

OPTION A

Passed Hors d'oeuvre

Select four

Tasting Spoons with Potatoes and Caviar

Prosciutto-Wrapped Shrimp with Pesto Cream Dipping Sauce

Baltimore Spiced Boiled Shrimp Skewers with Cocktail Sauce

Maryland Crab Cakes with Capered Tartar Sauce

Corn and Crab Fritters with a Spicy Remoulade

Brown Sugar and Dill Cured Salmon Canapes

Smoked Salmon Mousse with Cucumber and Caviar

Thai Steak Skewers with Coconut Peanut Sauce

Beef and Asparagus Negamaki

Beef Empanadas with Roasted Tomatillo Dipping Sauce

BLT Canapes

Chicken Quesadilla with Avocado Cream

Orange Pecan Muffins with Smoked Turkey and Raisin Butter

Molasses Thyme "Pulled Chicken" Barbeque Sliders

Curried Chicken Salad Tartlets

Smoked Gouda and Caramelized Onion Quesadilla

Orange Lentil "Hummus" with Chapatis Chips

Dried Apricots with Goat Cheese and Pistachio Nuts

Tomato Bisque Shooters

Asiago, Strawberry and Olive Phyllo Tarts

Arancini Ball with Oregano Scented Tomato Sauce

Stationary Hors d'oeuvre

Select two

Mediterranean Antipasto

Traditional Hummus, Tabbouleh, Marinated Artichoke Hearts, Grilled Tri-color Bell Peppers, Cured Olives offered with house made Toasted Pita Triangles and Sliced Seedless Cucumber

Cheese Boards with Fresh and Dried Fruits

A selection of artisanal and domestic cheeses displayed with selected dried fruits, melon wedges, pineapple sections, kiwi slices, seedless grapes and assorted berries

Bruschetta 3-ways

Classic Tomato and Basil, White Bean and Garlic Puree and Black Olive Tapenade offered with herb toasted baguette rusks

Dinner

First Courses/Starters

Select one

Sweet Corn Flan with Tomato-Corn Relish and Basil Oil

Maryland Crab Cake on Carrot Slaw

Fettuccine with Pumpkin, Shiitakes and Mascarpone

Salad/Soup Course

Select one

Shaved Radicchio and Fennel Salad

Anise Vinaigrette, Shaved Parmesan and Toasted Pignoli

Baby Spinach Salad with Mango and Dried Cranberries

Banana Bread Croutons, Mango Vinaigrette

Bibb Lettuce Salad with Stone Fruit and Candied Pecans

Honey - Brown Sugar Dressing and Crumbled Blue Cheese

Rocket Lettuce with Prosciutto and Figs

Dijon and Balsamic Vinaigrette and Shaved Parmesan

Green Bean and Radicchio Salad with Roasted Beets and Marinated Red Onions

Balsamic Dressing

Kale, Apple and Quinoa Salad
Apple Cider Dressing and Crumbles Goat Cheese

Asparagus Soup with Crab

Roasted Butternut Squash Soup
Crème Fraiche and Toasted Pepitas

Carrot Ginger Soup
Coconut Cream, Pine Nuts and Chopped Cilantro

Entrees

Select one or two

Braised Chicken with Tomatoes and Olives
Cauliflower and Potato Mash, Grilled Vegetables

Hickory Barbecue Spiced Chicken
Crispy Potatoes, Green Beans in Shallot Butter

Pan Roasted Salmon with Leeks, Corn and Mustard Seed
Brown and Wild Rice Pilaf

Braised Halibut with Fennel and Tomatoes
Orzo Timbale with Bell Pepper, Sauteed Vegetables

Braised Red Wine Short Ribs
Black Lentil Pilaf, Roast Asparagus

Peppercorn and Mustard Crusted Beef Tenderloin with Cranberry - Horseradish Sauce
Shredded Potato Latkes, Roast Carrots

Maryland Crab Cakes
Parmesan - Potato Gratin, Roast Vegetables

Desserts

Select three

Cream Puffs, Brownie Bites, Key Lime Tartlets, Lemon Berry Tartlets, French Macaroons,
Chocolate Mousse Shooters

Coffee and Tea Service

Brewed regular and decaffeinated coffees and imported and herbal teas

Vegetarian Options

Wild Mushroom Ravioli with Saffron Broth

Vegetable Couscous Paella

Risotto Stuffed Peppers

Balkan Style Bulgur and Zucchini Bake Wrapped in Pastry Sheets

OPTION B

Passed Hors d'oeuvre

Select four

Prosciutto-Wrapped Shrimp with Pesto Cream Dipping Sauce

Baltimore Spiced Boiled Shrimp Skewers with Cocktail Sauce

Maryland Crab Cakes with Capered Tartar Sauce

Corn and Crab Fritters with a Spicy Remoulade

Brown Sugar and Dill Cured Salmon Canapes

Smoked Salmon Mousse with Cucumber and Caviar

Thai Steak Skewers with Coconut Peanut Sauce

Beef Empanadas with Roasted Tomatillo Dipping Sauce

BLT Canapes

Chicken Quesadilla with Avocado Cream

Orange Pecan Muffins with Smoked Turkey and Raisin Butter

Molasses Thyme "Pulled Chicken" Barbeque Sliders

Curried Chicken Salad Tartlets

Smoked Gouda and Caramelized Onion Quesadilla

Orange Lentil "Hummus" with Chapatis Chips

Dried Apricots with Goat Cheese and Pistachio Nuts

Arancini Ball with Oregano Scented Tomato Sauce

Stationary Hors d'oeuvre

Select one

Mediterranean Antipasto

Traditional Hummus, Tabbouleh, Marinated Artichoke Hearts, Grilled Tri-color Bell Peppers, Cured Olives offered with house made Toasted Pita Triangles and Sliced Seedless Cucumber

