



WEDDING SIT-DOWN SPRING DINNER MENU

BUTLER SERVED HORS D'OEUVRES

SAUTEED JUMBO LUMP MARYLAND CRABCAKES, LEMON-PARSLEY AIOLI

SPRING MOREL MUSHROOM, CARAMELIZED LEEK AND GRUYERE TARTS

WARM MEDALLIONS OF RARE LAMB ON TUSCAN TOAST WITH
FRESH BASIL PESTO

DINNER SERVICE

WILD SPRING FIELD SALAD
MACHE, ARUGULA, MIZUNA, RED OAK LEAF, WATERCRESS
BURGUNDY AMARANTH, BABY RED ROMAINE AND FRISEE
A VARIETY OF FANCY MINIATURE TOMATOES
BLOSSOMS
GOAT CHEESE MEDALLION WITH OLIVE OIL AND FRESH SEASONAL HERBS
LEMON DIJON VINAIGRETTE

SEARED AND ROASTED SALMON FILLET
LEMON-BASIL BUTTER MEDALLION
FRESH CHERVIL
PARSLIED ANGLAISE POTATOES

WARM BUNDLES OF SPRING ASPARAGUS
WITH LEEK RIBBON

THYME-BASIL SOUR DOUGH BREAD
SWEET BUTTER ROSETTES

DESSERT

FRESH RASPBERRIES AND SWEET CREAM
FRESH MINT

DARK ROASTED "CITY DOCK" DECAFFEINATED AND REGULAR COFFEE
IMPORTED TEAS