

# Grand Reception

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Take yourself back to the Opulent Celebrations of a by gone era in one of our Historic Mansions. Indulge your guests in our Lavish Grand Reception package. The Extravagant Grand Reception offers you and your guests an exciting and wide-ranging array of International cuisines, displayed in a stunning presentation.

## **YOUR COCKTAIL HOUR**

Your guests will enjoy an elaborate and beautifully decorated cocktail buffet as well as butler passed hors d'oeuvres

## **MAIN RECEPTION TABLE**

Exotic Fruit Display, Artisan Bread, Country Cheese Basket and Fresh Vegetable Crudités

## **BUTLER STYLE HOT & COLD HORS D'OEUVRES**

Your selection of hot or cold hors d'oeuvres will be passed white glove butler style.  
(choose eight)

### **COLD PASSED HORS D'OEUVRES**

- Chop Salad Tasting Spoon
- Kalamata Olive Tapenade
- Tomato & Basil Bruschetta
- Asparagus Prosciutto, Aged Balsamic
- Neapolitan Roll Ups
- Santa Fe Chicken Salsa in Black Bean Cup
- Smoked Salmon Mouse in Pastry
- Scallop Ceviche Tasting Spoon

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## **HOT PASSED HORS D'OEUVRES**

Crispy Phyllo Wrapped Asparagus, Aioli  
Fried Asiago Cheese and Black Olives  
Vegetarian Potstickers, Spicy Sambal Olek  
Potatoes Stuffed with Gorgonzola & Bacon  
Petite Black Angus Burgers, Caramelized Onions  
Beef Tenderloin in Brioche Bread, Fresh Mozzarella  
Mini Chesapeake Crab Cakes, Old Bay Mayo  
Scallops Wrapped in Bacon, Orange-Horseradish  
Thai Money Bags, Ginger Teriyaki  
Paella Clams  
Clams Casino  
Smoked Chicken Quesadillas  
Sesame Chicken Sate with Peanut Dipping Sauce

## **COCKTAIL SERVICE**

Throughout your affair, we will provide unlimited top shelf liquors

## **APPETIZER**

(choose eight)

Portobello Tower, Roasted Pepper, Fresh Mozzarella, Aged Balsamic  
Baked Long Island Stuffed Clams  
Seasonal Melon, Imported Prosciutto di Parma, Toasted Pignoli Nuts  
Marinated Vegetable and Chevre Napoleon  
Seafood Canneloni with Lobster Sauce

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## LESSING'S STATIONS

(choose four)

**STEAK HOUSE:** Carved Roast Beef Tenderloin\*, Carved Pork Steamship, *Peppercorn Sauce, Maxwells 1890 Steak Sauce, Apple Compote, Garlic Mashed Potatoes, Crispy Onions, Wedge Lettuce Salad with Smoked Bacon*

**ASIAN:** Ginger-Garlic Chicken, Thai-Style Beef, Lemongrass Shrimp, *Soba Noodle Salad, Crisp Spring Rolls, Stir-Fried Rice*

**TRATTORIA:** Penne a la Vodka, Orecchiette with Broccoli Rabe and Spicy Sausage, Tri-Color Tortellini with Arugula and Oven-Dried Tomatoes, *Focaccia Bread, Noccellini, Grape Tomato*

**SEARED TUNA:** Crusted Sashimi Tuna\*, *Wasabi, Pickled Ginger, Sushi Rice, Crab and Cucumber Salad* (Subject to additional \$5pp)

**BARBEQUE:** Carolina-Style Mustard Chicken, St. Louis Style Pork Ribs, Lone Star Beef Brisket, *Country Collard Greens, BBQ Potato Chips, Smoked Rosemary Walnuts, Cracklin Cornbread, Lexington-Style Red Slaw*

**CAJUN:** Seafood Jambalaya, Pecan Crusted Catfish, Chicken Etouffee, Creole Stuffed Peppers, *Red Beans and Rice, Tomato and Onion Salad with Arugula, Cheese Straws*

**TAPAS:** Serrano Ham, Patatas Bravas, Manchego Cheese, Spanish Olives, Catalan Roasted Vegetables, Tortilla Espanola, Paella Clams

**BOMBAY:** Vegetable Samosas, Shrimp Pilau with Basmati Rice, Steamed Mussels with Coconut and Yogurt, Tandoori Chicken, *Vegetable Curry, Naan, Raita* (Cucumber Salad with Yogurt)

**TUSCAN PANINI:** Prosciutto, Fresh Mozzarella and Basil Prosciutto, Fresh Mozzarella and Basil; Roast Eggplant, Tomatoes and Peppers with Gorgonzola; Artichoke Hearts, Roasted Tomatoes, Wilted Baby Greens; *Tuscan Bean Soup with Prosciutto, Tomato Bruschetta*

\*This menu item consists of or contains meat, fish, shellfish or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

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## **WEDDING CAKE**

We will supply a custom-designed four-tiered wedding cake

### **FILLING**

(choose one)

**Chocolate Mousse**

**Strawberry**

**Raspberry**

**Lemon**

**Cannoli**

*Your Choice of Fresh Whipped Cream or Butter Cream Icing.*

## **TABLE SIDE COFFEE SERVICE**

Freshly Brewed Regular and Decaf Columbian Coffee, Lipton and Herbal Teas

## **ALSO INCLUDED IN OUR WEDDING PACKAGE**

A personal Maitre'd and Captain will see to it that every detail of your special day is perfect.

Exclusive use of our bridal suite for you and your bridal party

A beautiful selection of fine linens

Directional maps for your wedding invitations

Place cards for all your guests

A wedding coordinator to help plan your reception