

Black Tie Events are designed to be all inclusive packages
that provide everything you need for a memorable, stress-free day.

All Black-Tie Event Packages include

China Service - Plates, Flatware, Coffee Cup, Water Glass, Water Pitcher,
Breadbasket, Salt & Pepper Shaker,

Linen Service - Linen for guest seating and buffet tables, linen napkins

Event Staff - 2 Hour Set Up / 5 Hour Event / 1 Hour Clean Up

Staff includes Maître D and Waiters, Head Chef and Kitchen Staff, Bartenders

Non-Alcoholic Beverage Service includes bar glassware,
Bottled Water and Sparkling Flavored Water, Premium Soft Drinks
Mixers for all the popular drinks- Coke, Sprite, Ginger-ale, Club Soda,
Tonic Water, Orange Juice, Cranberry, Tomato, Grapefruit, Sour Mix,
Simple Syrup, Grenadine, Bitters, Lemons, Limes, Oranges, Cherries,
Martini Olives plus any non-alcoholic mixers you need to create a signature drink

Desserts - Coffee and Tea Service with Fresh Baked Cookie Platters, Miniature Pastries
and Cheesecake served family style.

All Black-Tie Events start with a Cocktail Hour

followed by your dinner service selection.

Buffet / Seated / Family Style / Action Stations

BLACK TIE COCKTAIL HOUR INCLUDES- STATIONARY PRESENTATION

FRESH FRUIT AND CHEESE DISPLAY AN ELEGANT ASSORTMENT OF IMPORTED AND DOMESTIC CHEESES, SLICED SEASONAL FRUITS AND BERRIES.
SERVED WITH RUSTIC BREADS AND GOURMET CRACKERS

TUSCAN STATION CHEF SELECTION OF GOURMET ITALIAN DELICACIES
IMPORTED PROSCUITTO DI PARMA, SOPSALATA, PEPPERONI, FRESH MOZZARELLA,
BEEFSTEAK TOMATOES, FIRE ROASTED RED PEPPERS, ARTICHOKE HEARTS,
MARINATED MUSHROOMS, SUN DRIED TOMATOES AND ASSORTED OLIVES

GOURMET VEGETABLE DISPLAY AN ABUNDANT DISPLAY OF
CRISP FRESH GARDEN VEGETABLES AND BALSAMIC GLAZED GRILLED VEGETABLES.
SERVED WITH ROASTED GARLIC HUMMUS, AND SPINACH DIP

STATIONARY PRESENTATION WILL BE COMPLIMENTED BY
YOUR SELECTION OF FIVE HAND CRAFTED HORS D'OEUVRES

SMOKED SALMON CUCUMBER CUP / PAN SEARED SESAME TUNA WITH PINEAPPLE MANGO SALSA
JUMBO SHRIMP COCKTAIL / SHRIMP CEVICHE MARTINIS
+MINI BRIOCHE MONTAUK LOBSTER ROLLS (ADDITIONAL \$3 PER PERSON)
BEEF TENDERLOIN ON GARLIC CROSTINI / MINI GRILLED MARBLED RYE REUBEN
WALDORF CHICKEN SALAD ENDIVE SPEARS / MOZZARELLA & TOMATO SKEWERS /
DEVILED EGGS / MARYLAND CRAB CAKES / BAKED LITTLE NECK CLAMS /
BACON WRAPPED SCALLOPS / GRILLED PINEAPPLE SHRIMP / COCONUT SHRIMP / SUSHI ASSORTMENT /
FRANKS IN PUFF PASTRY / TERIYAKI GLAZED BEEF SATAY / BEEF EMPANADAS
ANGUS SIRLOIN SLIDERS / BACON WRAPPED BEEF TENDERLOIN
ITALIAN MEATBALLS / SWEDISH MEATBALLS / MOROCCAN CHICKEN SATAY
COCONUT LOLLIPOP CHICKEN / CHICKEN QUESADILLA
MINI CHICKEN BURRITO WITH AVOCADO CREAM / BUFFALO CHICKEN WINGS
COCKTAIL BBQ BABY BACK RIBS / VEGETABLE SPRING ROLLS
MOZZARELLA EN CARROZZA / VEGETABLE STUFFED MUSHROOMS
SPANAKOPITA TRIANGLE / TOMATO BISQUE SHOTS WITH GRILLED CHEESE
MACARONI & CHEESE BITES / POTATO PANCAKES / COCKTAIL RICE BALLS
MOZZARELLA STICKS / VEGETABLE SAMOSAS

Black Tie Buffet Dinner Service

PASTA SELECTIONS (CHOOSE TWO)

PENNE VODKA / JUMBO CHEESE RAVIOLI / JUMBO STUFFED SHELLS
LASAGNA ROLLATINI / RIGATONI POMODORO / PASTA PRIMAVERA
TORTELLINI BOLOGNESE / TORTELLINI ALFREDO / LOBSTER MAC & CHEESE

