

Winter Wedding Reception

January through March 31, 2022

~ Mansion Rental Rates and Catering Minimums Apply ~

Premium Open Bar for Three Continuous Hours

A complete selection of our Premium House Liquors
Assortment of Imported and Domestic Beers
Selection of House Wines
Assorted Soft Drinks, Juices and Mineral Waters

Passed and Displayed Hors d'oeuvres – Tier Three Selections

Selection of two Displayed Hors d'oeuvres
Selection of two Passed Hors d'oeuvres

Soup or Salad Selections (Choice of One)

Mesclun Lettuces with Julienne Apples, Walnuts, Sprouts and Sliced Roma Tomatoes
Classic Caesar Salad with Freshly Grated Parmesan Cheese and Garlic Croutons
House Garden Salad with Julienne Vegetables and Sliced Roma Tomatoes
Roasted Tomato Bisque with Fresh Dill
Shiitake Mushroom Bisque with Puff Pastry Crescent
Pumpkin Bisque with Crème Fraiche and Chives

Choice of One Entrée from Tier Three Selections and a Vegetarian Option

Butternut Squash Ravioli
Grilled Boneless Breast of Chicken with a Maple, Bourbon, Bacon Glaze
Char-Grilled Honey Teriyaki Salmon
Grilled Asian Marinated Flank Steak with Julienne Peppers, Onions and Portobello Mushrooms
Grilled Tequila Lime Chicken with Tomato and Red Onion Vinaigrette
See entrée list for selections and vegetarian options.

Accompaniments

Each Entrée is accompanied by our Chef's Selection of
Appropriate Starch and Vegetable Mélange
Assorted Breadbasket with Whipped Sweet Butter
Freshly Brewed Coffees and Teas, Cream, Lemon and Sweeteners

\$85.00 per person*

**23% Service Charge and 6% Maryland Tax is applicable,
By Maryland Law, 9% Tax is required on all alcoholic beverage**

*This package is available Buffet Style for \$90.00 per person plus service and tax
and includes a choice of two entrees.

Please see our Enhancements Page for additional options