



Always Wedding Package

Cocktail Hour

Display Items (choose two)

Country Vegetable Basket

Baby Carrots, Broccoli Florets, Batons of Summer Squash, Cherry Tomatoes,
Celery Sticks, Radishes, Asparagus, Snow Peas,
Haricot Verts, Zucchini, Red Peppers
Lemon Hummus, Buttermilk Ranch Dip & Maytag Blue Cheese Dip

International and Domestic Cheese Display

Roquefort, Cheddar, Emmenthaler, Montrachet, Bel Paese,
Bon Bel and French Brie
Garnished with Seedless Grapes, Assorted Nuts
Baskets of Assorted Breads and Carr's Water Crackers

Fresh Fruit and Berry Display

Seasonal Sliced Fruits and Berries

Tuscan Antipasto Display

Coppa Ham, Prosciutto, Soppressata
Shaved Asiago, Provolone, Green Olives with Thyme, Black Olives with Red
Pepper, Calamata Olives, Marinated Sun-dried Tomatoes, Balsamic Grilled
Eggplant, Marinated Artichoke Hearts, Grilled Portobello Vinaigrette,
Chick Peas with Roasted Garlic, Hot Cherry Peppers
Tuscan Bread, Grissini, and Flat Breads

Selection of Hot and Cold Hors d'Oeuvres
Presented in Silver Chafing Dishes and Passed Butler Style
(choose eight)

Hot Selection

Asian Chicken Beggar's Purse

Chicken Fajita Bites

Miniature Hamburgers

Cashew Chicken Spring Roll

Chicken Empanadas, Picante Sauce

Beef Empanadas, Picante Sauce

Chipotle Steak Charrasco

Miniature Maryland Crab Cakes

Sun-Dried Tomato Remoulade

Coconut Fried Shrimp

Thai Chili Mango Sauce

Panang Shrimp Spring Roll

Coriander-Mayo Duck Sauce

Miniature Chicken Pot Pies

Stuffed Cremini Mushrooms

Garlic flavored Boursin Cheese

Miniature Potato Pancakes

Apple and Onion Compote

Chicken Fingers, Honey Mustard Sauce

Buffalo Chicken Spring Roll

Selection of Hot and Cold Hors d'Oeuvres

(continued)

Teriyaki Scallops wrapped in Bacon

Fried Shrimp

Tartar Sauce and Cocktail Sauce

Miniature Chipolata Sausage Calzones

Roasted Roma Tomato Sauce

Miniature Pepperoni Calzones

Monterey Jack Cheese

Parmesan Breaded Stuffed Peppadew

Steamed Seafood Dumplings

Hot Pepper Soy Sauce

Cheese Quesadilla Trumpets

Savory Artichokes Parmesan

Open Faced Philly Cheese Steak Juniors

Miniature Open Faced Ruebens

Herb and Roasted Garlic Baby Lamb Chops

Minted Dijon Mustard

Wasabi and Panco Crusted Lamb Chops

(Butler Passed Only)

Tuscan Vegetable Tartlette

Spinach and Feta Turnover

Cucumber Lemon Aioli

Franks in Puff Pastry

Dijon Mustard

Selection of Hot and Cold Hors d'Oeuvres

(continued)

Peking Duck
Wonton Crisp

Andouille Sausage in a Puff Pastry
Dijon Mustard

Calamata and Artichoke Quiche

Chicken and Lemongrass Pot Stickers
Spicy Mustard and Duck Sauce

Szechuan Beef Spring Rolls

Portobello Steak Fries
Balsamic Aioli

Crispy Risotto Bites
Pomodoro Dip

Cold Selection

Grilled Pesto Shrimp
Tartar Chip

Wood Grilled Sea Scallops
Fresh Lime

Margarita Skewers

Spicy Tuna Tartare with Wonton Chips

Citrus Smoked Salmon Mousse
Pumpnickel Crustade

Cucumber Coins
Blue Cheese and Crumbled Bacon

Cold Selection

(continued)

Lemon Hummus

Toasted Sesame Seed and Chopped Chive
Served on Pita Chips

Pesto Tortellini Trio Skewers

Bruschetta of Tomato Concasse, Scallion and Fine Herbs

Portobello Mushroom Bruschetta

Strawberries filled with Brie and Walnuts

Asian Beef and Snow Pea Skewer

Antipasto Skewer

Organic Fingerling Potatoes

Sour Cream and Caviar

Asparagus Tip Wrapped with Parma Prosciutto

California Rolls

Cherry Tomato BLTs

Charred Ahi Tuna and Pickled Ginger Skewer
Wasabi Drizzle

Stations
(choose three)

Carving Station
(choose two items)

Grilled Leg of Lamb
Rosemary and Pommery Mustard
Lemon Mint Chutney

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Roast Loin of Pork
Sage and Apricot Stuffing

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Pepper and Thyme Crusted Sirloin of Beef
Horseradish Sauce

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Honey Glazed Virginia Ham
Pineapple Chutney

**

Roasted Turkey
Orange-Cranberry Relish

**

Brown Sugar Glazed Corned Beef Brisket
Trio of Mustards

**

Roasted Dijon and Herb Crusted Salmon

Stations
(continued)

Pasta Station

Farfalle, Penne, and Cheese Tortellini
Roasted Tomato Basil, Alfredo, and Pesto Sauces
Assorted Toppings of Artichoke Hearts, Sun-dried Tomatoes, Spinach,
Mushrooms and Sausage
Asiago Cheese

Risotto Station

Pesto Scented Risotto Cakes
Topped with
Artichoke and Sun-dried Tomato Ragout, Lobster and Asparagus Salpicon,
Creamy Leeks and Madeira

