

***Jasmine***

1 hour Cocktail Reception  
Plated Lunch to include French Service of Rolls & Coffee  
3 hours of open bar to include wine service during the meal  
Champagne Toast

**Cocktail Hour**

**Butler Passed Hors d' Oeuvres  
Select Four**

Wild Mushroom and Asiago Tartlet  
Crostoni with Ricotta, Red Onion Fig Marmalade  
Beef Carpaccio, Horseradish Crème, Tomato, Crisp Baguette  
Fried Mozzarella with Sauce Diavolo  
Black Bean and Roasted Corn Cakes, Chipotle Sour Cream  
Sesame Chicken Brochette  
Seafood en crouete with Lime Dill Crème Fraiche  
Toasted Focaccia finished with Caponata  
Caprese Salad Skewer with Basil and Balsamic Glaze

**Starter**

**Select One**

Washington Duke Inn Shrimp and Corn Chowder with Bacon  
Wild Mushroom Soup, Porcini Parmesan Dust  
Tomato Basil Bisque  
Hearts of Romaine, Roasted Peppers, Grape Tomato, Focaccia Croutons,  
Classic Caesar Dressing  
Mixed Baby Greens, Cucumber, Tomato, Shaved Carrot, and White Balsamic Vinaigrette  
Baby Spinach with Red Onion, Hard Boiled Egg, Apple Wood Smoked Bacon, Dijon Dressing

**Entrée Selection**

Lump Crab Cake, Butter Bean Succotash, and Green Tomato Chow Chow  
BBQ Spiced Grilled Salmon, White Cheddar Grits, Honey Bourbon Glaze  
Pepper Crusted Strip Steak, with Yukon Potatoes, Green Bean Hash and Grilled Onion Jus  
Braised Boneless Beef Short Ribs, Potato Leek Ragout, Burgundy Pan Sauce  
Pan Seared Organic Chicken Breast, Orzo Pilaf, Cured Tomato, Roasted Garlic Jus

**Dessert**

House Churned Vanilla Bean Ice Cream with Personalized Monogram Shortbread Cookie