



Seafood Wedding Menu

Iced tail-on shrimp (Passed)

The Canape' Collection

Apricot with Boursin cheese, Asparagus in Prosciutto, Salmon Rose, Ham Cornet, Brie Cheese Wedge, Shrimp Canape', Scallop Medallion, Smoked Duck, Bleu Cheese Pastry Shell

Fresh Vegetable Display

baby carrots, peppers, broccoli, and cucumbers with dip

International Cheese Selection

displayed with grapes

Assorted Seasonal Fruit

grapes, melons, strawberries, pineapple

Maryland Blue Crab Dip with Wafers

Chunks of crab in a special mix of spices

Grilled Halibut, Salmon, or Yellowfin Tuna fillet

Choice of one

Chicken Breasts in Lemon Remoulade

Boneless chicken breast simmered in a creamy lemon sauce

Grilled Vegetables with olive oil & spices

baby carrots, zucchini, yellow squash, peppers, onions

Sliced Tomatoes & Basil Platter

sliced Mozzarella, Italian dressing, olive oil, balsamic vinegar

Wild Rice Pilaf

a delicious mix of wild rice, brown rice, almonds, and cranberries

Mesclun Salad

Field greens, Goat cheese, Walnuts, with a Raspberry vinaigrette

Rolls & butter

Dan Capobianco

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Food cost \$38.50 pp., based on 100 guests or more

Beverages, labor, linens, china, gratuity, tax not included