

## Thyme

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  
Crosthini 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 One**

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**

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 Whipped Potatoes  
Crab Crusted Chicken Breast with Potato Pave 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

#### **Dessert**

House Churned Vanilla Bean Ice Cream with Personalized Monogram Shortbread Cookie