bread and Crackers

115

### *Fruit, Vegetable, Cheese and Cracker Display*

An array of raw Vegetables served with our own special Dill Dip  
Sharp Wisconsin Cheddar, Swiss, and Smoked Gouda Cheeses served with an assortment of Crackers  
Seasonal fresh Fruit beautifully displayed and served with Chocolate Dipping Sauce

120

### *Hot Crab Dip*

Creamy Dip with fresh Backfin Crab Meat topped with grated Cheddar Cheese and served with assorted Crackers

## *Buffet Entree Selections*

**Includes Basic Coffee Station**

### *Beef Entrees*

301

### *London Broil with Red Wine Mushroom Sauce*

Hearty Beef Flank Steak marinated with Fresh Garlic, Cracked Black Pepper and Kosher Salt grilled and served with Mushroom Wine Sauce

306

### *Roast Beef*

Hearty Top Round of Beef seasoned with fresh Garlic and Rosemary roasted to perfection, sliced and served in a rich brown gravy

322

### *BBQ Beef Brisket*

Tender Beef Brisket braised in Red Wine and served in our homemade BBQ sauce

323

### *Korean Style Boneless Short Rib*

Tender Boneless Short Rib marinated in Brown Sugar, Mirin, Sesame Oil, and freshly grated Apple grilled and served sliced with a Korean BBQ glaze

### *Pork Entrees*

326

### *Peppercorn Crusted Pork Loin*

Boneless Pork Loin crusted with Cracked Black Pepper, Garlic, Thyme, and Kosher Salt Roasted until moist and tender served with a Soy-Caramel sauce.

309

### *Baked Maryland Ham with Orange Marmalade*

A locally cured Ham that is baked, sliced and served with an Orange Marmalade Glaze\*

*\*Items are Gluten free*

## *Chicken Entrees*

- 310 *Breast of Chicken Stuffed with Spinach and Dried Cherries*  
Tender Breast of Chicken filled with a Spinach and Dried Cherry Stuffing, sliced and attractively displayed with a Chicken Cream Sauce
- 324 *Creamy Chicken with Green Peppercorns and Mushrooms*  
Tender Chicken Breast baked and served with a Creamy Chicken sauce enhanced with Green Peppercorns, Brandy and Sautéed Mushrooms
- 312 *Wild Rice and Mushroom Stuffed Breast of Chicken*  
Boneless Breast of Chicken filled with a Wild Rice and Mushroom filling, sliced and served with a White Wine Chicken Sauce
- 314 *Sautéed Chicken Breasts and Apples*  
Tender Boneless Breast of Chicken served with Cider Cream Sauce and topped with Fresh sauteed Apples
- 302 *Grilled Breast of Chicken with Sundried Tomatoes and Feta*  
Boneless Breast of Chicken seasoned and grilled, finished with Sundried Tomatoes, Feta, and Lemon Buerre Blanc
- 319 *Grilled Breast of Chicken Pineapple Teriyaki Glaze*  
Tender Boneless Breast of chicken marinated in Sherry, Pineapple Juice, and Soy sauce grilled and served with grilled Pineapple and Teriyaki Glaze

## *Pasta Entrees*

- 315 *Penne Pasta Marinara*  
Penne Pasta tossed with Sautéed Vegetables and our homemade Marinara Sauce
- 305 *Tri-Colored Tortellini tossed w/ Fresh Pesto*  
Tortellini filled with Ricotta Cheese tossed in a mixture of Fresh Basil, Romano Cheese, Pine Nuts, and Olive Oil
- 325 *Macaroni and Cheese*  
Tender Macaroni and Sharp Cheddar Cheese baked together with a little "kick" to provide a pleasant update to a timeless classic.

## *Seafood Entrees*

- 318 *Fresh Filet of Salmon*  
Filet of Salmon seasoned with Fresh Dill and White Wine in a creamy Lemon Dill Beure Blanc\*
- 308 *Salmon with Basil Sweet and Sour Sauce*  
Fresh broiled Salmon served with a Basil and Ginger Sweet and Sour Sauce