MAIN ENTREES (CHOOSE THREE)

HERB ROASTED PRIME RIB / MARINATED GRILLED SKIRT STEAK
BEEF SHORT RIBS WITH RED WINE REDUCTION / GRILLED BONELESS RIB EYE STEAK
CHICKEN FLORENTINE / CHICKEN CUTLET FRANCAISE
CHICKEN CUTLET MARSALA / CHICKEN PARMIGIANA
JUMBO CRAB STUFFED SHRIMP / SHRIMP SCAMPI
MISO GLAZED SALMON FILET / COD FISH OREGANATA
EGGPLANT PARMIGIANA / EGGPLANT ROLLATINI
GRILLED VEGETABLE NAPOLEAN / STUFFED PORTOBELLO MUSHROOMS

VEGETABLES (CHOOSE TWO)

ASPARAGUS IN LEMON BUTTER SAUCE / SUGAR SNAP PEAS AND CARROTS
MIXED VEGETABLE MEDLEY / STRING BEANS WITH SHALLOTS & BUTTER
ROASTED VEGETABLE MEDLEY / COLLARD GREENS WITH SMOKED TURKEY
ASIAN STIR-FRIED VEGETABLES

POTATO / RICE (CHOOSE ONE)

POTATO CROQUETTES / HERB ROASTED BABY POTATOES
MASHED POTATOES (PLAIN OR GARLIC)
WILD RICE PRIMAVERA / MUSHROOM RISOTTO

\$99 PER PERSON +STAFF GRATUITY

(75 GUEST MINIMUM)

Black Tie Seated Dinner Service

SEATED DINNER 1ST COURSE SOUP OR SALAD (CHOOSE ONE)

CLASSIC CAESAR SALAD - CRISP ROMAINE LETTUCE, SHAVED PARMESAN CHEESE, HOMEMADE SEASONED CROUTONS AND CHERRY TOMATOES

SERVED WITH A CLASSIC CAESAR DRESSING

FIELD GREEN SALAD - ORGANIC BABY GREENS WITH CUCUMBERS, CHERRY TOMATOES, CANDIED WALNUTS, CRANRASINS AND CRUMBLED BLUE CHEESE.

SERVED WITH A RASPBERRY VINAIGRETTE DRESSING

SPINACH SALAD - ORGANIC BABY SPINACH, SWEET RED ONIONS, SLICED BABY PORTABELLO MUSHROOMS, AND APPLEWOOD SMOKED BACON.

SERVED WITH A DIJON VINAIGRETTE DRESSING

CLASSIC GREEK SALAD - CRISP ROMAINE AND ICEBERG LETTUCE, CUCUMBER, PLUM TOMATO, FRESH BELL PEPPERS, SWEET RED ONIONS, GREEK OLIVES, FETA CHEESE AND STUFFED GRAPE LEAVES. SERVED WITH A CLASSIC GREEK DRESSING

ROASTED BEET SALAD - CRISP ROMAINE LETTUCE, CHERRY TOMATO, CUCUMBERS, ROASTED BEETS, SWEET RED ONIONS, CRUMBLED GOAT CHEESE AND TOASTED PECANS. SERVED WITH BALSAMIC VINAIGRETTE DRESSING.

SOUP - MINESTRONE / ITALIAN WEDDING SOUP / POTATO LEEK / TOMATO BISQUE / CHICKEN WILD RICE / LENTIL / MANHATTAN OR NEW ENGLAND CLAM CHOWDER / SPLIT PEA AND MANY SEASONAL SOUPS.

2ND COURSE PASTA (CHOOSE ONE)

PENNE VODKA SAUCE / TORTELLINI BOLOGNESE / TORTELLINI ALFREDO

RIGATONI POMODORO / JUMBO STUFFED SHELLS

MAIN COURSE (CHOOSE THREE)

HERB ROASTED PRIME RIB / MARINATED GRILLED SKIRT STEAK

BEEF SHORT RIBS WITH RED WINE REDUCTION / GRILLED RIB EYE STEAK

CHICKEN FLORENTINE / CHICKEN CUTLET FRANCAISE

FREE RANGE ROASTED HALF CHICKEN / CHICKEN CUTLET MARSALA

CRAB STUFFED JUMBO SHRIMP / CRAB STUFFED FILET OF SOLE

SHRIMP SCAMPI / MISO GLAZED SALMON FILET

VEGETARIAN SELECTION WILL ALSO BE INCLUDED

WITH SEATED DINNER PACKAGE

VEGETABLE AND STARCH FOR MAIN COURSE (CHOOSE TWO)

