

Rosemary

1 hour Cocktail Reception

Luncheon Buffet

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
Croastini 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

Starters ~ Select Two

Washington Duke Inn Shrimp and Corn Chowder with Bacon
Wild Mushroom Soup
Tomato Basil Bisque
Classic Caesar Salad
Pasta Salad with Feta Cheese, Tomato, Olives, and Lemon Basil Vinaigrette
Field Greens with Seasonal Vegetables and Assorted Dressings

Entrées ~ Select Two

Grilled Mahi Mah, Bell Pepper and Baby Shrimp Sauté
Seared Salmon, Orzo Pilaf, Lemon Nage
Sautéed Chicken Breast, Spinach Chardonnay Cream
Slow Cooked Boneless Beef Short Ribs with Potato Leek Ragout
Pimenton Roasted Pork Loin, with Serrano Ham, and Whole Grain Mustard Jus
Cavatelli Pasta with Ricotta, Spinach, Roasted Tomato, Sun Dried Tomato Cream

Sides ~ Select Two

Roasted Vegetable Medley
Yukon Gold Smashed Potatoes
Sautéed Carrots with Tarragon Butter
Baby Green Beans with Almond Brown Butter
Wild Rice Pilaf with Herbs Fines
Whipped Sweet Potatoes with Sage Butter

Dessert

House Churned Vanilla Bean Ice Cream with Personalized Monogram Shortbread Cookie