

## Mermaid Wedding Package \$75.00 ++per person

(++ = A 6.5% tax on food, 9.5% tax on alcohol and 20% service charge will be added)

Beer, Wine, Soft Drinks and Spirits Open Bar for Four Hours  
Serving Call Brands

### The Cocktail Hour Stationary Hors d'oeuvres

Please Select Two of the Following:

#### International Cheese Presentation

An Assortment of Imported and Domestic Cheeses, Garnished with Fresh Fruit  
and Served with Assorted Crackers

#### Vegetable Crudité Display

Fresh Seasonal Vegetables Served with Ranch and Bleu Cheese Dips

#### Antipasto Display

Thinly Sliced Italian Meats, Cheeses and Marinated Vegetables and Olives,  
Served with Baguette Slices

#### Baked Brie

Wheel of Brie Cheese Topped with Walnuts and Brown Sugar, Baked  
And Served with Toasty Crostini, Sliced Apples and Gingersnaps

#### For Dipping - Choose One

Hot Spinach and Artichoke Dip, Served with Crostini  
Roasted Red Pepper Hummus, Served with Pita Triangles  
Caramelized Onion Dip with Homemade Potato Chips  
Guacamole Served with Tortilla Chips and Salsa

## Butler Passed Hors d'oeuvres

Choose three from the following:

### Cold Hors d'oeuvres

Cherry Tomatoes Stuffed with Shrimp Salad  
Smoked Salmon Pinwheels  
Deviled Eggs  
Assorted Finger Sandwiches  
Prosciutto Wrapped Melon  
Shrimp Wrapped in Snow Pea Pods  
Tortellini Skewers Drizzled with Herbed Olive Oil

### Hot Hors d'oeuvres

Tomato and Fresh Basil Bruschetta with Asiago Cheese  
Crab Stuffed Mushroom Caps  
Boursin Cheese Stuffed Mushroom Caps  
Sea Scallops Wrapped in Bacon  
Coconut Shrimp with Orange Dipping Sauce  
Chicken Satay with Peanut Sauce  
Chicken Fingers with Honey Mustard or BBQ Dipping Sauce  
Chinese Egg Rolls with Hot Mustard and Duck Sauce Dipping Sauces  
Potato Skins with Cheddar Cheese, Bacon, Scallions and Sour Cream  
Mini Crab Cakes  
Shrimp Pot stickers with Dipping Sauce  
Edamame Pot stickers with Dipping Sauce  
Vegetable Spring Rolls with Dipping Sauce  
Spanakopita  
Buffalo Chicken Wings  
Italian Sausage Brochettes  
Mini Hotdogs in Pretzel Dough

## The Seated Dinner

### The First Course

Please Select **One** Salad

- Baby Spinach Salad** with Mandarin Oranges, Toasted Almonds and Sliced Red Bermuda Onions with a Poppy seed Dressing
- Garden Salad** with Sliced Tomato, Cucumber, Mushrooms and Onions with A House made Ranch Dressing
- Caesar Salad** with Parmesan Croutons

### The Main Course

Please Select **Two** of the Following:

#### Chicken Marsala

Boneless Breast of Chicken lightly Breaded and Sautéed, Topped with Mushrooms and a Marsala Cream Sauce, Served with Jasmine Rice

#### Chicken Cordon Bleu

Boneless Breast of Chicken Stuffed with Ham and Swiss Cheese, Lightly Breaded and Baked, Served with Rice Pilaf

#### Baked Salmon Filet Topped with a Creamy Dill Sauce

Served with Scalloped Potatoes

#### Seafood Newburg

Shrimp, Crab, Fish and Scallops in a Creamy Sherry Sauce

Served with Jasmine Rice

#### Sliced Roast Tenderloin of Beef

Topped with Burgundy Mushroom Sauce

Served with a Twice Baked Potato

#### Roast Prime Rib, Served with Horseradish Sauce

Served with Garlic Mashed Potatoes

#### Cuban Roasted Pork Loin

Sliced and Served With Pineapple Mango Salsa

Served with Roasted Yukon, Red and Fingerling Potato Wedges with Rosemary

Coffee, Tea, Decaf Coffee and Iced Tea will be served with Dinner

## Sandcastle Wedding Package \$90.00++ per person

(++ = A 6.5% tax on food, 9.5% tax on alcohol and 20% service charge will be added)

