



Chesapeake Bay Beach Club

## Wedding / Reception Menus

### **BEVERAGE SERVICES**

*Open Bar selections include unlimited beverages for four hours per guest*

#### **Non-Alcoholic Bar**

Assorted Soft Beverages, Juices and Bottled Water.

#### **Beer/Wine & Soda Bar**

A vast selection of regional, craft, domestic and imported beers such as: Blue Moon, Yuengling, Coors Light, Miller Light, Heineken and Corona. Bohemian Highway Varietal Wines: Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, and assorted Soft Drinks, Juices, and Bottled Water.

#### **House Bar**

Skyy Vodka, Tangueray Gin, Bacardi Rum, Capt. Morgan Spiced Rum, Jim Beam Bourbon, Seagrams 7 Whiskey, Famous Grouse Scotch, Margaritaville Gold Tequila, Mixers, Soft Drinks, Domestic and Imported Beers, Bohemian Highway Varietal Wines: Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot.

#### ***Additional Selections:***

Pepperwood Grove Family: Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, Pinot Noir.

#### **Premium Bar**

Absolut Vodka, Bombay Gin, Bacardi Rum, Capt. Morgan Spiced Rum, Malibu Coconut Rum, Jack Daniels Tennessee Whiskey, Seagrams VO, Dewars Scotch, Jose Cuervo Tequila, Di Saronno Amaretto, Bailey's Irish Cream, Chambord Royale, Grand Marnier, Kahlua, Korbel Brandy, Mixers, Soft Drinks, Domestic and Imported Beers, Charles de Fere Brut Champagne, Good Night Family Varietal Wines: Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, Lockwood Pinot Noir.

#### ***Additional Selections:***

Frances Coppola "Diamond Series": Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, Pinot Noir.  
Artesa Vineyards: Chardonnay, Cabernet Sauvignon, Pinot Noir & Merlot, Erath Pinot Gris.

*\*All bar services can be customized to fit specific tastes.*



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### **BEVERAGE SERVICES** *CONTINUED*

*Open Bar selections include unlimited beverages for four hours per guest*

#### **Ultra Premium Bar**

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Rum, Malibu Coconut Rum, Mt. Gay Rum, Makers Mark Bourbon, Crown Royal Whiskey, Glenlivet 12yr Single Malt Scotch, Patron Reposado Tequila, Di Saronno Amaretto, Bailey's Irish Cream, Chambord Royale, Frangelico, Grand Marnier, Kahlua, Korbel Brandy, Remy Martin or Hennessy Cognac, Mixers, Soft Drinks, Domestic and Imported Beers, Charles de Fere Brut Champagne, Alexander Valley Wines: Chardonnay, Cabernet Sauvignon, Merlot, Pessagno Pinot Noir, Erath Pinot Gris.

#### ***Additional Selections:***

La Crema Chardonnay, Erath Pinot Gris, Rodney Strong Cabernet Sauvignon and Merlot, La Crema Pinot Noir.

#### **Set-Up & Bartenders**

Your sales manager will assist you in determining the number of bar stations and bartenders you will need. An additional bar station and/or an additional bartender is required for every 75 guests.

### **CLASSIC ENHANCEMENTS**

#### **Signature Drink**

Let us create a custom drink for you on your special day! Pick a favorite color, flavor or brand and we'll customize a drink for you. The perfect accent to your cocktail hour! Custom pricing.

#### **Wine Service**

Tableside wine service may be added for \$5.95 per guest with House or Premium Bars

#### **Champagne Toast**

One champagne toast, with Charles de Fere Brut Champagne, may be added.

A Premier Toast with Veuve Clicquot Brut Yellow Label may be added.

#### **Coffee & Tea**

Our 100% Colombian selections of coffee, decaffeinated coffee, regular and herbal teas station.

#### **Cordial Service**

Choose from our selection of fine cordials to be passed to your guests to conclude your meal service.

