

## DINNER MENU

### Appetizers

Please Choose One (1)

Spinach and Cheese Ravioli with Butter and Sage

Fresh Pappardelle Pasta with a Chanterelle Mushroom Cream

Fresh Jumbo Lump Chesapeake Bay Crab cake. Summer Mango Salsa.  
Melon Syrup, Micro Greens

Arborio Rice Risotto with Wild Mushrooms or Butternut Squash

Fresh Shrimp Cocktail. House made Cocktail Sauce with a Kick

Smoked Norwegian Salmon with Thin-Sliced Buttered Black Bread, Lemon Wedges and  
Capers. Fresh Field Greens.

Bibb and Red Oak Salad with Dijon Vinaigrette.  
Red and Yellow Grape Tomatoes

Radicchio, Endive and Watercress Salad with Blue Cheese and Walnuts Tossed in Sherry  
Vinaigrette

Fresh Field Greens with a Sherry Vinaigrette, Candied Pecans, Goat Cheese and a freshly  
toasted Garlic Crostini.

Tomato and Fresh Mozzarella Salad  
with Basil Oil and Aged Balsamic Vinaigrette

Roasted Roma Tomato Puree Soup  
Mini Italian Rice Balls

Lobster Salad with Haricots Verts,  
Lemon and Oil dressing

**\$10.00 Additional per person**

Seared Sesame Crusted Yellow fin Tuna  
Baby Pea Shoots, Miso Vinaigrette

**\$10.00 Additional per person**

## Entrées

Please Choose Two (2)

Individual Filet Mignon with Sauce Au Poivre  
Crisp Haricot Vert, Garlic Smashed Potatoes

Sliced Filet of Beef with a Reserve Cabernet Sauce  
Frizzled Onions and Truffled Whipped Potatoes

NY Strip Steak. Crusted Maytag Bleu Cheese. Warm Bacon Potato Salad, Roasted Onion and  
Grilled Scallion Vinaigrette

Grilled Fresh Atlantic Wild Salmon with a Lime Beurre Blanc.  
Red Pepper and Chive Cous Cous. Farmers Market String Beans.

Pan-Seared Atlantic Red Snapper, Sun-Dried Tomato Vinaigrette.  
Basil Mashed Potatoes and Sautéed Swiss Chard

Grilled Sea Bass. Nicoise Olive Red Bliss Mashed Potatoes  
Bacon and Celery Salad

Sautéed French Cut Amish Farms Chicken  
with an Assorted Wild Mushroom jus.  
Roasted Long Island Corn, Porcini Mushrooms

Roast Rack of Lamb with Thyme Infused Gravy  
Fingerling Potatoes, Pencil Asparagus and Baby carrots

Chipotle Barbequed London Broil. Ancho Chili Dusted Diver Scallops  
Potato Croquettes and Baby Summer Vegetables

Roast Rack of Veal with a Morel and Porcini Mushroom Sauce  
Herbed Polenta and Broccoli Rabe  
(\$7.00 Surcharge)

## **Desserts and Wedding Cake**

Trio of White, Dark and Milk Chocolate Mousse

Fresh Berries with Sabayon and Shaved Chocolate  
(Blueberries, Blackberries, Raspberries and Strawberries)

Tiramisu

Individual Balthazar Apple Galette with Caramel Sauce  
And Vanilla Gelato

Fresh Fruit Tart with Pastry Cream

Petit Fours and Biscottini

## **Wedding Cakes!**

Select from our Recommended Flavors or Speak with your Catering Manager for your Favorite  
Cake Flavor

Chocolate Cake with Rich Chocolate Mousse

Double Chocolate Raspberry

Vanilla Cake with Raspberry Cream

Vanilla Cake with Rich Chocolate Mousse

Vanilla Cake with Butter Cream

Vanilla Cake with Hazelnuts and Chocolate Mousse

Red Velvet

Carrot Cake with Cream Cheese Layers

\*All desserts will be served with Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas\*