### Beer, Wine and Spirits Open Bar for Four Hours

Serving Call Brands

### The Cocktail Hour

#### Stationary Hors d'oeuvres

Please Select Two of the Following:

#### International Cheese Presentation

An Assortment of Imported and Domestic Cheeses, Garnished with Fresh Fruit and Served with Assorted Crackers

#### Vegetable Crudité Display

Fresh Seasonal Vegetables Served with Ranch and Bleu Cheese Dips

#### Charcuterie Display

Thinly Sliced Sausages, Cheese and Pate, Served with Rough-cut and Hot Mustard, Accompanied by Baguette Slices \$8.00 per person

#### Antipasto Display

Thinly Sliced Italian Meats, Cheeses and Marinated vegetables and Olives, Served with Baguette Slices

#### Baked Brie

Wheel of Brie Cheese Topped with Walnuts and Brown Sugar, Baked And Served with Toasty Crostini, Sliced Apples and Gingersnaps

#### For Dipping

Hot Spinach and Artichoke Dip Served with Crostini  
Roasted Red Pepper Hummus, Served with Pita Triangles  
Caramelized Onion Dip with Homemade Potato Chips  
Guacamole Served with Tortilla Chips and Salsa

## Butler Passed Hors d'oeuvres

Please Select **Four** of the Following:

### Cold Hors d'oeuvres

Cherry Tomatoes Stuffed with Shrimp Salad

Smoked Salmon Pinwheels

Deviled Eggs

Assorted Finger Sandwiches

Prosciutto Wrapped Melon

Tomato and Basil Bruschetta

### Hot Hors d'oeuvres

Crab Stuffed Mushroom Caps

Sea Scallops Wrapped in Bacon

Coconut Shrimp with Orange Dipping Sauce

Chicken Satay with Peanut Sauce

Chicken Fingers with Honey Mustard or BBQ Dipping Sauce

Teriyaki Beef Skewers with Pineapple

Chinese Egg Rolls with Hot Mustard and Duck Sauce Dipping Sauces

Potato Skins with Cheddar Cheese, Bacon, Scallions and Sour Cream

Mini Crab Cakes

Shrimp Potstickers with Dipping Sauce

Edamame Potstickers with Dipping Sauce

Vegetable Spring Rolls with Dipping Sauce

Spanakopita

Buffalo Chicken Wings

Italian Sausage Brochettes

## Seated Dinner

### The First Course

Please Select *One* Salad

#### Wedge Salad

Wedge of Iceberg Lettuce with Bacon Bits, Cherry Tomatoes  
and Bleu Cheese Dressing

#### Spinach Salad

Baby Spinach with Apples, Candied Pecans and a Mustard Vinaigrette

#### Garden Salad

Mixed Garden Greens with Cherry Tomatoes, Cucumber, Sliced Sweet Onion,  
Mushrooms and Red Peppers with Homemade Ranch Dressing

#### Caesar Salad

with Parmesan Croutons

### The Main Course

Please Choose *Two Single* Entrees or *One Dual* Entrée Plate  
(Single entrée counts must be given 7 days prior,  
and choices displayed at each guest's place setting)

#### Dual Entrees

##### Chick Filet

Boneless Breast of Chicken Marinated, Grilled and Topped with a Champagne Sauce,  
Paired with Slices of Filet Mignon topped with Bearnaise Sauce, Served with  
Red Potatoes with Parsley Butter

##### Crabby Chicken

Boneless Breast of Chicken Baked in a White Wine Sauce with olives, and Oregano, Paired  
with a Broiled Maryland Crab Cake served with Remoulade  
Served with Potatoes Au Gratin

##### Pinch a Chicken

Maryland Fried Chicken Breast, Paired with a Broiled Maryland Crab cake  
with Tartar Sauce, Served with Potatoes Au Gratin

## Single Entrees

### Tenderloin of Beef

Oven Roasted Tenderloin, Sliced and served with a House made Worcestershire Sauce, Served with Twice Baked Potato

