Grand Reception

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

Jimber Point

Grand Reception

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 one) 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

) Timber Point

Grand Reception

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 Espagnola, 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

Jimber Point