

Wedding Menu Historic Inns *of Annapolis* 2023

Butler Passed Hors D'Oeuvres

VEGETABLE AND CHEESE

HOT SELECTIONS

- Parmesan Artichoke Hearts Fritter
- Vegetable Spring Rolls with Chipotle Honey Dip
- Vegetable Samosa with Chutney
- Boursin and Spinach Filo

COLD SELECTIONS

- Medjool Wrapped Dates with Blue Cheese
- Fresh Tomato and Basil Bruschetta
- Goat Cheese and Sun dried Tomato Bruschetta
- Caramelized Vidalia Onion with Goat Cheese

FISH AND SHELLFISH

HOT SELECTIONS

- Shrimp and Bacon
- Mini Crab Cakes with Remoulade
- Seared Scallops with Honey Dijon Avocado Salsa on Masian Spoon
- Soup shooter (*Choose one*): Crab or Lobster Bisque

COLD SELECTIONS

- Chilled Shrimp Cocktail Shooter with Cocktail Sauce
- Crab Salad in Filo Tart
- Tuna Tartar on Wonton Crisps with Wasabi
- New England Style Lobster Salad
- Lime and Chili Marinated Shrimp with Pineapple Salsa

MEAT, GAME AND POULTRY

HOT SELECTIONS

- Open Faced Reuben Sandwich Bites - *Add shooter of Root Beer for \$1 more*
- Lamb Lollipops with Rosemary Red Wine Reduction



- Beef Prosciutto
- Coconut Chicken Skewers with Sweet Chili Sauce
- Chicken Medallions with Guacamole and Pico de Gallo
- Chilled Mini Chicken Tostada
- Mini Chorizo Empanada

COLD SELECTIONS

- Deviled Eggs and Crispy Prosciutto
- Mini Filet Mignon on Toast with Horseradish

(5) Butler Passed hors d'oeuvres included with the per person Package Price.

Cocktail Hour Enhancements

PASTA STATION | \$18 PER PERSON

Requires Station Attendant. \$100.00 Per Station

CHOICE OF TWO PASTAS:

Penne, Spinach Tortellini, Cheese Tortellini, Veal and Mozzarella Tortellini, Potato Gnocchi, Lobster Ravioli, Vegetable Ravioli and Butternut Squash Ravioli

CHOICE OF TWO SAUCES:

Pancetta Sage Cream, Roma Tomato Ragout, Lemon- Herb Reduction with Olive Oil, Sun-Dried Tomato Pesto or Black Pepper Asiago Cream Sauce.

HOT BOARD POTATO MASHER BAR | \$14 PER PERSON

Requires Station Attendant. \$100.00 Per Station

A Trio of Red Potato Mash, Garlic Potato Mash and Sweet Potato Mash, accompanied by Assorted Toppings and Gravy

SWEET WATER CRAB CAKE STATION | \$22 PER PERSON

Requires Station Attendant. \$100.00 Per Station

Jumbo Lump Crab Cake sautéed to order in sweet butter, accompanied by Old Bay Remoulade Sauce, Dijon Horseradish dip and Golden Corn Pepper Relish.

MARYLAND SEAFOOD DISPLAY (SEASONAL) | \$24 PER PERSON

Iced Gulf shrimp, cold water Crab Claws, Horseradish Cocktail Sauce, Stone Ground Mustard and garnished with sliced Lemons.

ANTIPASTO TABLE | \$18 PER PERSON

Spiced, ripe Heirloom Tomatoes with fresh Mozzarella, marinated assorted Olives, Artichokes, Eggplant Caponata, grilled marinated Italian Vegetable display, Prosciutto, Capicola, Mortadella, Genoa salami and sharp Provolone, served with Focaccia bread and Baguettes with Infused Oils.



ARTISINAL CHEESE & FRUIT DISPLAY | \$20 PER PERSON

Imported and Domestic Cheeses with Dried Fruits and Berries, served with Flat-Bread and French Baguettes.

GARDEN FRESH VEGETABLE DISPLAY | \$14 PER PERSON

Grilled, Roasted & Fresh Vegetable Display, Cilantro Pepper Ranch, Hummus, Guacamole, Cumin Scented Pita Points and Grilled Ciabatta Bread.

SEASONAL AND EXOTIC FRESH FRUIT DISPLAY | \$16 PER PERSON

An elaborate display of Fresh Slice Seasonal Fruit and Berries.

CRAB FONDUE | \$24 PER PERSON

Jumbo Lump Crab Dip served with toasted Crostini, assorted Breads and Table Water Crackers.