### Filet of Salmon

Salmon Filet, Baked in Olive Oil and Topped with Brown Sugar Served With a Baked Sweet Potato

### Oven Roasted Cajun Shrimp

Shrimp Marinated in Cajun spices, Served on a Bed of Cheese Grits with Scallions

### Chicken Piccata

Boneless Breast of Chicken lightly Breaded and Sauteed, Topped with a Lemon White Wine Caper Sauce, Served with Lemon Jasmine Rice

### Chicken Cordon Bleu

Boneless Breast of Chicken Stuffed with Ham and Swiss Cheese, Lightly Breaded and Baked, Served with Rice Pilaf

### Roast Prime Rib, Served with Horseradish Sauce

Served with Garlic Mashed Potatoes

### Coconut Shrimp

Five Jumbo Shrimp with a Delicious Coconut Coating Served with Mango Salsa and Coconut Jasmine Rice

### Rockfish Filet

Stuffed with Crab Imperial and Baked to Perfection Served with Twice Baked Potato

**Sand Dollar Wedding Package \$110.00++ per person**  
(++ = A 6.5% tax on food, 9.5% tax on alcohol and 20% service charge will be added)

**Beer, Wine, Soft Drinks and Spirits Open Bar for Four Hours**  
**Serving Premium Brands**

Includes Champagne Toast Prior to Dinner

The Cocktail Hour

Stationary Hors d'oeuvres

Please Select **Three** of the Following:

**International Cheese Presentation**

An Assortment of Imported and Domestic Cheeses, Garnished with Fresh Fruit  
and Served with Assorted Crackers

**Vegetable Crudite Display**

Fresh Seasonal Vegetables Served with Ranch and Bleu Cheese Dips

**Charcuterie Display**

Thinly Sliced Sausages, Cheese and Pate, Served with  
Rough-cut and Hot Mustard, Accompanied by Baguette Slices \$8.00 per person

**Antipasto Display**

Thinly Sliced Italian Meats, Cheeses and Marinated vegetables and Olives,  
Served with Baguette Slices

**Baked Brie**

Wheel of Brie Cheese Topped with Walnuts and Brown Sugar, Baked  
And Served with Toasty Crostini, Sliced Apples and Gingersnaps

**For Dipping**

**Maryland Crab Dip** Served with Crostini

**Hot Spinach and Artichoke Dip** Served with Crostini

**Roasted Red Pepper Hummus**, Served with Pita Triangles

**Caramelized Onion Dip** with Homemade Potato Chips

**Guacamole** Served with Tortilla Chips and Salsa



## Butler Passed Hors d'oeuvres

Please Select **Four** of the Following:

### Cold Hors d'oeuvres

Cherry Tomatoes Stuffed with Shrimp Salad  
Smoked Salmon Pinwheels  
Deviled Eggs  
Assorted Finger Sandwiches  
Prosciutto Wrapped Melon  
Tomato and Basil Bruschetta  
Individual Shrimp Cocktails with Spicy Cocktail Sauce  
Gazpacho Shooters

### Hot Hors d'oeuvres

Crab Stuffed Mushroom Caps  
Sea Scallops Wrapped in Bacon  
Coconut Shrimp with Orange Dipping Sauce  
Chicken Satay with Peanut Sauce  
Chicken Fingers with Honey Mustard or BBQ Dipping Sauce  
Teriyaki Beef Skewers with Pineapple  
Coconut Shrimp Skewers with Spicy Orange Dipping Sauce  
Chinese Egg Rolls with Hot Mustard and Duck Sauce Dipping Sauces  
Mini Crab Cakes  
Brie, Pear and Almond Phyllo Purses  
Shrimp Potstickers with Dipping Sauce  
Edamame Potstickers with Dipping Sauce  
Vegetable Spring Rolls with Dipping Sauce  
Spanakopita  
Buffalo Chicken Wings  
Crab Macaroni and Cheese

## Seated Dinner

### The First Course

Please Select *One* Salad

#### Wedge Salad

Wedge of Iceburg Lettuce with Bacon Bits, Cherry Tomatoes  
and Bleu Cheese Dressing

