

Masterpiece Package

HORS D'OEUVRES

International Cheese Table and Grilled Crudités

Choose Four of the Following (Butlered Service):

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| Beer Battered Chicken Tenders | Shrimp Wrapped in Bacon |
| Scallops Wrapped in Bacon | Smoked Salmon Mousse on Cucumber Rounds |
| Crab Cake Medallions | Smoked Tomato and Crab Bruchetta |
| Mushrooms Stuffed with Sausage | Miniature Beef Wellingtons in Puff Pastry |

CHAMPAGNE OR SPARKLING CIDER TOAST

Served prior to dinner

SALADS

(Choose one of the following:)

Traditional Caesar

Or

Baby Greens

(radicchio, Lolla Rossa, red oak leaf and friscee) served with a raspberry vinaigrette

INTERMEZZO

Fresh fruit sorbet with garnish offered in a variety of flavors (\$3.00 additional per person)

APPETIZER

(Choose one of the following:)

Lobster Bisque Seared Ahi Tuna Lamb Chop Dijon

DINNER DUETS

Experience the best of both worlds by choosing one of the following unique entrée combinations:

Sliced Roast Tenderloin

Choron (a Bearnaise sauce with fresh tomato puree)

Lobster Medallions

Garlic Herb Butter

Petite Center Cut Filet Mignon (6 oz)

Exotic mushroom demi glace

Maryland Crab Cake

Dijon cream with essence of Old Bay

Boneless Chicken Breast

Roasted Red Pepper Coulis

Grilled Jumbo Shrimp

Topped with Crab Imperial

Rotisserie Style Chicken Breast

Honey Roasted

Grilled Salmon

Champagne Cream Sauce

OPEN BAR

(Three Hours Consecutively to Start at the Beginning of the Cocktail Hour)

House and Premium Liquors Domestic and Imported Beers

House Wine Juice and Sodas

\$69.00 PER PERSON

\$89.00 PER PERSON WITH 3 HOUR OPEN BAR

All food and beverage items are subject to a 20% service charge and prices may change without notice.

Bartender Set-Up Fee of \$75.00 per 100 People Not Included