

Sage

1 hour Cocktail Reception

Plated Dinner 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

Spiced Eggplant, Mint Yogurt Pita Crisp
Caramelized Onion and Gruyere Tartlet
Crostoni 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

Starter

Select Two

Washington Duke Inn Shrimp and Corn Chowder with Bacon
Butternut Squash and Apple Bisque with Honey Crème
Baby Spinach Salad, Fresh Strawberries, Crumbled Feta Cheese, Poppy Seed Vinaigrette
Field Greens Salad, Shaved Onion, Tomatoes, English Cucumber, and White Balsamic Vinaigrette
Arugula and Romaine Salad, with Marinated Artichoke and Tomato Relish

Entrée Selection

Filet of Sirloin Au Poivre, Lemon Scented Salmon, Sherry Gastrique, and Whipped Potatoes
Grilled Petite Filet, Seared N.C. Snapper, Butterbean Succotash with Potato
Tomato Infused Mahi-Mahi, Borlotti Beans and Rice, Caramelized Pineapple Salsa
Pesto Rubbed Salmon, Orzo Pilaf, Baby Shrimp, Melted Leek Fondue
Grilled Filet Mignon with Potato Puree and Sauce Bordelaise
Slowed Braised Boneless Beef Short Rib, Herb Saffron Polenta
Crab Crusted Chicken Breast with Basmati Wild Rice Pilaf and Red Wine Reduction
French Cut Chicken Breast with Warm Potato Salad and Sauce Supreme
Sweet Potato Mousseline with Braised Red Cabbage and Endive finish with a Citrus Crème

Patisserie Display

An eclectic display of hand crafted pastries to enhance your wedding cake.