REFRESHING WEDDING DAY TOUCHES:

PALATE PLEASING FLAVOR-INFUSED WATERS

Watermelon-Basil, Cucumber-Strawberry, Lemon-Mint, Blackberry-Cherry Lime, Watermelon-Rosemary, Lemon-Raspberry-Mint.

LEMONADE & INFUSED LEMONADES

Traditional, Pink Lemonade, Mint -Lavender, Pomegranate, Pink Lemonade, Blueberry-Lavender, Strawberry Lemonade.

FRESH BREWED ICED TEA

Regular, "Southern" Sweet Tea, Peach, Raspberry

Choice of any two of the above: \$5.00 per guest,

Choice of any three of the above: \$6.00 per guest

HOT CIDER STATION

Hot Apple Cider with Cinnamon sticks

\$4.00 per guest

SPECIALTY HOT CHOCOLATES (*PICK 2*)

Milk Chocolate, White Chocolate, Peppermint, Mocha, Dark Chocolate, Caramel

\$5.00 per guest

PASSED CHAMPAGNE & SPARKLING CIDER

House Champagne & Sparkling Cider

\$5.00 per guest

Plated Dinner Package

One glass of our house champagne will be provided for each guest.

A chocolate-dipped strawberry will complement each slice of your wedding cake.



COCKTAIL HOUR

Five selections from our Hors D'Oeuvres listing

FIRST COURSE

Choose One:

FROM THE GARDEN

- Bouquet of Homestead Local Mixed Greens with Shaved Parmesan and Champagne Vinaigrette
- Baby Romaine Hearts with Classic Caesar Dressing, Crisp flat-Bread Croutons
- Shaved Heirloom Tomato Carpaccio with melted Grape Tomatoes, Mozzarella Cheese and a Balsamic Reduction
- Iceberg Lettuce Wedge Salad with Applewood Smoked Bacon, Vine Ripened Tomatoes, Maytag Blue Cheese

SOUPS

- Cream of Crab Soup
- Lobster Bisque Creamy
- Italian Wedding Soup

**MAY DO SOUP & SALAD COURSE FOR \$8.00 ADDITIONAL PER PERSON*

ENTRÉES

Choice of 3 entrées available at higher priced menu item

**EXACT ENTRÉE BREAKDOWN NEEDED TWO WEEKS PRIOR*

POULTRY

- Herb Seared French Cut Chicken Breast with a White Wine Leek Fondue - \$72 per person
- Tuscan Style Brick Chicken Breast in Red Wine Olive Tomato Caper Sauce - \$72 per person
- Roasted Chicken Breast a La Plancha in Orange Scented Sweet Pepper Emulsion - \$72 per person

SEAFOOD

- Roasted Rockfish with Crab Imperial and a Whole Grain Mustard and Olive Oil Vinaigrette - \$82 per person
- Grilled Salmon, Roasted Yellow Pepper Puree and Blistered Tomato and Caper Relish - \$73 per person
- Pan Roasted U-10 Scallops in Sauce Americaine - \$76 per person
- Maryland Crab Cakes with a Sherry-Roasted Garlic Cream Sauce - \$83 per person



MEAT

- Herb-Encrusted Rack of Lamb in a Cranberry-Red Wine Reduction - \$82 per person
- Grilled Pork Chop with Caramelized Apples and Fresh Rosemary - \$72 per person
- Filet Mignon-Classic, Red Wine Reduction or Bernaise Sauce - \$84 per person, Avocado Butter, Roasted Shallot Butter - \$2 per person additional
- Red Wine Braised Short Rib in Reduction of Braising Juices - \$74 per person

VEGETARIAN / VEGAN

- Butternut Squash Ravioli in Brown Butter Sage Sauce
- Grilled Vegetable Plates with Sweet Potato Hash
- Stuffed Acorn Squash with Quinoa, Roasted Apples and Pecans
- Stuffed Portobello Mushrooms with Grilled Vegetable Medley and Blistered Tomatoes

DUAL PLATES

- Surf and Turf
- Filet Mignon and Maryland Crab Cake - \$95 per person
- Slow Braised Short Rib and Lobster Ravioli in Tarragon Scented Red Wine Sauce - \$89 per person

All dinners also include Fresh Baked Rolls & Butter, Fresh-Brewed Regular and Decaf Coffee and Hot Tea

Please choose your accompaniments from the following menu, or make any suggestions you may have to your Wedding Catering Manager.

STARCHES

Choose one to be served with all entrées:

- Classic Risotto
- Herb Roasted Fingerling
- Dauphinoise Potatoes
- Roasted Garlic Whipped Potatoes
- Crispy Polenta Cake

VEGETABLES

Choose one to be served with all entrées:

- Asparagus
- French Green Beans
- Heirloom Color Carrots
- Broccolini
- Swiss Chard Squash and Zucchini Medley
- Roasted Brussels Sprouts

Buffet Dinner Package

One glass of our house champagne will be provided for each guest.

