

Buffet Menu

Guests are greeted with white wine, sparkling water and a specialty drink.

Then butlered passing

Hors D'oeuvres

**Fresh Maryland Crab Mini Crab Cakes, Pineapple Mango Salsa*

**Our Mini Tartan prepared a la Minute, Imported Prosciutto di Parma, Arugula*

**Our Mini Chipotle Beef Empanadas, Chimchuri*

**Our Mini Polenta Triangles, Ratatouille, Herbed Chevre*

**Our Mini Three Cheese Quesadillas, Guacamole*

**Lobster meat with Tarragon and Lomen in Blue Corn Cup*

**Sesame Seared Tuna on a Wonton Crisp, Wasabi Caviar*

**Our Mini Kobe Beef slider*

**Baby Artichoke, Asiago Cheese and Chervil Fritters*

Buffet

Our buffets are most elegant and beautiful. We use porcelain and crystal serving dishes presented on many levels, with two waiters graciously serving.

**Herb Slow Roasted Prime Rib of Beef*

**Wild Mushroom and Caramelized Shallot Sauce Cabernet*

**Sesame Crusted Salmon with Lime-Chili Sauce*

**Roasted Fingerling Potato and Fennel*

**Marinated and Grilled Baby Zucchini, Yellow Squash, Onion and Roasted Red Pepper*

**Extra Virgin Olive Oil, Cracked Pepper*

**Organic Baby Arugula, Frisee, Endive, Radicchio, Port Wine Poached Pear, Crumbled*

**Gorgonzola Cheese, White Balsamic Vinaigrette*

**A Bountiful Display of Assorted Breads and Focaccia*

**Sweet Creamery Butter Rosettes*

**Herb Infused Extra Virgin Olive Oil*

Dessert – Butlered

**A Beautiful Wedding Cake*

**Our Incredible Chocolate Orange Brownies*

**Our Mini pastry, and Creamy Vanilla Sauce*

**Belgian Chocolate Dipped Strawberries*

**Fresh Brewed Coffee, Regular and Decaffeinated, French Roast*

**English Tea, Cream and Sugar*

Indulge