



## **Deluxe Wedding Reception**

### **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

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Roasted Turkey  
Orange-Cranberry Relish

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Brown Sugar Glazed Corned Beef Brisket  
Trio of Mustards

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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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