A perfect finale to your dining experience. Selection may include: Amaretto, B&B, Drambuie, Frangelico, Godiva Chocolate Liqueurs, Grand Marnier, Lemoncello, Sambuca, Tia Maria.

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### **BUTLER PASSED HORS D'OEUVRES**

*All of the following selections are priced per one hundred pieces.*

Grilled Rosemary Shrimp Scampi

Petite Soft Crab Sandwich on Brioche with Chesapeake Remoulade

Seared Kobe Sirloin with Cranberry Horseradish Sauce

Sesame Seared Tuna with Wasabi Mayo and Seaweed on a Crispy Wonton

Design your own hors d'oeuvre with the Chef

Miniature Maryland Crab Cakes served with Chesapeake Remoulade

Marinated Lamb Lollypops with Pomegranate Balsamic Glaze

Brie Stuffed Fig Wrapped in Prosciutto

Jumbo Shrimp Cocktail

Grilled Bacon Wrapped Barbeque Shrimp Skewer

Fried Shrimp "Chopsticks"

Asian Lobster and Tobiko Canape on Cucumber

Pear and Almond Brie in Fillo

Poached Baby Pears Stuffed with Roquefort Mousse

Mini Grilled Cheese with Tomato Soup

Chorizzo Stuffed Dates Wrapped in Applewood Smoked Bacon

Petite Fresh Mozzarella with Grape Tomato and Basil

Gorgonzola and Caramelized Onion Profiterole with Figs

Smoked Salmon and Cucumber Pinwheel

Grilled Tandoori Chicken Skewers with Spicy Green Chutney

Trio of Bruschetta Crostini

Twice-Baked New Red Potato with Cheddar and Chives

Cane Sugar Grilled Pineapple Skewers with Mint Jalapeno Pesto Sauce

Piquant Peppadew and Savory Cheese "Cherry Bomb"

Honey Peppercorn Bacon Skewers



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### STATIONARY HORS D'OEUVRES

#### **Artisan Breads and Garden Vegetables**

A colorful and worldly display of crisp garden vegetables, freshly baked sliced breads and infused oils, spreadable cheeses, balsamic tomato spread, trio of creamy hummus and cool ranch dip.

#### **Hand Crafted Cheese Sampler**

A fine selection of domestic and hand crafted international cheeses accompanied by fresh seasonal fruit and berries, assorted crackers and creative dipping sauces.

#### **Combination Display**

Combination of artisan breads, garden vegetables and the Hand Crafted Cheese Sampler.

#### **Fresh Local Seafood**

Fresh Oysters on the half shell, baked Oysters Rockefeller, Clams Casino, and Cocktail Crab Claws served with cocktail sauce, mignonette, and Tabasco.

#### **Beach Club Hot and Cold Dips**

Spicy Crab Fondue, Spinach and Artichoke Dip, Roasted Red Pepper Hummus, and Sun Dried Tomato Pesto Dip served with an assortment of rustic breads.

#### **Seasonal Fruit Display**

A creative display of whole and cut seasonal fruits accompanied by bright colorful garnishes and chilled sauces for dipping.

#### **Antipasto Table**

Heirloom Tomatoes with Fresh Mozzarella, Marinated Assorted Olives and Artichokes, Eggplant Caponata, Rainbow Tortellini with Fresh Basil, Capicola, Mortadella and hard Salami, Warm Focaccia and Infused Oils.

#### **Sushi and Sashimi Display**

A representation of several styles of Sushi and Sashimi Served with Traditional Condiments. Featured selections include: California Vegetarian Roll, Shrimp, Lobster, Crab, and Yellowfin Tuna.

#### **Chilled Soup Sips**

Cool and Refreshing Treats Served in an Elegant Glass in a variety of fun flavors and colors such as White Gazpacho, Strawberry Vermouth and Raspberry Fusion just to name a few.



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## **ACTION STATIONS / HORS D'OEUVRES**

*All Stations are Attended*

### **Mashed Potato Bar**

Garlic mashed potatoes and mashed sweet potatoes piped into martini glasses with a self serve fixings bar of cheddar cheese, chopped bacon, chives, brown sugar, cinnamon and mini marshmallows.