Scampi Station

Chicken and Shrimp sautéed in Garlic, Lemon, Herbs, and Butter

Peking Duck Station

Pancakes filled with shredded Oriental Duck, Scallions
Hoisin Soy Glaze

Caviar Bar

Salmon, Tobiko and American Sturgeon Caviar
Toast Points
Flavored Vodkas in iced glasses

Wok Station

Shrimp, Snow Pea and Bok Choy Stir Fry
Roast Pork Lo Mein
Chicken and Broccoli

Smoked Seafood Station

Smoked Atlantic Salmon, Rainbow Trout,
Mussels, and Loin of Yellow Fin Tuna
Brown Breads
Traditional Accompaniments

Whipped Potato Bar

Creamy Idaho Potatoes presented in Martini Glasses
Toppings include Cheddar Cheese and Bacon, Spicy Fried Onions, Wild Mushroom Ragout, and Roasted Red Pepper-Chive Sour Cream

Stromboli Station

Mozzarella, Sausage and Pepperoni
Eggplant and Provolone
Roasted Pepper, Sun Dried Tomato and Fontina Cheese
Roasted Plum Tomato Dipping Sauce

Crepe Station

Shrimp and Scallop
Mushroom and Black Forest Ham

Southwest Fajita Station

Beef Fajitas and Chicken Fajitas
Warm Flour Tortillas, Tomatoes, Guacamole, Sour Cream, Cheddar Cheese,
Salsa and Shredded Lettuce

Dinner

Champagne Toast

Appetizers (choose one)

Jumbo Lump Crab Cakes

Saffron Aioli Caper Cucumber Relish

Roasted Garlic Tortelloni

Peas, Caramelized Onion, and Pancetta in a Roma Tomato Cream

Lobster Bisque with Armagnac

Mozzarella and Tomato Napoleon

Balsamic Drizzle

Four Cheese Agnolotti

Yellow Tomato Cream and Diced Red Pepper

Beggar's Purse

Sautéed Woodland Mushrooms, Boursin Cheese, and Chive
Madeira Cream

Mediterranean Vegetable Tart

Zucchini, Eggplant, Roasted Red Pepper, Sun-dried Tomatoes
Boursin and Asiago Cheese

Ricotta Stuffed Rigatoni

Roasted Tomato Basil Sauce

Gazpacho

Blue Corn Tortillas and Avocado Crème Fraiche

Zucchini Fritters

Stewed Tomatoes and Asiago

Grilled Marinated Jumbo Shrimp

Portobello Mushroom, Pulled Greens, Lentils, and Pomegranate Seeds

Grilled Cheese and Tomato Bisque

Salads
(choose one)

Baby Spinach and Radicchio

Oranges, Blue Cheese and Honey Roasted Pecans
Raspberry Vinaigrette

Baby Red Romaine

Dorsett Drum Cheddar, Pine Nuts, Strawberries
White Balsamic Vinaigrette

Mesclun Greens

Vine-Ripened Tomatoes, Toasted Almonds, Chevre Coins
Tuscan Vinaigrette

Hamilton Signature Salad

A Toss of Radicchio, Romaine, Ruby Red Leaf, Endive
Tear Drop Tomatoes and Holland Cucumbers
Honey Balsamic Vinaigrette

Caesar Salad

Romaine Hearts, Homemade Croutons, Reggiano Parmesan
Classic Caesar Dressing

Arugula and Romaine

Walnuts and Maytag Blue Cheese
Red Wine Vinaigrette

Hamilton Chopped Salad

Iceburg, Calamata Olives, Tomato, Cucumber, Feta Cheese
Balsamic Vinaigrette

Entrees
(tableside choice of two)

Tarragon Seared Norwegian Salmon
Lemon Verbena Sauce

Maple Glazed Salmon
Shallot Sauterne

Herb Crusted Halibut
Citrus Beurre Blanc and Tomato Oil

Grilled Mahi-Mahi
Lima Bean and Roasted Tomato Salsa

Soy Ginger Swordfish
Asian Vegetable Slaw

Grilled Filet Mignon
Honey Wild Mushroom Sauce
Frizzled Leeks

Green Peppercorn and Horseradish Crusted Filet Mignon
Sherry Wine Demi-Glace

Bacon Wrapped Filet Mignon
Blue Cheese Whipped Potatoes

Entrees

(continued)

Grilled Filet Mignon

Topped with Beefsteak Tomato and Mozzarella

Roast Prime Ribs of Beef

Au Jus

Peppercorn Crusted Prime Ribs of Beef

Horseradish Cream

Grilled Garlic Crostini

Parmesan Crusted Breast of Chicken

Artichoke, Sun-dried Tomato and Mozzarella Filling

Balsamic Port Wine Reduction

Pecan Crusted Breast of Chicken

Dijon Cream Sauce

Breast of Chicken

Sun-Dried Cherries, Wild Rice and Apple Filling

Apple Brandy Reduction

Chicken Francaise

Boneless Breast Lightly Battered and Sautéed

Butter, Lemon, and Parsley

Chicken Breast topped with Sugar-Cured Ham and Gruyere

Late Harvest Riesling

Prosciutto, Emmental and Mushroom filled Chicken Breast

Tomato Basil Fondue

Dessert

Customized Wedding Cake
and
Three-tiered Silver Stands of Viennese Sweets

French Roast Coffee, Decaf and Herbal Teas

**Five Hours of Open Bar featuring Premium Brand Liquors, Wines, Champagne,
Beer, Soft Drinks and Mineral Water**

Wine Service throughout dinner

2011 Package Pricing

Please contact our Catering Department.

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