



## Wedding Reception Menu

### Butler Passed Hors d'Oeuvres

*Choice of 5*

BHCC Jumbo Shrimp Cocktail with Horseradish laced Cocktail Sauce

Toasted Crostini with Goat Cheese and Roasted Bell Pepper

Prosciutto Wrapped Melon Skewer

Buckwheat Blinis with American Sturgeon Caviar and Crème Fraîche

Jumbo Lump Crab and Mango Louis in Phyllo Cup

Petite Jumbo Lump Crab Cake with Pommery Mustard Sauce

Seared Sea Scallop and Spinach Boursin Tart

Smoked Trout-Spinach Pinwheel with Boursin

Grilled Shrimp on Skewers with Louis Sauce in Elegant Oversized Martini Glass

Coconut Shrimp with Mango-Barbecue Sauce

Bite Size Beef Wellingtons with Mushroom Mousse

Beef Tenderloin Carpaccio on Herbed Focaccia Bread

Rosemary Crusted Lamb Chop Lollipop and Stone Ground Mustard

Smoked Duck Confit with Lingonberry Compote on Potato Gaufrette

Curried Chicken Salad on Seedless Cucumber Rounds

Thai Style Chicken Satay with Spiced Peanut Sauce

Crisp Vegetarian Spring Rolls with Szechuan Sauce

Watermelon Domino with Cracked Pepper and Feta Cheese

Manchego Cheese and Pesto Crostini laced with Basil Oil

Roasted Herb and Garlic Hummus Baguette sprinkled with Feta Cheese

Cherry Mozzarella Cheese and Basil Lollipop

Spanakopita Phyllo Purse of Brie with Raspberries

Assorted Sushi Rolls with Wasabi laced Soy Sauce and Pickled Ginger

Tartar of Fresh Ahi Tuna and Wasabi in Nest of Daikon Radish presented on Spoon

Tomato Bruschetta on Garlic Focaccia

*Price based upon selection.*



## First Course

Choice of one

### Appetizer I

Jumbo Lump Crab Cake with Golden Brioche Crust  
on a Nest of Crisp Frisée Lettuce, Red Oak Leaf Greens and Mizuna Lettuce  
Composition of Mustard Seed, Sorrel Herb and Sherry Wine Dressing

### Appetizer II

Gathered Mesclun Greens, Fresh Herbs and Endive Points  
Candied Pecans & Spiced Dried Cherries with Vermont Organic Goat Cheese on Seeded Flatbread Crostini  
and Balsamic Vinaigrette

### Appetizer III

Mandarin Spinach Salad  
Tender Baby Spinach with Mandarin Oranges, Sliced Red Onion, Toasted Almonds,  
Montrachet Cheese and Honey-Mustard Vinaigrette

### Appetizer IV

Tomato Trio  
Red, Yellow and Green Beefsteak Tomatoes, sliced and layered with Fresh Mozzarella and Basil  
Sprinkled with Cracked Black Pepper and Coarse Salt with Balsamic-Herb Drizzle



## Entrée

Choice of one

### Entree I

Five Pepper Seared Medallion of Beef Tenderloin with Green Peppercorn & Tarragon Cabernet Demi Sauce  
Golden Potato Galette with Fresh Horseradish Shaving and Haricot Vert and Baby Green Top Carrots

### Entree II

Copper Pan Seared Duo Medallion  
Medallions off Angus Beef Tenderloin & Lemon Pepper Crusted Filet of Sea Bass Filet  
Demi Sauce  
Sweet Potato and Yukon Gold Potato Mash and Fresh Market Vegetable Medley

### Entree III

Pan Seared Dover Sole Stuffed with Lobster and Shrimp in Light Riesling Wine & Saffron Cream Sauce  
Sautéed Baby Leaf Spinach with Pine Nuts and Pilaf of White and Wild Rice  
*Market Price*

### Entree IV

Seared Beef Tenderloin with Maryland Jumbo Lump Crab Cake  
Oak Barrel Aged Whiskey and Grain Mustard Sauce  
Duchess Potatoes with Fresh Herbs and Sautéed Spinach with Shallots  
*Market Price*



Fresh Baked Breads, Flatbreads and Focaccia with Sweet Whipped Butter



Dessert to Complement the Wedding Cake

Choice of

Dessert I

Bittersweet Milk and Dark Chocolate Tasting  
Chocolate Peanut Butter Crisp, White Chocolate Mousse  
with Drizzle of Field Berry Sauce

Dessert II

BHCC Crème Brulee with Fresh Berries

Dessert III

Passion Fruit Sorbet with Fresh Mint and Berries

Dessert IV

Key Lime Tart  
refreshing true Key Lime Juice Cream in a Butter Cookie Dough Crust  
topped with Mango Sauce and Vanilla Whipped Cream



Estate Coffee, Decaffeinated Coffee or Tea Selection Chest



Preferred Vendor Listing  
2007

Florists

Floral Specialties  
Cham Dolan: 703.597.6978 (cell)

Enchanted Florist  
Phyllis: 703.836.7777

Music

East Coast Entertainment for Band Selections  
Nancy Oliver: [www.eastcoastentertainment.com](http://www.eastcoastentertainment.com)  
Noliver@eastcoastentertainment.com  
(800)-277-6874

DJ's

Elegant Wedding DJ Services:  
Chris Laich: 202.997.2514

Strings & Instrumental  
Ensemble Elan:  
Julie Zupan: 703.548.0555

Transportation

Prime Transportation  
PJ: 301.449.7007

Contact the Catering Office for additional details and information at  
(703) 329-1448 Ext. 5512 or 5513