### **Oyster and Andouille Sausage Fritters**

Spicy and delicious pan fried fritters topped sweet corn coulis with and served on tasting spoons.

### **Asian Seared Sea Scallops**

Fresh tender sea scallops in a wasabi pea crust, pan seared and topped with flying fish roe and micro daikon

### **Wine and Cheese Sampler**

A sampling of fine wines paired with hand crafted artisan cheeses, from around the World with an assortment of crackers and rustic breads;

Gruyere with Sauvignon Blanc

Wensleydale and Cranberry with Chardonnay

Fines Herbs Boursin with Gewürztraminer

St. Andre Triple Cream with Fruity Rose

Manchego with Merlot

Aged Farmhouse Cheddar with Cabernet

### **Appetizer and Beer Pairings Featuring Dogfish Head Beers**

Fabulous, fun finger foods and their delicious local beverage counterparts;

90 Minute IPA with Grilled Flat Iron Steak and Stilton Crostini

60 Minute IPA with Fire Roasted Jalapeno and Aged Cheddar Crisps

Raison D' Etre with Seared Duck and Goat Cheese Lavash

Indian Brown Ale with Smoked Gouda & Chorizo Clouds

Midas Touch with Warm Brie and Sliced Green Apples

Palo Santo Marron with Grilled Chorizo Bites

Shelter Pale Ale with Roasted Wild Mushroom Pizza



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## TABLE STARTERS

*Pre-set on the table for your guests to enjoy as they are seated*

### **Shrimp Cocktail**

A trio of jumbo shrimp served with our mildly spicy sauce at each table setting

### **Flat Breads and Cheese**

Delicious spreadable Alouette cheese and sliced warm artisan flat breads served to each table

### **Bruschetta**

Baskets of crisp toasted baguette sliced and served to each table with a sampler of roasted red pepper topping, classic tomato basil spread, and grilled Italian vegetable bruschetta topping.

### **Chilled Soups**

A cool and refreshing way to begin your dinner experience. Choose from a variety of flavors including White Gazpacho, Strawberry Vermouth or Raspberry Fusion.

## SOUPS AND SALAD ENHANCEMENTS

*Add a delicious soup course to your meal or embellish your salad course with one of the following colorful creations*

### **Soup Course**

Choose from Velvet Cream of Crab, Cream of Asparagus and Wild Mushroom, or Italian Wedding Soup

### **Soup and Salad**

Your choice of soup demitasse served with a bouquet of salad on a rectangle sampler plate

### **Bouquet of Salad**

A colorful bundle of petite greens garnished with edible micro flowers and drizzled with honey strawberry dressing

### **Citrus and Berries**

Fresh seasonal berries served atop citrus micro greens in a martini glass with tangerine vinaigrette and a lemongrass swizzle

### **Lobster Martini**

Dilled lobster and new potato salad served atop mixed greens in a martini glass



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## **INTERMEZZO**

*Add one of these tasty palate refreshers between meal courses for an added elegant touch*

### **Fruit Skewers**

Twin skewers of melon and berries drizzled with a mint - cilantro yogurt sauce

### **Sorbets**

Blackberry Cabernet, Lemon, and Blood Orange Sorbets served as a smooth and refreshing trio

### **Frozen Grapes**

Icy and refreshing green seedless grapes served in an elegant glass with mint garnish

### **Pear and Ginger Lemonade Sip**

Garnished with a poached baby pear



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## BUFFETS

*Buffet includes our warm house bread and butter*

### Entrée Selections

- Grilled Marinated London Broil with Madeira Demi Glace
- Penne pasta tossed with grilled vegetable primavera in fresh herb Asiago sauce
- Seared Salmon with champagne dill sauce and micro watercress
- Peppered Pork Tenderloin grilled with a blackberry balsamic glaze and braised leeks
- Thyme scented Chicken Piccata garnished with capers and tomato concasse
- Orecchiette with sautéed broccoli rabe and grilled sweet Italian sausage
- Grilled Chicken Marsala with wild mushrooms and spinach
- Fresh Herb Crusted Chilean Sea Bass with lemon beurre blanc
- Sliced Beef Tenderloin with sautéed exotic mushrooms and Burgundy sauce
- Shrimp and Crab Lasagna Rolls with ham, ricotta cheese, green onions and sherry cream

