



## *The Elegant Event*

### *Premium Open Bar & Champagne Toast*

*Champagne Toast, Premium liquors, domestic imported beers,  
and a selection of red and white wines*

### *Cocktail Hour*

#### *Deluxe Cold Display*

Salumeria Station, Variety of Assorted Season Fruits & Berries,  
Mozzarella salad, Vegetable Crudités, Assorted Olives,  
Imported & Domestic Cheeses, Marinated Mushrooms,  
Assorted Roasted Peppers, Orzo Salad, Eggplant Salad,  
Greek Cucumber Sauce, Hummus, Assorted Breads

### *The Italian Station*

(Selection of four items)

Eggplant Rollatini

Fried Calamari

Hot & Sweet Sausage and Peppers

Beef Stroganoff

Stir Fry Sesame Chicken

Steamed Mussels Marinara

Baked Little Neck Clams

Stuffed Mushrooms

## *Pasta Station*

*(Chef prepared selection of two items)*

Penne vodka with peas & prosciutto

Tortellini Alfredo

Cavatelli and broccoli with garlic & oil

Gemelli with broccoli rabe & sausage

Wild mushroom risotto

## *\* Additional Cocktail Hour Stations \**

### *\* Hot & Cold Passed Hors D'oeuvres \**

*Your guests will start the event with a Chef's selection of seasonal hot and cold hors d'oeuvres served white glove butler style.*

Coconut Crusted Shrimp

Maryland Crab Cakes

Spinach & Cheese Pies

Scallops Wrapped in Bacon

Chicken Quesadilla

Petite Beef Wellington

Fresh Tomato Bruschetta with Fresh Basil

### *\* Carving Station \**

*(Hand-carved selection of two items)*

*Served with accompanying sauces*

Leg of Lamb - Roast Beef - Roast Loin of Pork

Baked Virginia Ham - Roasted Boneless Turkey Breast

\*Organic Chicken

\*Suckling Pig

\*Whole Salmon

\*Prime Rib

# *Sit-Down Dinner Reception*

## ***Salad Course***

*(Please choose one)*

### Mixed Field Greens

Mixed mesculin greens garnished with English cucumbers,  
shredded carrots, and baby tomatoes  
Served with a homemade seasonal vinaigrette

### Caesar Salad

Hearts of romaine lettuce garnished with  
a Parmesan crisp and seven grain rosemary crostini  
Served with creamy Caesar dressing

### \* Spinach & Walnut Salad \*

Baby spinach garnished with bourbon-sugared walnuts, apple-wood smoked bacon,  
Sun-dried cherries, and crumbled Goat Cheese  
Served with raspberry vinaigrette

### \* Baby Arugula Salad \*

Baby arugula, Jansal Valley radicchio trevisano,  
Wild Berries, and Parmesan cheese  
Served with White Balsamic vinaigrette

## *Entrée*

*Tablesides choice of three Entrees*

*All entrees are served with a chef selection of seasonal vegetables & potatoes*

### *Meat*

*(Please choose one)*

*Strip Loin Steak*

*Served with Wild Mushroom Cream Sauce*

*Prime Rib Au Jus*

*Braised Short Ribs*

*Braised Overnight with Red Wine & Seasonal Root Vegetables*

*\* Roasted Tenderloin of Beef "Chateaubriand" \**

*Served with Caramelized Onion Port Wine Sauce*

*\* Hickory Grilled Black Angus Filet Mignon \**

*Served with Roasted Shallot and Cabernet Reduction*

### *Poultry*

*(Please choose one)*

*Herb Crusted Free Range Chicken Breast*

*Stuffed with Sundried Roasted Tomato, Farm Fresh Ricotta, and Spinach*

*Served with Cherry Tomato Basil Sauce*

*Chicken Breast ala Francese with Lemon White Wine Sauce*

*French Style Free Range Chicken Breast*

*Served with Pesto Cream Sauce*

***Seafood***  
*(Please choose one)*

*Pan Seared Scottish Salmon Filet*  
*Served with Champagne Dill Sauce*

*Australian Sea Bass*  
*Maryland Crabmeat Stuffing Lemon Beurre Blanc*

*\*Filet of Halibut\**  
*Served with Lobster Sherry Cream Sauce*

*\*Roasted Chilean Sea Bass\**  
*Served with Lobster Sherry Cream Sauce*

*\*Honey Seared Scallops\**

*\*Colossal Stuffed Shrimp\**

***-Or Choose from our Buffet Reception -***

## *Buffet Reception*

**Buffet open for up to an hour  
To Be Consumed on Premise Only - Take away food not available**

*Served with Salad, Dressings, & Bread*

### *Choice of 2 Pastas:*

Penne Vodka  
Tri-Color Tortellini Alfredo  
Cavatelli Broccoli & Garlic  
Stuffed Shells

### *Choice of 5 Additional Entrees:*

Eggplant Parmesan or Rollatini  
Beef Burgundy with Noodles  
Beef Stroganoff with Noodles  
Sausage & Peppers with Rice  
BBQ Baby Back Ribs  
Pork Piccata or Marsala  
Meat Paella  
Chicken Francese, Parmesan or Marsala  
Sesame Chicken  
Salmon  
Seafood Paella  
Shrimp Scampi over Rice  
Linguini with White Clam Sauce  
Fried Calamari  
\*Cavatelli Broccoli Rabe & Sausage  
\* Braised Short Ribs

*Served with Chef's Selection of Starch & Vegetables*

## *Dessert*

Custom designed Tiered Wedding Cake  
Served with a selection of Coffees & Herbal Teas

\*Tiered Trio Assortment of Italian pastries, Cannoli, & Fruit\*

\*The Terrace Signature Plated Trio of Desserts\*

### *\* Viennese Extravaganza \**

*In addition to your Tiered Wedding Cake  
Enjoy Coffee service with an unlimited assortment of dessert  
Featuring Coffee, Tea, Cappuccino, & Espresso*

### **Dessert Display**

*Variety of Cakes, Italian Pastries, Petit Fours, Tarts, Mousses,  
Cheesecakes & Fresh Fruit*

### **Ice Cream Sundae Station**

*Duo of ice cream with a vast array of toppings & sauces  
Accompanied with waffles made to order*

### **Chocolate Fountain**

*Milk Chocolate Fountain  
with a variety of assorted fruits and treats to dip*