

**A “Green” Wedding
“Chris & Michele”
September 12th
275 Guests
6:00 – 11:00 p.m.
The Grand Lodge**

(A menu created featuring locally grown and organic ingredients)

**Stationary Hors D’oeuvres
Organic Fresh Veggie Dipper**

*An assortment of crisp and colorful, raw and blanched organic vegetables
Great for dipping with our spinach dip & our chef’s special sun dried tomato dip*

Maryland Style Raw Bar

*A magnificent nautical presentation offering guests
Their choice of any or all of the following:*

** Long island blue point oysters shucked to order
Offered with a zesty cocktail sauce, saffron Mustard and champagne mignonette*

**Jumbo steamed shrimp cocktail
Complimented with lemon crowns and cocktail sauce*

**Cocktail Crab Claws
Served with a zesty Louisiana Remoulade*

Tray Passed Hors D'oeuvres

Your choice of 4 from below:

Steamed Dumplings

*Tender Asian dumplings stuffed with chicken, ginger and scallions
Served with a spicy plum sauce*

Prosciutto-Wrapped Grilled Figs and Pears

With Marscapone Cheese and served with a Balsamic Molasses

Skillet Blackened Tuna Bites

*Flavored with a rice wine ginger essence,
Complimented with a refreshing sweet onion marmalade*

Smoked Salmon Pinwheels

*Thinly sliced Norwegian salmon artfully presented in a roulade spiraled with crème fraiche
served on a cucumber canapé*

Raspberry Brie Canapés

*Ripe double cream Brie served in a pastry cup
Topped with fresh raspberry & mint*

Chimi-Churri Skewers

*Tender flank steak marinated in chili, cumin, cilantro and garlic,
grilled to perfection, presented resting temperature*

Lobster Grilled Cheese

Crisp and tasty, a true experience!!!

Vegetarian Samosas

*Crisp pastry with a filling of mildly spiced potatoes,
Green peas, ginger and chilies*

Eggplant Crisps

Topped with oven dried tomato relish and fresh mozzarella

Curried Butternut Squash Bisque

*Served in a demitasse cup
Accented with a toasted pumpkin seed and lime crème*

Curried Chicken Salad

Served in a bit sized herbed pastry cup, loaded with walnuts and apples

Station Service Featuring

STATION I

“The Green Garden” (Vegan)

Cold Sesame Noodle Salad

*Soba noodles, julienne vegetables, cucumbers, cilantro,
Sesame seeds, crushed peanuts, and a peanut dressing*

Pear, Fennel, and Jicama Salad with Blood Orange

Finished with Basil and Grapefruit Vinaigrette

Orechiette Pasta

Tossed with Artichokes, Black Olives, Plum Tomatoes, and Fresh Basil

Grilled Portobellos

*Stuffed with Sautéed Swiss Chard, Leeks, and Julienne Carrots
with White Wine and Garlic Sauce*

Sautéed Brussels Sprouts

With Sage and Hazelnuts

Fresh Made Breads

Offered with Herb Butter

STATION II

“Maryland, My Maryland”

Crab Cake Sampler

Petite 2-ounce crab cakes sautéed tableside in a trio of preparations including:

Maryland style crab cake accented with Old Bay

Cajun blackened crab cake accented with a bit of New Orleans spice

Southwestern-style crab cake accented with cilantro, corn & roasted red peppers

*All of the above offered with a delightful Cajun remoulade sauce,
a traditional cocktail sauce, and a cilantro lime aioli dip*

Grilled Rockfish

*Wild Virginian rockfish, grilled to perfection
Topped with a rich, Old Bay cream sauce*

Silver Queen Corn Relish

*Grilled sweet silver queen corn
Accented with cilantro, black beans and purple onions
Served in a cilantro lime vinaigrette*

STATION III
“Southern Comfort”
Praline Harvest Salad

*Green and red leaf lettuce tossed with candied pecans, Granny Smith apples
Sun dried cranberries, and blue cheese crumbles in a maple vinaigrette*

Southern Fried Chicken

*Bone-in chicken fried until golden and crispy on the outside,
tender and juicy on the inside
Served with a Creole mustard sauce*

Down Home Collard Greens

Tender collards simply accented with salt, pepper, and a hint of butter

Country Biscuits

*Flaky buttermilk biscuits made from scratch
Offered with sweet honey butter*

STATION IV
“Carving Station”

Chef Carved Turkey Breast

*Real turkey breast slow roasted to ensure tenderness
Infused with fresh rosemary and garlic
Expertly carved tableside by an Absolutely Perfect Chef
Offered with cranberry chutney, grain mustard, and roasted red pepper aioli*

Mustard Crusted Tenderloin

*Succulent filet of beef rolled in whole grain mustard & herbs
Expertly carved tableside by an Absolutely Perfect Chef
Offered with red pepper aioli, whole grain mustard, and herbal mayonnaise*

Seasonal Grilled & Oven Roasted Vegetables

*An array of colorful, seasonal vegetables
Including yellow squash, zucchini, portabello mushrooms, purple onion,
Eggplant, vine ripe tomatoes and colorful peppers
Marinated in a wonderful balsamic vinaigrette
Served resting temperature on a beautifully garnished platter*

Roasted Garlic Mashed Potatoes

Red skin potatoes smashed with butter, sour cream and slow roasted garlic

STATION V

“New York Pizzeria”

*Scratch made pizza crusts brushed with extra virgin olive oil and garlic
Offered with your choice of 3 of the following topping combinations:*

*Fire roasted red pepper & smoked Gouda
Spinach, black olive & Feta cheese
Eggplant, sun-dried tomato & Parmesan
Grilled red onion, thyme & Gruyere
Artichoke & Gorgonzola
Plum tomato, fresh basil & buffalo mozzarella*

Caesar Salad

*Crisp romaine lettuce tossed with Garlic Parmesan croutons,
lightly dusted with a blend of Parmesan & Romano cheeses,
tossed with our Chef’s classic Caesar dressing*

STATION VI

“South of the Border”

Grilled Chicken and Vegetable Fajitas

*Guests may help themselves to either:
Strips of marinated, grilled chicken breast or grilled garden fresh vegetables
Served on sizzling griddles
Offered with scratch made guacamole, sour cream, salsa,
And soft, warm flour tortillas*

Fiesta Rice

*A wonderful blend of Mexican seasonings tossed with black beans and corn
Make this rice an all time favorite!*

Southwest Caesar Salad

*Crisp romaine lettuce tossed with colorful tortilla croutons,
A blend of feather shredded cheese and black olives
Tossed with a cilantro lime Caesar dressing*

STATION VII

“Risotto Heaven”

Rich creamy risotto will be prepared tableside by an Absolutely Perfect Chef

Guests will have their choice of any or all of the following

Prepared to order with a classic vegetable stock:

- *Artichokes*
- *Asparagus tips*
- *Fire roasted peppers*
- *Medley of wild mushrooms*
- *Sun dried tomatoes*
- *Parmesan cheese*
- *Roasted chicken*
- *Sautéed shrimp*

Dessert Service

Wedding cake

A 4-tiered round wedding cake decorated with white butter cream icing

And piped white butter cream beading

Accented with the bride and groom’s monogram initials

Base tier to be yellow cake with raspberry and vanilla custard filling

The second tier to be chocolate cake with chocolate mousse filling

The third tier to be yellow cake with candy bar filling

The top tier to be carrot cake with vanilla cream cheese filling

Fresh Fruit Mosaic

A variety of seasonal fresh, locally grown organic fruits, melons, and berries

Served in a colorful, cascading arrangement offered with a wonderful yogurt dip