

## *Chamomile*

1 hour Cocktail Reception

Dinner Buffet

3 hours of open bar to include wine service during the meal

Champagne Toast

### **Reception Menu**

#### **Hors d'oeuvres ~ Select Four**

Spiced Eggplant, Mint Yogurt Pita Crisp  
Caramelized Onion and Gruyere Tartlet  
Crostiti with Ricotta, Red Onion Fig Marmalade  
Beef Carpaccio, Horseradish Crème, Tomato, Crisp Baguette  
Fried Mozzarella with Sauce Diavolo  
Sesame Chicken Brochette  
Pecan Chicken Tenders, Honey Dijon Dip  
Lump Crab Cakes, Cajun Remoulade  
Chicory Rubbed Pork Tenderloin, Tasso Cream

#### **Starters ~ Select Two**

Organic Field Greens with Fennel, Mandarin Orange, and White Balsamic Vinaigrette  
Classic Caesar Salad with Focaccia Croutons, Shaved Parmesan  
Washington Duke Shrimp and Corn Chowder with Bacon  
Butternut Squash Bisque with Candied Walnuts  
Spicy Gazpacho  
Mediterranean Quinoa Salad  
Caprese Pasta Salad

#### **Entrées ~ Select Three**

Szechwan Poached Salmon with Dashi Broth  
Grilled Mahi-Mahi, Crayfish Etouffee  
Slow Roasted Strip Loin of Beef, Sauce au Poivre  
Beef Short Ribs Bourguignonne  
Sautéed Chicken Breast, Smoked Tomato Cream  
Roasted Chicken Breast "Coq Au Vin"  
Roasted Pork Loin Roulade, Olive, Fig, Almond Stuffing, Red Pepper Cream

#### **Sides ~ Select Two**

Herb Roasted Red Bliss Potato  
Yukon Gold Potato Soufflé  
Roasted Vegetable Medley with Garlic and Rosemary  
Green Beans with Beurre Noisette and Hazelnuts  
White Cheddar Broccoli Gratin  
Holy Trinity Grits with Smoked Gouda Cheese  
Rice and Lentil Pilaf with Fine Herbs

#### **Dessert**

House Churned Vanilla Bean Ice Cream with Personalized Monogram Shortbread Cookie