ASPARAGUS IN LEMON BUTTER SAUCE / SUGAR SNAP PEAS AND CARROTS

MIXED VEGETABLE MEDLEY / STRING BEANS WITH SHALLOTS & BUTTER

SAUTEED BROCCOLI / BABY CARROTS IN BUTTER SAUCE

POTATO CROQUETTES / HERB ROASTED BABY POTATOES / MASHED POTATOES

WILD RICE PRIMAVERA / MUSHROOM RISOTTO

\$110 PER PERSON +STAFF GRATUITY

(75 GUEST MINIMUM)

Black Tie Family Style Dinner Service

SALAD SELECTIONS (CHOOSE TWO)

CLASSIC CAESAR SALAD - CRISP ROMAINE LETTUCE, SHAVED PARMESAN CHEESE,
HOMEMADE SEASONED CROUTONS AND CHERRY TOMATOES

SERVED WITH A CLASSIC CAESAR DRESSING

FIELD GREEN SALAD - ORGANIC BABY GREENS WITH CUCUMBERS, CHERRY TOMATOES,
CANDIED WALNUTS, CRANRASINS AND CRUMBLED BLEU CHEESE.

SERVED WITH A RASPBERRY VINAIGRETTE DRESSING

SPINACH SALAD - ORGANIC BABY SPINACH, SWEET RED ONIONS,
SLICED BABY PORTOBELLO MUSHROOMS, AND APPLEWOOD SMOKED BACON.

SERVED WITH A DIJON VINAIGRETTE DRESSING

CLASSIC GREEK SALAD - CRISP ROMAINE AND ICEBERG LETTUCE, CUCUMBER,
PLUM TOMATO, FRESH BELL PEPPERS, SWEET RED ONIONS, GREEK OLIVES,
FETA CHEESE AND STUFFED GRAPE LEAVES. SERVED WITH A CLASSIC GREEK DRESSING

ROASTED BEET SALAD - CRISP ROMAINE LETTUCE, CHERRY TOMATO, CUCUMBERS,
ROASTED BEETS, SWEET RED ONIONS, CRUMBLED GOAT CHEESE AND TOASTED PECANS.

SERVED WITH BALSAMIC VINAIGRETTE DRESSING.

PASTA SELECTIONS (CHOOSE TWO)

PENNE VODKA / JUMBO CHEESE RAVIOLI / JUMBO STUFFED SHELLS

RIGATONI BOLOGNESE / TORTELLINI ALFREDO / LOBBSTER MAC & CHEESE

PASTA PRIMAVERA

MAIN COURSE (CHOOSE THREE)

HERB ROASTED PRIME RIB / MARINATED GRILLED SKIRT STEAK

BEEF SHORT RIBS WITH RED WINE REDUCTION / GRILLED RIB EYE STEAK

CHICKEN FLORENTINE / CHICKEN CUTLET FRANCAISE / CHICKEN CUTLET MARSALA

CRAB STUFFED JUMBO SHRIMP / SHRIMP SCAMPI

BAKED SALMON WITH DILL CREAM SAUCE

EGGPLANT PARMIGIANA / GRILLED VEGETABLE NAPOLEAN

STUFFED PORTOBELLO MUSHROOMS

VEGETABLES (CHOOSE TWO)

ASPARAGUS IN LEMON BUTTER SAUCE / SUGAR SNAP PEAS AND CARROTS

MIXED VEGETABLE MEDLEY / STRING BEANS WITH SHALLOTS & BUTTER

SAUTEED BROCCOLI / BABY CARROTS IN BUTTER SAUCE

POTATO / RICE (CHOOSE ONE)

POTATO CROQUETTES / HERB ROASTED BABY POTATOES

MASHED POTATOES / WILD RICE PRIMAVERA / MUSHROOM RISOTTO

\$110 PER PERSON +STAFF GRATUITY

(100 GUEST MINIMUM)

Black Tie Action Stations Dinner Service

Choose Three Stations

PASTA STATION SELECT TWO PASTA CUTS, TWO SIGNATURE SAUCES AND ONE BAKED PASTA

PASTA CUTS-(CHOOSE 2) PENNE / RIGATONI / CHEESE TORTELLINI

PAPPARDELLE / BOW TIE / CAVATELLI / FUSSILLI

PASTA SAUCE-(CHOOSE 2) VODKA / POMODORO / BOLOGNESE / ALFREDO

BAKED PASTA-(CHOOSE 1) LASAGNA ROLLATINE / JUMBO STUFFED SHELLS

BAKED ZITI / LOBSTER MAC & CHEESE

GUESTS CAN CREATE THEIR PASTA DISH WITH A VARIETY OF TOPPING.