# Hot Buffet Side Dishes

- 401 *Mashed Red Bliss Potatoes*  
Tender Red-skinned Potatoes boiled and mashed including Skins with Sour Cream and Herbs\*
- 402 *Steamed Fresh Vegetable Medley*  
Fresh Broccoli, Cauliflower, and Carrots steamed "Al Dente" and served with Seasoned Butter\*
- 403 *Herb Roasted New Red Potatoes*  
Baby New Red Potatoes that have been quartered, tossed in Butter, seasoned with Fresh Herbs, and roasted until golden brown\*
- 404 *Steamed Broccoli with Red Peppers*  
Fresh Broccoli that has been trimmed and steamed "Al Dente" and served with Seasoned Butter and Sautéed Red Peppers\*
- 406 *Green Bean Almondine with Red Peppers*  
Fresh Green Beans sautéed in Butter with Diced Red Peppers and Sliced Almonds\*
- 407 *Jasmine Rice*  
A fragrant rice from Thailand with such wonderful flavor it can be eaten by itself\*
- 408 *Potatoes Dauphinois*  
Sliced Potatoes layered with Romano Cheese, Heavy Cream, Nutmeg, and fresh Garlic baked until golden brown\*
- 409 *Wild Rice with Fresh Herbs and Mushrooms*  
A savory blend of Long Grain and Wild Rice with sliced Mushrooms and fresh Herbs\*
- 411 *Glazed Carrots*  
Baby Carrots cooked with Brown Sugar until they are tender and sweet\*
- 412 *Roasted Garlic Mashed Potatoes*  
Fresh homemade Mashed Potatoes infused with the mellow flavor of Roasted Garlic\*
- 413 *Grilled Vegetable Medley*  
A seasoned medley of Onions, Peppers, Yellow and Green Squashes grilled over an open flame\*
- 618 *Roasted Potato and Vegetable Medley*  
Multicolored Baby Potatoes, with Carrots, Leeks and Sweet Potato tossed in Seasoned Olive Oil and roasted to perfection\*

## *Chilled Buffet Side Dishes*

501

### *Cous Cous Salad*

Golden Cous Cous from the Middle East blended with fresh Scallions, Raisins, and Cinnamon

502

### *Greek Pasta Salad*

Penne and Rotini Pasta mixed with Tomatoes, Cucumbers, Onions, Peppers, Oregano, Black Olives, Feta Cheese and a light Vinaigrette Dressing

506

### *Mediterranean Orzo Salad*

Tender rice shaped Orzo pasta with fine diced Cucumber and Tomato, tossed in a Fresh Lemon juice and Olive Oil dressing with fresh Parsley, Dill and Mint

505

### *Blanched Asparagus Spears in Black Raspberry Vinaigrette*

Fresh Asparagus Spears lightly blanched and marinated in a light Vinaigrette enhanced with Black Raspberry Preserves\*

507

### *Quinoa Caprice Salad*

A light and refreshing salad of Red Quinoa tossed with Fresh Mozzarella, Roma Tomatoes, Basil and Olive Oil\*

## *Plated Dinner Entrees*

**Packages include choice of one plated salad and Basic Coffee Station**

615

### *Filet Mignon of Beef*

A tender 8 oz. Filet Mignon seasoned with Fresh Garlic and Cracked Black Pepper, grilled and served with a rich Demi Glaze flavored with Tarragon and Whiskey\*

618

### *Chicken "Italian"*

Fresh Chicken breast seasoned and filled with Roasted Red Pepper, Fresh Mozzarella, and Basil wrapped in Prosciutto Ham

612

### *Maryland Crab Cake*

Sweet Lump Crab meat, fresh squeezed Lemon Juice and Old Bay seasoning are combined to create our crab cakes served with our own homemade Remoulade Sauce

611

### *Herb Encrusted Salmon*

Fresh Filet of Salmon topped with an Herb and Parmesan Crust served with Pesto Cream Sauce

## *Plated Side Selections*

701

### *Sautéed Summer Squashes*

A blend of Zucchini and Yellow Squash sautéed in Butter with Garlic and Oregano\*

702

### *Zucchini Provencal*

Fresh Zucchini sautéed with Tomatoes, Onions, Garlic, Peppers, and Oregano\*

703

### *Steamed Fresh Vegetable Medley*

Fresh Broccoli, Cauliflower, and Carrots, steamed to "Al Dente" and served with seasoned Butter\*

704

### *Herb Roasted Potatoes*

Baby New Red Potatoes that have been quartered, tossed in Butter and roasted to a golden brown\*

705

### *Rice Pilaf*

Long Grain Rice cooked tender and flavored with a hint of Chicken\*

707

### *Wild Rice Blend with Fresh Herbs and Mushrooms*

A savory blend of Long Grain and Wild Rice with Sliced Mushrooms and Fresh Herbs\*

709

### *Twice Baked Potatoes*

Savory Idaho Potatoes baked, scooped out and enhanced with Sour Cream, Cheddar Cheese, and Butter refilled and baked again to a golden brown\*