#### Spinach Salad

Baby Spinach with Apples, Candied Pecans and a Mustard Vinaigrette

#### Garden Salad

Mixed Garden Greens with Cherry Tomatoes, Cucumber, Sliced Sweet Onion,  
Mushrooms and Red Peppers with Homemade Ranch Dressing

#### Caesar Salad

with Parmesan Croutons

#### Caprese Salad

Romaine Lettuce with Cherry Tomatoes, Buffalo Mozzarella and Fresh Basil  
With a Balsamic Vinaigrette Dressing

## The Main Course

Please Choose Two Single Entrees or One Dual Entrée Plate

### Dual Entrees

#### Chick Filet

Boneless Breast of Chicken Marinated, Grilled and Topped with a Champagne Sauce, Paired with Slices of Filet Mignon topped with Bearnaise Sauce, Served with Red New Potatoes with Parsley Butter

#### Crabby Chicken

Boneless Breast of Chicken Baked in a White Wine Sauce with olives, and Oregano, Paired with a Broiled Maryland Crab Cake served with Remoulade Served with Potatoes Au Gratin

#### Pinch a Chicken

Maryland Fried Chicken Breast, Paired with a Broiled Maryland Crab cake Served with Tartar Sauce, Served with Potatoes Au Gratin

#### Surf and Turf

Filet Mignon Topped with a House made Worcestershire Sauce, With Three Jumbo Shrimp Sauteed in Garlic Butter, Served with a Twice Baked Potato

## Single Entrees

### Tenderloin of Beef

Oven Roasted Tenderloin, Sliced and served with a House made  
Worcestershire Sauce, Served with Twice Baked Potato

### Filet of Salmon

Salmon Filet, Baked in Olive Oil and Topped with Brown Sugar Served  
With a Baked Sweet Potato

### Oven Roasted Cajun Shrimp

Shrimp Marinated in Cajun spices, Served on a Bed of Cheese Grits with Scallions

### Chicken Piccata

Boneless Breast of Chicken lightly Breaded and Sauteed, Topped with a Lemon White Wine  
Caper Sauce, Served with Lemon Jasmine Rice

### Chicken Cordon Bleu

Boneless Breast of Chicken Stuffed with Ham and Swiss Cheese,  
Lightly Breaded and Baked, Served with Rice Pilaf

### Roast Prime Rib, Served with Horseradish Sauce

Served with Garlic Mashed Potatoes

### Coconut Shrimp

Five Jumbo Shrimp with a Delicious Coconut Coating  
Served with Mango Salsa and Coconut Jasmine Rice

### Rockfish Filet

Stuffed with Crab Imperial and Baked to Perfection  
Served with Twice Baked Potato

### Twin Crab Cakes

Two Maryland Crab Cakes, Broiled and Served with  
A Twice Baked Potato

Coffee, Tea, Decaf Coffee and Iced Tea will be served with all Dinners.

**Starfish Buffet Wedding Package \$90.00++ per person**  
(++ = A 6.5% tax on food, 9.5% tax on alcohol and 20% service charge will be added)

**Beer, Wine, Soft Drinks and Spirits Open Bar for Four Hours**  
Serving Call Brands

**The Cocktail Hour**  
**Stationary Hors d'oeuvres**

Please Select **Two** of the Following:

**International Cheese Presentation**

An Assortment of Imported and Domestic Cheeses, Garnished with Fresh Fruit  
and Served with Assorted Crackers

**Vegetable Crudite Display**

Fresh Seasonal vegetables Served with Ranch and Bleu Cheese Dips

**Antipasto Display**

Thinly Sliced Italian Meats, Cheeses and Marinated Vegetables and Olives,  
Served with Baguette Slices

**Baked Brie**

Wheel of Brie Cheese Topped with Walnuts and Brown Sugar, Baked  
And Served with Toasty Crostini, Sliced Apples and Gingersnaps

**For Dipping**

Hot Spinach and Artichoke Dip, Served with Crostini  
Roasted Red Pepper Hummus, Served with Pita Triangles  
Caramelized Onion Dip with Homemade Potato Chips  
Guacamole Served with Tortilla Chips and Salsa

