



PLATED APPETIZERS (Optional)

Seared Ahi Tuna	13
Maryland Crab Cake	13
Classic Gulf Shrimp Cocktail	13
Lobster Salad	13
Pasta	13

SALADS (Choice of One)

Caprese Salad

Heirloom Varietal Tomatoes, Fresh Buffalo Mozzarella, Organic Basil Balsamic Reduction

Hamilton House Salad

Fresh Field Greens, Tomato, Carrots, Red Onion and Cucumbers, served with White Balsamic Vinaigrette

Hearts of Romaine

Creamy Caesar Dressing, Pecorino Romano, Herbed Bread Croutons

Greek Salad

Hearts of Romaine with Feta Cheese, Tomato, Cucumber, Black Olives, and Red Onion, Red Wine Olive Oil Dressing

Poached Pear and Endive Salad

Frissee, Arugula, Belgian Endive with a Garnish of Riesling Poached Pear and Gorgonzola Cheese Crumbles

ENTREES (Choice of Two)

Filet Mignon	170
8oz. Filet Mignon Served with Gratin Potatoes, French Beans and Peppercorn Sauce	
Slow Braised Short Ribs	170
Potato Puree, Market Fresh Vegetables and Braising Juices	
Oven Roasted Chilean Seabass	165
Soy, Citrus Ginger Sauce, Basmati Scallion Rice, and Baby Bok Choy	
Pan-Roasted Salmon	145
Roasted Potatoes, Fennel, Zucchini and Malibu Carrots, Sweet Bell Pepper Sauce	
Maryland Crab Cakes	165
Jumbo Crab Cakes, Zucchini, Tomato and Basil, Mustard and Lemon Beurre Blanc	



Herb-Roasted Chicken Marsala	145
Risotto Cake, Broccoli, Chicken Jus with Marsala Wine and Wild Mushrooms	
Chicken with Fine Herbs	145
Roasted Chicken Breast	145
Chateau Potatoes, Bouquet of Asparagus, and Fine Herb Veloute	
Red Snapper Filet	165
Tomato, Zucchini, and Yellow Squash with Saffron Potato and Bouillabaisse Sauce	

DUET PLATES (Supplemental Charges Apply)

Filet and Crab Cake

Filet and Shrimp

Chicken and Filet

Salmon and Filet

Sea Bass and Filet

Chicken and Salmon

VEGETARIAN OPTIONS

Creamy Polenta and Roasted Vegetables

Penne Primavera

Tofu Stir Fry with Steamed Rice

Grilled Vegetables with Stewed Chick Peas and Rice



WEDDING MENU

THE COCKTAIL HOUR (Based on Package Selected)

HOT HORS D'OEUVRES

Scallops Wrapped in Bacon

Baked Brie in Phyllo with Raspberry Filling

Maryland Petite Crab Cakes with Pommery Aioli

Lemongrass Chicken Skewers with Satay Sauce

Stuffed Mushroom Caps with Crab And Spinach

Vegetable Spring Rolls with Mae Ploy

Seared Beef Squewer with Satay Sauce

Shrimp Tempura

Arrancini with Pecorino Cheese

Mini Beef Wellington

CHILLED HORS D'OEUVRES

Shrimp Cocktail with Lemon and Cocktail Sauce

Bruschetta with Tomato and Basil

Thai Beef Carpaccio

Tuna Sashimi

Caprese Squewers

Asian Seared Tuna Canape with Wasabi Aioli

Prosciutto Wrapped Asparagus

Melon and Prosciutto Squewers

Sweet Peppers Stuffed with Boursin Cheese

Shellfish Ceviche Spoons



RECEPTION ENHANCEMENTS (Optional)

Antipasto Platter with Cured Meats and Cheeses	19
Beefsteak Tomatoes and Fresh Mozzarella Platter	15
Hummus& Baba Ghanoush with Soft Pita Wedges and Crisp Flatbreads	12