A chocolate-dipped strawberry will complement each slice of your wedding cake.



COCKTAIL HOUR

Five selections from our Hors D'Oeuvres listing

FIRST COURSE – SERVED AT TABLE

Choose One:

FROM THE GARDEN

- Bouquet of Homestead Local Mixed Greens with Shaved Parmesan and Champagne Vinaigrette
- Baby Romaine Hearts with Classic Caesar Dressing, Crisp flat-Bread Croutons
- Shaved Heirloom Tomato Carpaccio with melted Grape Tomatoes, Mozzarella Cheese and a Balsamic Reduction
- Iceberg Lettuce Wedge Salad with Applewood Smoked Bacon, Vine Ripened Tomatoes, Maytag Blue Cheese

SOUPS

- Cream of Crab Soup
- Lobster Bisque Creamy
- Italian Wedding Soup

**MAY DO SOUP & SALAD COURSE FOR \$8.00 PER PERSON*

HOT ENTRÉES (CHOOSE THREE)

- Prime Rib Carving Station
- Turkey Carving Station
- Grilled Pork Loin with Caramelized Apples & Fresh Rosemary
- Salmon in a Honey Tangerine Pan Sauce
- Maryland Crab Cakes
- Herb Seared French Cut Chicken Breast in White Wine Leek Fondue
- Tuscan Style Brick Chicken Breast in Red Wine Olive Tomato Caper Sauce
- Roasted Chicken Breast a La Plancha in Orange Scented Sweet Pepper Emulsion
- Shrimp Scampi
- Butternut Squash Ravioli in Brown Butter Sauce

ACCOMPANIMENTS (CHOOSE THREE)

- Classic Risotto
- Herb Roasted Fingerling
- Dauphinoise Potatoes



- Roasted Garlic Whipped Potatoes
- Crispy Polenta Cake
- Asparagus
- French Green Beans
- Heirloom Color Carrots
- Broccolini
- Swiss Chard Squash and Zucchini Medley
- Roasted Brussels Sprouts

All dinners also include Fresh Baked Rolls & Butter, Fresh-Brewed Regular and Decaf Coffee and Hot Tea

\$95.00 per person

Cocktail Reception Heavy Hors D'Oeuvres

One glass of our house champagne will be provided for each guest.

A chocolate-dipped strawberry will complement each slice of your wedding cake.

COCKTAIL HOUR

Five selections from our Hors D'Oeuvres listing

DINNER HOUR

All Stations Require Carver Or Station Attendant. \$100.00 Per Station

STATION ONE:

Carving Station with your choice of *(one)*:

Prime Rib or Turkey Breast

Each Served with Rolls and Condiments

Accompanied by *(choose one)*:

- Bouquet of Homestead Local Mixed Greens with Shaved Parmesan and Champagne Vinaigrette
- Baby Romaine Hearts with Classic Caesar Dressing, Crisp flat-Bread Croutons
- Shaved Heirloom Tomato Carpaccio with melted Grape Tomatoes , Mozzarella Cheese and a Balsamic Reduction
- Iceberg Lettuce Wedge Salad with Applewood Smoked Bacon, Vine Ripened Tomatoes, Maytag Blue Cheese

STATIONS TWO & THREE:

Choice of *(two)* of the following stations :

MARYLAND INN PASTA STATION

Choice of Two Pastas: Penne, Fettuccine, Orecchiette or Cheese Tortellini

Choice of Two Sauces: Roasted Tomato Marinara, Basil Pesto or Alfredo

Heavy Hors D'Oeuvres Package



HOT BOARD POTATO MASHER BAR

A Trio of Red Potato Mash, Garlic Potato Mash and Sweet Potato Mash, accompanied by Assorted Toppings and Gravy

RISOTTO STATION

Applewood Smoked Bacon, Roasted Vegetables, Fresh Spinach, Tomato, Shiitake Mushroom and Grated Parmesan Cheese

ICED SEAFOOD DISPLAY STATION

Iced Gulf Shrimp, Cold Water Crab Claws, Horseradish Cocktail Sauce, Stone Ground Mustard and Garnished with Sliced Lemons

SWEET WATER CRAB CAKE STATION

A trio of red potato mash, garlic potato mash, sweet potato mash, accompanied by assorted toppings and gravy

All dinners also include Fresh Baked Rolls & Butter, Fresh-Brewed Regular and Decaf Coffee and Hot Tea