## *Desserts Stations*

**Desserts may be added to any meal**

802

### *Chocolate Fountain*

Rich melted Chocolate flowing through our fountain accompanied by fresh Strawberries, Pineapple, Gaufrette and Fan Cookies, Pretzels, and Marshmallows for dipping

801

### *Assorted Miniature Pastries*

A wonderful assortment of Miniature Tarts, Cakes, Truffles, Chocolate Covered Strawberries, and Chocolate Eclairs

826

### *Chocolate Dipped Strawberries*

Fresh Strawberries, dipped in Bittersweet Chocolate and drizzled with White Chocolate

*\*Items are Gluten free*

# Event Product Descriptions

## Site Rental

<b>Four Hour Event</b>	Includes the Event Site for a specific 4-hour time slot, Basic Setup and two Parking Attendants.
<b>Extra Hour</b>	Additional hour of event time, schedule permitting (bar price will be adjusted). <b>Must be arranged in advance.</b>
<b>Ceremony</b>	Includes up to 200 chairs setup inside or outside, two hours in the Bride's Room, one hour of rehearsal time, an extra 1/2 hour for the ceremony and a wedding coordinator.

## Beverage Service

<b>Bar Level Descriptions</b>	Prices listed are for 3 hours of open bar service at one bar. Includes 1 bartender per 75 adult guests. The amount charged applies to all guests over the age of 21. Minors are charged for soft drinks only.
<b>Soft Drinks</b>	Coke, Sprite, Diet Coke, Ginger Ale, Lemonade, Iced Tea
<b>Beer and Wine</b>	Soft Drinks, Standard Draught Selections, Wines, and Various Bottled Beers
<b>Standard</b>	Soft Drinks, Beer and Wine and Basic Rail Liquors
<b>Premium</b>	Soft Drinks, Beer and Wine, Basic Liquors, Premium Liquors (Jose Cuervo, Bacardi, Jim Beam, Dewers, Kahlua, Johnny Walker Red, Seagrams 7, Captain Morgan, Canadian Club, Absolut, Jack Daniels, Baileys, Tanqueray, Southern Comfort, Malibu and other selected brands)

## Catering Service

Basic selections of china, flatware, glassware, linens, serving tables, serving pieces, and necessary personnel are included.

<b>Basic Coffee Station</b>	Included with Buffet Packages. Located on counters adjacent to bars on both levels. Regular and Decaf Coffee
<b>Basic Coffee Service</b>	Included with Plated Dinner Packages. Basic Coffee Station and table side service of coffee during meal.
<b>Champagne</b>	House Brands: Verdi Champagne / Meyer's Sparkling Cider
<b>Fruit Vegetable Cheese</b>	Combines into one appetizing display, the Fresh Fruit Display, Assorted Cheeses and Display Crackers Display, and Crudité Basket from our Food Station selections.
<b>Hors d'oeuvres</b>	Selections are passed for 1/2 hour at the beginning of reception.
<b>Dinner Salads</b>	<b>Included with Plated Dinner Packages.</b> Prices indicated are for adding a plated salad to a Buffet Package. Salads may also be placed on the buffet as a side selection for no additional charge.
<b>Buffet Packages</b>	
<b>The Carver's Delight</b>	Offers Herb-roasted top-round of beef to order with your choice of 2 entrees, 2 Hot Side selections and 1 Chilled Side selection. Our best buffet!
<b>The Supreme</b>	Offers 3 entrees, 2 Hot Side selections and 1 Cold Side selection.
<b>The Country Feast</b>	Offers 2 entrees, 2 Hot Side selections and 1 Cold Side selection
<b>The Classic</b>	Offers 2 entrees, and 2 side selections
<b>Plated Dinner Packages</b>	Include Basic Coffee Service and Choice of Plated Salad. Side selections are the same regardless of number of entrees.
<b>Single Entree</b>	All guests receive the same entree selection.
<b>Duet Entree</b>	All guests receive two different entrees on one plate
<b>Double Entree</b>	Guests respond with their entree selection when RSVP is made
<b>Dessert Displays</b>	Placed at cake table or separate table during event.
<b>Chocolate Fountain</b>	
<b>Chocolate Dipped Strawberries</b>	
<b>Mini Pastries Display</b>	

Quotes and Pricing 6% MD sales tax on food, 9% on alcohol and 20% service charge are applicable to all Catering and Beverage expenses.

Please contact our staff at the Inn to schedule a site visit, and receive a detailed quote. Value discounts and other incentives are automatically applied for your increased value. Chef can customize most menu items to your unique situation