

# Economical Wedding Packages

*\$49/person*

Our economical wedding package includes formally uniformed staff, all set up & clean up, fully decorated buffet, cake table, cake cutting, dining tables with linens, dinner and dessert plates, silverware, water glasses & champagne flutes, color coordinated cloth napkins.

Please allow us to assist you in creating a custom menu package that may better suit the theme of your special event. This package is designed for a **minimum of 70 guests** and a **4 hours event**.

Guests will be greeted with beautiful flower decorated trays playing host to a variety of mini-culinary creations. Please choose three items from our hors d'oeuvre selections to accompany your meal.

The following selection may be adapted to plated meal service for an additional fee. All entrées include your choice of salad, vegetable, side dish, fresh baked bread and butter, ice and water.

## **CHICKEN WITH MARSALA MUSHROOM SAUCE**

Pan seared and roasted chicken breast topped with Marsala mushroom sauce

## **CHICKEN TIKKA MASALA**

A rich blend of tomato and Indian Spices

## **CHICKEN FESENJOON**

Walnut & Pomegranate Sauce served over baked chicken

## **THAI RED CURRY CHICKEN**

Chicken simmered in Coconut Milk and Stir Fried Vegetables.

## **SHRIMP FALFALLE ALFREDO**

## **GRILLED TRI-TIP**

Balsamic Marinated Tri-Tip, with Italian Salsa Verde

add 2.00

## **BASIC SUSHI PACKAGE (3 pieces per person)**

add 2.75

California Rolls – Crab & Avocado rolled inside of toasted seaweed & seasoned rice

Spicy Tuna Rolls – Ahi Tuna spiced with Garlic Chili Paste rolled in toasted seaweed and seasoned rice

Philadelphia Rolls – Scottish Smoked Salmon, Cream Cheese & Shredded Cucumber rolled in toasted seaweed and seasoned rice

# *Butler Style Hors D'Oeuvres*

## **MINI SLIDERS**

Served with Truffle Aioli

## **TOMATO AND BASIL PIZETTE**

Mini Pizzas with Organic Cherry Tomatoes, Mozzarella Cheese and Fresh Basil

## **SAM'S FAMOUS QUESADILLAS**

Smoked Turkey, Brie, Mango Chutney, Cilantro and Jalapenos

## **THAI CHICKEN SATAY**

Marinated Chicken Skewers served with Sweet and Spicy Peanut Sauce

## **ARGENTINIAN BEEF SKEWERS**

Marinated Beef Skewers served with Cilantro Pesto

## **CRISPY BEEF WONTONS**

With Chili-Lemon Aioli

## **CURRIED CHICKEN SALAD**

Shredded Roasted Chicken mixed with Oprah's favorite Curry Dressing on a Crostini Bread

## **SPICY AHI POKE SALAD**

Marinated Sushi Grade Ahi Tuna, served on Sliced Cucumber

## **CLASSIC MARYLAND CRAB CAKES**

With Kaffir lime Aioli

## **TOMATO BRUSCHETTA**

Served over Crostini

## **MINI PORK OR CHICKEN TAMALES**

With Tomatillo Sauce and Sour Cream

## **SWEET CHILI SHRIMP**

Gulf shrimp marinated, grilled and served on bamboo skewers

# Sides, Salads & Desserts

## SALAD SELECTIONS

- **TRADITIONAL CAESAR**
- **BOW-TIE PASTA SALAD**  
Pesto, Crumbled Feta, Sun dried Tomatoes, Olives
- **ORGANIC SPRING MIX SALAD**  
Wild Italian Arugula, Frisée and Belgian Endives with Julienne Apples, Blue Cheese and Candied Pecans Served with Sherry Vinaigrette
- **GREEN PAPAYA SALAD**  
Bean Sprouts, Julienne Cucumber, Shredded Red Cabbage with Sweet and Sour Dressing
- **ROASTED CORN SALAD**  
Tomatoes, Romaine, Cucumber with Cilantro-Lime Dressing
- **CURRENT ISRAELI COUSCOUS SALAD**  
Served at room temperature tossed with Lemon-Mint Vinaigrette
- **CAPRESE SALAD** add 2.00  
Tomato, Mozzarella & Basil

## VEGETABLES

- **TIAN PROVENÇAL**  
Layered Baked Zucchini, Tomato, Caramelized Onions topped with Parmesan Cheese
- **GRILLED ASPARAGUS**
- **ROASTED ROOT VEGETABLES** add 1.00  
Carrots, Sweet Potatoes, Beets, Brussel Sprouts
- **BLUE LAKE STRING BEANS WITH TARRAGON VINAIGRETTE** add 1.00

## SIDE DISHES

- **JASMINE RICE**
- **EGG FRIED RICE**
- **GARLIC MASHED POTATOES**
- **SAFFRON MASHED POTATOES**
- **WILD AND BASMATI RICE**  
Currants, Almond and Dried Cranberries
- **BUTTERNUT SQUASH RAVIOLI** add 2.00  
With Brown Butter-Sage Sauce
- **SAUTEED RISOTTO CAKES** add 1.00
- **BUTTERNUT SQUASH COUSCOUS** add 1.00
- **POTATO LYONNAISE** add 2.00  
Thinly Sliced Potatoes layered with Onions and baked

## DESSERTS

- **ASSORTED CUPCAKES** add 2.50  
Almond, Chocolate, Lemon, Red Velvet & Vanilla

Current pricing may be subject to change

Add 18% service charge and 7.75% Sales Tax. Additional cost may be applicable if no cooking equipment is available on site.