Cheese Boards with Fresh and Dried Fruits

A selection of artisanal and domestic cheeses displayed with selected dried fruits, melon wedges, pineapple sections, kiwi slices, seedless grapes and assorted berries

Bruschetta 3-ways

Classic Tomato and Basil, White Bean and Garlic Puree and Black Olive Tapenade offered with herb toasted baguette rusks

Dinner

Salad/Soup Course

Select one

Shaved Radicchio and Fennel Salad
Anise Vinaigrette, Shaved Parmesan and Toasted Pignoli

Baby Spinach Salad with Mango and Dried Cranberries
Banana Bread Croutons, Mango Vinaigrette

Bibb Lettuce Salad with Stone Fruit and Candied Pecans
Honey - Brown Sugar Dressing and Crumbled Blue Cheese

Rocket Lettuce with Prosciutto and Figs
Dijon and Balsamic Vinaigrette and Shaved Parmesan

Green Bean and Radicchio Salad with Roasted Beets and Marinated Red Onions
Balsamic Dressing

Kale, Apple and Quinoa Salad
Apple Cider Dressing and Crumbles Goat Cheese

Asparagus Soup with Crab

Roasted Butternut Squash Soup
Crème Fraiche and Toasted Pepitas

Carrot Ginger Soup
Coconut Cream, Pine Nuts and Chopped Cilantro

Entrees

Select one

Braised Chicken with Tomatoes and Olives
Cauliflower and Potato Mash, Grilled Vegetables

Hickory Barbecue Spiced Chicken
Crispy Potatoes, Green Beans in Shallot Butter

Pan Roasted Salmon with Leeks, Corn and Mustard Seed
Brown and Wild Rice Pilaf

Braised Halibut with Fennel and Tomatoes
Orzo Timbale with Bell Pepper, Sauteed Vegetables

Braised Red Wine Short Ribs
Black Lentil Pilaf, Roast Asparagus

Peppercorn and Mustard Crusted Beef Tenderloin with Cranberry - Horseradish Sauce
Shredded Potato Latkes, Roast Carrots

Maryland Crab Cakes
Parmesan - Potato Gratin, Roast Vegetables

Desserts

Select two

Cream Puffs, Brownie Bites, Key Lime Tartlets, Lemon Berry Tartlets, French Macaroons,
Chocolate Mousse Shooters

OPTION C

Passed Hors d'oeuvre

Select three

Prosciutto-Wrapped Shrimp with Pesto Cream Dipping Sauce

Maryland Crab Cakes with Capered Tartar Sauce

Corn and Crab Fritters with a Spicy Remoulade

Smoked Salmon Mousse with Cucumber and Caviar

Thai Steak Skewers with Coconut Peanut Sauce

Beef Empanadas with Roasted Tomatillo Dipping Sauce

BLT Canapes

Chicken Quesadilla with Avocado Cream

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Dried Apricots with Goat Cheese and Pistachio Nuts

Arancini Ball with Oregano Scented Tomato Sauce

Dinner

Salad/Soup Course

Select one

Baby Spinach Salad with Mango and Dried Cranberries
Banana Bread Croutons, Mango Vinaigrette

Bibb Lettuce Salad with Stone Fruit and Candied Pecans
Honey - Brown Sugar Dressing and Crumbled Blue Cheese

Rocket Lettuce with Prosciutto and Figs
Dijon and Balsamic Vinaigrette and Shaved Parmesan

Kale, Apple and Quinoa Salad
Apple Cider Dressing and Crumbles Goat Cheese

Asparagus Soup with Crab

Roasted Butternut Squash Soup
Crème Fraiche and Toasted Pepitas

Carrot Ginger Soup
Coconut Cream, Pine Nuts and Chopped Cilantro

Entrees

Select one

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Cauliflower and Potato Mash, Grilled Vegetables

Hickory Barbecue Spiced Chicken
Crispy Potatoes, Green Beans in Shallot Butter

Pan Roasted Salmon with Leeks, Corn and Mustard Seed
Brown and Wild Rice Pilaf

Braised Halibut with Fennel and Tomatoes
Orzo Timbale with Bell Pepper, Sauteed Vegetables

Braised Red Wine Short Ribs
Black Lentil Pilaf, Roast Asparagus

Peppercorn and Mustard Crusted Beef Tenderloin with Cranberry - Horseradish Sauce
Shredded Potato Latkes, Roast Carrots

Coffee and Tea Service

Brewed regular and decaffeinated coffees and imported and herbal teas

Vegetarian Options

Wild Mushroom Ravioli with Saffron Broth

Vegetable Couscous Paella

Risotto Stuffed Peppers

Balkan Style Bulgur and Zucchini Bake Wrapped in Pastry Sheets

Upgrades

Add Starter

Add Intermezzo (lemon or grapefruit sorbet)

Chocolate Truffles

Bride and Groom Suites

Bride and Bridesmaids

Assorted Tea Sandwiches, Tea Cookies, Strawberries with Whipped Cream
Bottled Waters

Groom and Groomsmen

Beef Sliders with Ketchup and Mustard, French Fries
Assorted House Beers, Bottled Waters

*Note: Food and/or beverages from outside Whittemore House are
absolutely prohibited.*