

---

---

# Menu

---

---

*Your reception will begin in our intimate lobby  
where we greet your gathering guests with:*

*Sparkling Champagne with Fresh Raspberries  
&  
Chardonnay Wine*

## *Cocktails in the Atrium*

*For the first hour of your reception, your guests will enjoy cocktails,  
buttlered and stationary hors d'oeuvres in the Atrium and Gardens.*

*As your guests stroll to the Atrium and Gardens for your Cocktail Hour,  
our white-gloved waitstaff welcomes them with  
Sidecars, Mint Juleps and Frozen Drinks*

## *Buttlered Hors d'oeuvres*

*Eight types of passed Hors d'oeuvres*

*Petit New Potatoes with Caviar & Sour Cream*

*Fontina & Rice Balls*

*Shrimp, Dill, Cucumber Canapé*

*Chicken Saté with Peanut Sauce*

*Baked Gorgonzola & Pear in Phyllo*

*Blue Cheese Popovers*

*Grilled Beef Rolls, Scallion Soy Sauce*

*Melon & Proscuitto Pops*



---

---

# Menu

---

---

## Stationary Hors d'oeuvres Presentation

### *Miniature Vegetable Garden*

*Beds of Baby Carrots, Miniature Squash and Zucchini, Baby Bok Choy,  
Red and Yellow Tear Drop Tomatoes  
Skewered and Displayed on a Bed of Wheat Grass  
With Flower Pots of Ranch and Blue Cheese Dip*

### *Tuscan Table*

*Homemade Buffalo Mozzarella & Ripe Plum Tomato Topped with Fresh Basil  
and Sundried Tomato Vinaigrette, Marinated Artichoke Hearts,  
Grilled Seasonal Vegetables including Eggplant, Squash, Asparagus,  
Portobello Mushroom, Tri-Color Peppers and Zucchini, Marinated Mushrooms,  
Imported & Domestic Cheeses, Cured Hams, Sliced Prosciutto, Sweet & Spicy Sopressata,  
and Homemade Focaccia Bread. Presented with fresh brick oven breads,  
Italian Bread Sticks and Flat Breads.*

### *Gourmet Pasta Station*

*Farfalle with Garlic & Oil  
Mezza Rigatoni Bolognese*

### *Chicken Sauté*

*Chicken Breast Medallions sautéed tableside  
in two classic sauces, Francaise and Marsala*

---

---

# Menu

---

---

## Reception

### *Sparkling Champagne Toast*

*After the formalities have been completed and the festivities are underway, our staff will continue to pass butlered hors d'oeuvres in the Grand Ballroom. Stations will be set up throughout the Grand Ballroom and will open soon after the toast. and will remain available for your guests for ninety minutes.*

### *Butlered Hors d'oeuvres*

*Maryland Crabmeat and Apple Salad on Endive Spear  
Filet Mignon on French Bread with Horseradish Sauce  
Chicken & Asparagus Beggar's Purse*

## International Stations

### Continental Station

*Salad Presentation  
Country Style Greek Salad  
Giovanni Especial  
Imported & Domestic Cheeses  
Fresh Baked Breads*

### *Hot Continental Chaffing Dishes*

*Beef à la Bourguignon  
Chicken Maison  
Pecan and Mustard Crusted Mediterranean Tilapia*

---

---

# Menu

---

---

## Asian Station

*Thai Noodle Salad*

*Asian Shrimp Balls with Sweet Soy Dipping Sauce*

*Made to Order Peking Duck with your choice of Mandarin Oranges, Mushrooms, Minced Onions and Peppers with Hoisin Sauce wrapped in a Moo Shoo Pancake*

## Action Stations

### Chef's Carving Board

*Tender Sliced Steak Teriyaki*

*Honey Dijon Glazed Corned Beef*

## Risotto Station

*Italian Arborio Rice sautéed with your choice of two preparations:*

*Saffron & Peas, Wild Mushrooms, Prosciutto & Artichokes,*

*Portobello Mushroom & Asparagus,*

*or Shrimp and Baby Spinach*

## Buttlered Dessert and Drinks

*Cheesecake Martinis with Warm Strawberries*

*S'mores Skewers – Marshmallows Dipped in Chocolate*

*and rolled in Crushed Graham Crackers*



*Shake-it-Up - Kahlua, Godiva Chocolate Liqueur and Heavy Cream*

*Toasted Almond-Coffee Liqueur, Amaretto and Cream*



## Cappuccino, Espresso and Coffee Station

*Cappuccino with Cinnamon and Fresh Whipped Cream*

*Espresso served with Fresh Lemon Rind*

*Columbian Coffee and Tea, Regular or Decaffeinated*



---

---

# Menu

---

---

## *Buon Notte*

*As your guests depart, we wish them a Good Night and Safe Journey Home  
and invite them to enjoy Chocolate Dipped Strawberries*

### *Event Details:*

*Ceremony:* *Fountain Gardens, Chairs Facing Fountain*

*Wedding Cake:* *Four Tier Stacked Square, Scattered Hearts on all Tiers*

*Very Pale Pink Buttercream, Hearts in Pink Buttercream*

*Yellow Cake with Cannoli Filling*

*Bar:* *Open Premium Bar, Heineken Light and Corona Light on Request*

*Miscellaneous:* *Check with Host before Main Buffet Closes*