

# *Museum Wedding*



## *Signature Cocktails*

### *Champagne Toast*

## *Displayed Hors d'Oeuvres*

Crudités Jardinière with Seasonal Dips

Hummus bi Tahini with Feta, Olives, Scallions, Diced Tomato

Accompanied by Pita Served Two Ways: Toasted and Soft

Farmhouse Cheeseboard with Maytag Blue, Cotswold Cheddar with Chive,  
Saint Andre Drizzled with White Truffle Honey, Fig Preserves, Raspberries  
Aged Gouda garnished with Seasonal Figs,  
Country Olives with Thyme and Lemon Zest, Small Fruits and Nuts

Accompanied by Artisan Breads

Sourdough Baguettes, Olive and Raisin Nut Bread,  
Fennel Breadsticks, Parmesan Twists

## *Passed Hors d'Oeuvres*

Chesapeake Crab Cake, Remoulade

Miniature Tournedos of Beef on Toast, Cognac Mayonnaise, Fried Shallots

Croque Monsieur with Ham, Caramelized Onion, Gruyere

Baby Lamb Chops with Pomegranate and Pistachio

Black Walnut, Sautéed Pear, Warm Brie Vol au Vent

Baby Tomato, Fresh Mozzarella, House-Made Pesto on Herbed Crostini

## *First Course*

served at the table

Butternut Squash Soup with Yukon Gold Potato, Crème Fresh,  
Frizzled Leeks served in a Natural Squash Bowl

## *Wandering Style Dinner*

### *Carving Station*

Herb Grilled Tenderloin of Beef, Wilted Greens, Fried Onion Strings

Roasted Breast of Moscovy Duck

Fresh Rosemary Rubbed Roasted Turkey

Served with

Chive Horseradish Crème Fraiche, Dried Cherry & Ginger Chutney

Raspberry Cranberry Mayonnaise, Apricot Mustard

Three Potato Diamond

Salad of Urban Oaks Organic Greens, Caramelized Fall Pears,  
Candied Nuts, Dried Strawberries, Fig Lemon Vinaigrette



*Museum Wedding cont.*

*Sizzle Station*

Norwegian Salmon, Caper Mustard  
Mango Glazed Ahi Tuna  
Caramelized Sea Scallops, Citrus Vinaigrette  
Crunchy Wild Rice Salad  
Grilled French Baguette, Garlic Infused Oil

*Mushroom Sauté Station*

Hand Selected Exotic and Wild Mushrooms Lightly Sautéed with Infused Oils  
Penne with Oven Roasted Tomatoes, Fresh Basil, Aged Parmesan Shards  
Caesar Salad, Butter Garlic Croutons, Frico Chips  
Gorgonzola Polenta Squares

*Featured Dessert*

Wedding Cake

*Displayed Desserts*

Individual Crème Brulee

Miniature Bete Noire  
Truffles

Seasonal Berries

Grilled Pineapple with Vanilla Bean Sauce

Regular and Decaffeinated French Roast Coffee and assorted Teas