

Crystal Package

This package is \$89 dollars per person – or upgrade to the “All Inclusive Package” which adds the 5 hour Tudor Arms Open Bar for \$130 per person

Cocktail Reception

Grilled vegetables and Antipasto Display, arrangement of cured Italian meats and season vegetables
Garden Vegetable Crudite with assorted Dip's
Imported and Domestic Cheese Display with Water Crackers

Passed Hors d'Oeuvres (Choice of 3)

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
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
Mushrooms stuffed with Lump Crab and Macadamia Nuts with Hollandaise
Maryland Style Crab cakes with Three Citrus Aioli
Pan Fried Lump Crab cakes with Tarragon Lime Butter
Grilled Baby Lamb Chops with Balsamic and Rosemary Syrup
Duck Breast Purse – Phyllo Dough stuffed with Foie gras, Shaved Duck Breast and Port Blackberry Sauce.
Tamarind Glazed Lamb Skewers with Dried Apricot Relish.
Shrimp Spring Rolls

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 Gratinee

Char grilled Filet of Beef Tenderloin with Béarnaise, Sweet Bordelaise, Caramelized Shallot Merlot Reduction

Provençal – Style Short Ribs with Crème Fraiche Mashed Potato's

Roasted Pork Tenderloin with roasted garlic crust and Forest Berry Reduction

Braised and Roasted Pork Shanks with Prosciutto and Porcini Mushrooms

Pork Osso Bucco

Pan Roasted Muscovy Duck Breast with a Spicy Blackberry Pinot Noir Syrup

Elk Rib Chop with Blackberry Shallot Streaker

Veal Chop with Raspberry Jalapeno Sauce

Pistachio Crusted Chicken with Peach Chutney

Free Range Airline Chicken Stuffed with Blue Cheese, Candied Walnuts, with Dijon Mustard /Balsamic Glaze Crispy

Coq Au Vin – “The Classic Fricassee of Chicken cooked in Red Wine and garnished with Bacon, Pearl Onions, sautéed wild mushrooms”

Broiled Flounder with Arugula Pesto

Broiled Mahi Mahi Dijonnaise

Sole Stuffed with Crab

Butter Basted Halibut with Creamy Corn and Red Pepper Coulis

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

Mashed potatoes, Baby Green Beans with Red Bell Peppers, Market Squash with carrots, Dauphinosie Potato

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