

Sample Wedding Reception Menu

Hord Station

Cheese and Cracker Display: Featuring an Assortment of Cheeses ranging from Aged Wisconsin Cheddar, Maytag Bleu Cheese, French Brie, Aged Gouda, and Basil Currant Spread. Adorned with Dried Fruits and Fresh Berries. Served with herbed crostini and crackers.

Passed Appetizers

Baked Brie with raspberry preserves and pecans wrapped in filo dough

Maryland crab cakes topped with a fruit salsa

Buffet

Pepper-crusted tenderloin

Sliced tenderloin served with creamy horseradish & dijonaise

Lightly Blackened Lemon Pepper Salmon served with a cucumber dill sauce

Herb roasted potatoes: tarragon and fresh garlic roasted potatoes

Asparagus & Red Pepper Confetti

Arrowhead Salad: fresh field greens, Strawberries, Cranberries, Sugared Pecans, Gorgonzola Cheese crumbles, served with Sweet Pear Vinaigrette

Chocolate Dipped Strawberries

Served with Client's Cake