

Wedding Package

PRIVATE DINING DINNER | PLATED MENU

Includes Rustic Country Breads and Butter | Regular and Decaffeinated Coffee | Selection of Assorted Teas

**For an additional fee, we are pleased to offer a tableside choice of appetizer, entree and dessert for parties of up to 25 guests. Please contact your Catering Manager for pricing information. Valid through April 30, 2017.

Passed Canapes (PRE-SELECTED CHOICE OF THREE)

Bruschetta with Tomato Marmalade

Gougères with Truffle Bèchamel

Smoked Salmon Medallions

Miniature Crab Cakes

Miniature Duck Wontons with Sweet & Sour Sauce

Mini Vol-au-Vent with Red Wine Braised Short Ribs

Appetizers (PRE-SELECTED CHOICE OF ONE)

Baby Salad Hearts

Shaved Seasonal Vegetables, Soft Herbs
Verjus Vinaigrette

Mushroom Tart

Potato Crust, Caraway, Thyme, Prosciutto

Salmon Tartare

Avocado, Crème Fraîche, Crostini

Maryland Crab Bisque

Crispy Crab Rolls, Micro Shiso

Entrées (PRE-SELECTED CHOICE OF ONE)

Seared Amish Hen Breast

Sautéed Herb Spätzle, Vichy Carrots
Snow Peas, Chicken Jus

Seared Sea Bass

Seasonal Succotash, Rainbow Swiss Chard
Olive Emulsion

Grilled Salmon Filet

Pommes Macaire, Rainbow Swiss Chard
Chardonnay Cream

Filet of Prime Beef

Seasonal Mushrooms, Amish Farm Vegetables
Potato Blini

Artichoke Ravioli

Dried Tomato Jus, Sunchoke Chips

Cauliflower "Steak"

Mustard Greens, Cashew-Raisin Emulsion

Wedding Cake (PRE-SELECTED CHOICE OF ONE)

Exotica Cake

Coconut Cake, Exotic Compote
Tahitian Vanilla Mousse

The Cardinal Cake

Cranberry Cake, Red Fruit Crèmeux
Tahitian Vanilla Mousse

White Forest Cake

Chocolate Cake, White Chocolate Mousse
Maraschino Cherries

Chocolate Royal Cake

Almond Success Cake, Praline Feuilleté
Dark Chocolate Mousse

Chef's Choice of Decoration

Beverages

Sommelier's Selection of Champagne

White Wine and Red Wine

*Package includes 1 glass of Champagne per person
and 4 glasses of white or red wine per person*

\$220 per person, exclusive of service charge and tax.

