

Carnegie Package

This package is \$79 dollars per person – or upgrade to the “All Inclusive Package” which adds the 5 hour Tudor Arms Open Bar for \$120 per person

Cocktail Reception

Garden Vegetable Crudite with assorted Dip's & Imported and Domestic Cheese Display with Water Crackers

Passed Hors d'Ouevres(Choice of 3)

Miniature Phyllo Beggars Purses of Wild Mushroom and Swiss cheese
Chicken Satay's with Grilled Pineapple and Thai Roasted Peanut Sauce
Stilton Cheese with Strawberry and Walnut on Endive
Mango Curry Shrimp Salad in Wonton Cups
Spicy Chicken Salad and Candied Pecans in Wonton Cups
Prosciutto Rolls with Arugula and Figs
Mediterranean Bruschetta on Crusty Italian Bread
Bay Scallop Hush Puppies with Green Tatar Sauce
Maryland Style Crab cakes with Three Citrus Aioli
Cucumber Cups with Fresh Gazpacho
Princess Rolls – Asparagus and Smoked Ham with Braised Horseradish Cream Sauce
Prime Rib Kabob's with Braised Horseradish Cream Sauce
Strawberries stuffed with Peppercorn Boursin
Ricotta, Fig and onion Bruschetta

Table Service

House Rolls and Sweet Whipped Butter

Salads (Choice of 1)

Mixed Greens, Grape Tomato and Garden Vegetables with Citrus Balsamic Vinaigrette
Boston Bibb Lettuce Tossed with Strawberries and Candied Pecans with Sweet and Sour Poppy seed Dressing
Traditional Caesar Salad with Pecorino Cheese and Croutons
Baby Spinach and Arugula with Crispy Pancetta with Mushroom and Honey Vinaigrette

Entrees (Choice of 2 and a 3rd Vegetarian)

Char grilled Filet of Beef Tenderloin with Roasted Garlic/ Rosemary Croustade and Maytag Bleu Cheese Gratinée
Char grilled Filet of Beef Tenderloin with Béarnaise, Sweet Bordelaise, Caramelized Shallot Merlot Reduction
Roasted Pork Tenderloin with roasted garlic crust and Forest Berry Reduction
Grilled Maple Brined Pork Chops with Bacon and Roasted Onion and Bacon Confit.
Roasted Pork Loin with Poached Plums
Free Range Airline Chicken Breast Stuffed with Spinach, Roasted Red Peppers, Feta & light citrus butter sauce
Free Range Airline Pan Roasted Chicken Breast with Mango Crust and Tropical Fruit Salsa
Free Range Airline Chicken Stuffed with Blue Cheese, Candied Walnuts, with Dijon Mustard /Balsamic Glaze Crispy Chicken Milanese
Butter Basted Halibut with Creamy Corn and Red Pepper Coulis
Char grilled Atlantic Swordfish with Seasonal Melon Berry Relish
Pan Seared Cashew Crusted Salmon with a Orange Leek Butter
Blacken Mahi with Charred Pineapple and Mango Salsa
Cannellini with Roasted Peppers, Mushrooms and Zucchini
Spicy Orecchiette with White Beans, Roasted Tomato's and Broccoli
Grilled Portobello Napoleon layered with Toasted Goat Cheese, Summer Vegetables and Balsamic Glaze

Side Dishes(Choice of 2)

Creamy Herb Risotto, Herb Roasted Redskins, Roasted Garlic Mashers, Vegetable Rice Pilaf, Roasted Yukon Gold Masked potatoes, Baby Green Beans with Red Bell Peppers, Market Squash with carrots

The above Food and Beverage menu is subject to a 22% service charge and state 7.75% sales tax