\$95 per person, \$120 w/Iced Seafood Display Station

After Party Snacks

SLIDERS (*PICK 2*) | \$9 PER PERSON

Select 1: Fried Chicken (Regular or Buffalo), All-Natural Beef or House-Made Crab Cake

Tiny lettuce, tomato, onion, sauces to accompany, natural sea salt fries

FLAVORED POPCORN (*PICK 2*) | \$8 PER PERSON

- Crab Spiced
- Cayenne
- Cinnamon
- Garlic Parmesan
- White Cheddar
- Buttered

S'MORES (*SERVED WITH HOT CHOCOLATE*)

- Original S'mores - Graham Cracker, Hershey Bar, Marshmallow

(Pick 2 Specialty S'mores)

- Peppermint S'mores Shortbread Cookies, White Chocolate with Peppermint
- Peanut Butter S'mores Chocolate Wafers, Chocolate Peanut Butter, Marshmallow Toasted Coconut S'mores

- Graham Crackers, Heath Bar Chocolate, Toasted Coconut Marshmallow
- \$10.00 per person for Original S'mores & (1) Specialty S'mores with Hot Chocolate
- \$8.00 per person for Original S'mores and Hot Chocolate



COOKIES & MILK (*PICK 3*) | \$8 PER PERSON

- Served with Regular Milk & Chocolate Milk

SERVERS TO PASS ON SILVER TRAYS

- Chocolate Chip
- Sugar
- Oatmeal Raisin
- White Chocolate Macadamia
- Double Chocolate
- Peanut Butter

(Menu continued next page)

Beverage Selection

Open Bar Selections include unlimited beverages for four (4) hours

ALL BAR SELECTIONS INCLUDE:

SELECT WINES (*CHOICE OF 5*)

- CABERNET SAUVIGNON
- PINOT NOIR
- MERLOT
- CHARDONNAY
- SAUVIGNON BLANC
- PINOT GRIGIO
- MOSCATO
- WHITE ZINFANDEL

SELECT BEERS (*CHOICE OF 3*)

- MICHELOB ULTRA®
- YUENGLING
- BUD LIGHT®
- MILLER LITE
- HEINEKEN®
- STELLA ARTOIS
- CORONA®
- BUDWEISER

FRESH JUICES | SOFT DRINKS | MINERAL WATERS

BEER AND WINE

BY THE HOUR | PER PERSON, STARTING FROM 2 HOURS

- BEER & WINE
- BUDWEISER®
- BUD LIGHT®
- HEINEKEN®
- CORONA®
- LOCAL CRAFT BEER





- SELECT WINES
- FRUIT JUICES
- SOFT DRINKS
- MINERAL WATERS

4 Hours of Open Bar | \$36 per person

5 Hours of Open Bar | \$45 per person

DELUXE BRANDS

- SMIRNOFF VODKA
- CONCIERE GIN
- SAUZA SILVER TEQUILA
- JIM BEAM BOURBON
- CRUZAN® LIGHT RUM
- CUTTY SARK BLENDED SCOTCH
- SEAGRAMS VO® WHISKEY

4 Hours of Open Bar | \$43 per person

5 Hours of Open Bar | \$53 per person

PREMIUM BRANDS

- TITOS® HANDMADE VODKA
- GRAY WHALE GIN
- ESPOLON BLANCO TEQUILA
- DIPLOMATICO MANTUAO RUM
- FAMOUS GROUSE SCOTCH
- CROWN ROYAL® WHISKEY
- MAKERS MARK® BOURBON

4 Hours of Open Bar | \$53 per person

5 Hours of Open Bar | \$66 per person

NON-ALCOHOLIC BAR

Assorted Soft Drinks, Juices & Bottled Water

**THIS WOULD ALSO INCLUDE GUESTS BETWEEN AGES OF 12 AND 20*

4 Hours \$18.00 per guest/Additional Hour: \$4.00 per guest

SET-UP & BARTENDERS

We recommend a Bartender for every 75 guests

Bartender Fee is \$150.00 per bartender for five hours

Additional charge of \$30.00 per bartender for each additional hour



BAR ENHANCEMENTS

Signature Drinks: Let us create a Signature Drink for your Wedding!

Let us know a special color or flavor and we'll customize a drink for you.

Custom Pricing

WINE SERVICE WITH DINNER

Table side wine service using House Wines

\$30.00 per bottle

Additions



GETTING READY ADD ONS **MORE DETAILS TO COME*

1 Hour of Service

#1 Charcuterie, fresh Seasonal Fruits, Sparkling Water, OJ, and Champagne.

#2 Finger Sandwiches or Sandwich tray, Fruit, Chips, fresh Imported and Domestic Cheeses. assorted Beer.

#3 Breakfast pastries, coffee service, Champagne, OJ.