## Butler Passed Hors d'oeuvres

Choose **Three** from the following:

### Cold Hors d'oeuvres

Cherry Tomatoes Stuffed with Shrimp Salad  
Smoked Salmon Pinwheels  
Deviled Eggs  
Assorted Finger Sandwiches  
Prosciutto Wrapped Melon  
Shrimp Wrapped in Snow Pea Pods  
Tortellini Skewers Drizzled with Herbed Olive Oil

### Hot Hors d'oeuvres

Tomato and Fresh Basil Bruschetta with Asiago Cheese  
Crab Stuffed Mushroom Caps  
Boursin Cheese Stuffed Mushroom Caps  
Sea Scallops Wrapped in Bacon  
Coconut Shrimp with Orange Dipping Sauce  
Chicken Satay with Peanut Sauce  
Chicken Fingers with Honey Mustard or BBQ Dipping Sauce  
Chinese Egg Rolls with Hot Mustard and Duck Sauce Dipping Sauces  
Potato Skins with Cheddar Cheese, Bacon, Scallions and Sour Cream  
Mini Crab Cakes  
Shrimp Potstickers with Dipping Sauce  
Edamame Potstickers with Dipping Sauce  
Vegetable Spring Rolls with Dipping Sauce  
Spanakopita  
Buffalo Chicken Wings  
Italian Sausage Brochettes  
Mini Hotdogs in Pretzel Dough

The Buffet Dinner

Select One Soup:

Gazpacho  
Cream of Mushroom Soup  
Italian Wedding  
Tomato Basil

Select Two Salads:

Spinach Salad

Baby Spinach with Apples, Candied Pecans and a Mustard Vinaigrette

Garden Salad

Mixed Garden Greens with Cherry Tomatoes, Cucumber, Sliced Sweet Onion,  
Mushrooms and Red Peppers with Homemade Ranch Dressing

Caesar Salad with Parmesan Croutons

Potato Salad

Coleslaw

Waldorf Salad

Select Two Entrees:

Maryland Fried Chicken

Maryland Crab Cakes

Chicken Cordon Bleu

Baked Chicken with Sage Dressing

Baked Rigatoni with Meat Sauce and Mozzarella Cheese

Beef Bourguignonne

Sliced Roast Beef with Mushroom Sauce

Teriyaki Stir Fry

Vegetable Napoleon with Roasted Tomato Cream Sauce

Vegetarian Lasagna

Shrimp Creole

Chef's Catch of the Day with Lemon Buerre Blanc

**Select Two Starches:**

Mashed Potatoes

Red New Potatoes with Parsley Butter

Potatoes Au Gratin

Roasted Sweet, Yukon and Red New Potatoes with Rosemary

Jasmine Rice

Rice Pilaf

Crab Macaroni and Cheese

**Select Two Vegetables**

Virginia Corn Pudding

Green Beans with Cashews

Sauteed Broccoli with Garlic and Olive Oil

Brussel Sprouts Baked and Served with Balsamic Vinegar

Succotash with Cherry Tomatoes

Steamed Asparagus with Lemon Butter

Sauteed Zucchini, Yellow Squash, Onions and Tomatoes

Assorted Rolls and Buttermilk Biscuits with Honey Butter

Coffee, Tea, Decaf Coffee and Iced Tea are Served with Dinner



## Additions

You may wish to upgrade your bar to a Premium Bar. The additional cost is \$12.00 per person. We are happy to also add a Signature Cocktail to the Bar Service at an additional charge. Add a champagne toast for an additional \$3.95++ per person.

We are happy to serve your favorite wines at dinner at an additional charge, depending on the wine selection.

Additional entrees, soups and other menu items are always available. Our Chef is happy to customize any menu to your taste.

## Desserts

If you wish to add a dessert to be served to your guests immediately following dinner, the following are available ;

Chocolate Covered Strawberries \$ 2.95 per person

Classic Cannolis \$2.95 per person

A Classic Viennese Table \$7.95 per person

Ice Cream Sundae Bar \$5.95 per person

"Candy Bar" with a assortment of Candies for your guests to take home \$6.95 per person