POACHED SHRIMP / GRILLED CHICKEN / ITALIAN MEATBALLS / SWEET ITALIAN SAUSAGE /

SAUTEED BROCCOLI / FRESH SPINACH / PORTOBELLO MUSHROOMS / SUNDRIED TOMATOES /

ROASTED VEGETABLES / ROASTED CHERRY TOMATOES / FRESH HOMEMADE MOZZARELLA

CARVING STATION

SELECT TWO ROASTS AND TWO SIDE DISHES

ROAST SELECTIONS

HERB ROASTED PRIME RIB / CARVED TOP ROUND ROAST BEEF

TERIYAKI GLAZED FLANK STEAK / BRAISED BEEF BRISKET / TEXAS BBQ BEEF BRISKET

CARVED ROASTED WHOLE TURKEY / LEMON HERB ROASTED CHICKEN / MAPLE GLAZED HAM /

APPLE RAISIN STUFFED PORK LOIN / TERIYAKI GLAZED PORK TENDERLOIN

+BABY NEW ZEALAND LAMB CHOPS +\$4.00 PER PERSON

SIDE DISH SELECTIONS GARLIC MASHED POTATOES / HERB ROASTED RED POTATOES

WILD RICE MEDLEY / MIXED VEGETABLE MEDLEY / POTATO CROQUETTES

APPLE RAISIN SAGE STUFFING / STRING BEANS WITH SHALLOTS / ASPARAGUS WITH LEMON & BUTTER /

SAUTEED BROCCOLI / ROASTED VEGETABLE MEDLEY / ROASTED BRUSSEL SPROUTS

SLIDER STATION (CHOOSE THREE)

ANGUS SIRLOIN BEEF SLIDERS / TURKEY SLIDERS

BUFFALO CHICKEN SLIDERS / MARYLAND CRAB CAKE SLIDERS

BEER BATTERED COD FISH SLIDERS / PORTOBELLO MUSHROOM SLIDERS

MEATBALL PARMIGIANA SLIDERS / BRAISED BEEF SHORT RIB SLIDERS

SERVED WITH: FRENCH FRIES, ONION RINGS, COLE SLAW,

SLICED TOMATOES, LETTUCE, PICKLED RED ONIONS,

SAUTEED MUSHROOMS, CARMELIZED ONIONS, PICKLE CHIPS

SLICED AMERICAN CHEESE AND APPLEWOOD SMOKED BACON

SEAFOOD STATION (CHOOSE THREE)

JUMBO SHRIMP COCKTAIL / COLD ITALIAN SEAFOOD SALAD /

SHRIMP AND SCALLOP CERVICHE / NEW ENGLAND LOBSTER ROLLS /

BAKED LITTLE NECK CLAMS. / SHRIMP SCAMPI / SEAFOOD PAELLA

BEER BATTERED COD FISH / FRIED CALAMARI / MARYLAND CRAB CAKES

COCONUT CRUSTED JUMBO SHRIMP / CRAB STUFFED JUMBO SHRIMP

ASIAN WOK STATION

OUR CHEFS WILL CREATE FAVORITE ASIAN DISHES

ALL FRESHLY PREPARED AND SERVED IN TAKE OUT CONTAINERS

LO MEIN NOODLES / FRIED RICE / CHICKEN, BEEF, PORK, SHRIMP,

SNOW PEA PODS, SLICED ONIONS, SHIITAKE MUSHROOMS, BOK CHOY,

NAPA CABBAGE, CARROTS, BEAN SPROUTS AND RED BELL PEPPERS

WITH SPICY SZECHUAN SAUCE, SWEET & SOUR SAUCE & TERIYAKI SAUCE

SOUTHERN COMFORT STATION

SHRIMP & CHEDDAR CHEESE GRITS / BUTTER MILK FRIED CHICKEN AND WAFFLES

SLOW ROASTED BBQ BABY BACK RIBS & BBQ PULLED PORK

SERVED WITH SOUTHERN STYLE DIRTY RICE, COLLARD GREENS AND, JALAPENO CORN BREAD

TACOS & FAJITAS STATION

BEEF & CHICKEN TACO, SLICED GRILLED SKIRT STEAK,

PAN SEARED SHRIMP AND PULLED PORK CARNITAS SERVED WITH

CARMELIZED TRI COLOR PEPPERS AND ONIONS

SPANISH RICE & BLACK BEANS, HOMEMADE NACHOS.

REFRIED BEANS, SALSA, GUACAMOLE, DICED TOMATOES,

SWEET RED ONIONS, SLICED BLACK OLIVES, JALAPENO,

NACHO CHEESE SAUCE, SOUR CREAM & SHREDDED LETTUCE

BIER GARTEN STATION

ALE BRAISED BRATWURST, SAUERBRATEN & GERMAN PORK SCHNITZEL

SERVED WITH

SAUERKRAUT, BRAISED RED CABBAGE AND SAUTEED SPATZLE

ALE INFUSED CHEDDAR CHEESE FONDUE AND SOFT BARVARIAN PRETZELS

\$120 PER PERSON +STAFF GRATUITY

(100 GUEST MINIMUM)