### Cold Selections

*Includes spring greens salad tossed with roasted walnuts, grated Gruyere and light pear vinaigrette*

*Choose one additional*

- Crisp Cucumber and Carrot Slaw
- Seasonal Fruit Salad
- Chilled marinated grilled vegetable display
- Broccoli and Grape Salad with toasted sunflower seeds
- Marinated sliced Heirloom Tomatoes with basil and cracked pepper
- Chilled Asparagus with lemon and caper dressing
- Minted Zucchini Salad with plum tomatoes

### Vegetables – choose one

- Chef's Seasonal Creation
- Summer Squash and Bell Peppers
- Roast Broccoli and Rainbow Cauliflower
- Green Beans and Baby Carrots
- Snap Peas Medley

### Starch – choose one

- Herb Roasted Red Potatoes
- Garlic Mashed Potatoes
- Chef's Gourmet Rice Blend
- Mashed Sweet Potatoes
- Roast Fingerling Potatoes

### BUFFET ENHANCEMENTS

#### Maryland Jumbo Lump Crab Cakes

Our famous crab cakes can be added to a buffet.

#### Carved Prime Rib

Slow roasted with peppercorns, herbs and shallots. Served with horseradish sauce and au jus

#### Carved Herbed Turkey

Seasoned with thyme and sage, served with orange cranberry chutney



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## Wedding / Reception Menus

### PLATED ENTREE SELECTIONS

*All plated entrees are served with our house salad, rolls and butter, and our Chef's creation of seasonal vegetable and starch customized to compliment your selection*

#### PAIRED ENTRÉES

##### **New York Strip and Shrimp**

Black Angus New York Strip grilled medium and topped with sautéed Jumbo Shrimp Scampi

##### **Filet and Chilean Sea Bass**

Filet Mignon with port jus and Herbed Chilean Sea Bass with lemon beurre blanc

##### **Filet and Crab Cake**

Our Famous Jumbo Lump Crab cake and Filet Mignon with port wine jus

##### **Chicken and Crab Cake**

Grilled Lemon and Chive Chicken Breast with our Famous Jumbo Lump Crab Cake

#### LAND ENTRÉES

##### **Filet Mignon**

Grilled Medium Rare with Merlot Demi Glace and Crumbled Gorgonzola

##### **Pork Rib Chop**

Frenched Pork Rib Chop grilled Au Poivre and finished with a Pomegranate Balsamic Reduction

##### **Mojito Chicken**

Mint, Lime and Rum Marinated Boneless Breast topped with a Jerk Grilled Pineapple Salsa

##### **Lemon and Chive Chicken**

Grilled Lemon Marinated Boneless Breast with a Chive Beurre Blanc

##### **Stuffed Chicken Portobello**

Boneless Chicken Breast Stuffed with Rosemary-Cured Ham, Portobello Mushrooms and Gruyere served with a Roasted Shallot Pan Sauce



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## **PLATED ENTREE SELECTIONS** *CONTINUED*

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### **Seared Rack of Lamb**

Seared with Rosemary and Garlic and Served with a Sweet and Tart Black Cherry Demi Glace

### **Black Angus New York Strip**

Seasoned with a Southwestern Marinade and Grilled Medium

## **SEA ENTRÉES**

### **Maryland Jumbo Lump Crab Cakes**

Twin Delicate Cakes – As seen on the Today Show!

### **Yellowfin Tuna**

Sashimi grade Tuna Seared Medium Rare in a Wasabi Sesame Crust and Drizzled with a Ginger Hoisin Glaze

### **Tasmanian Wild Salmon**

Rich Flavored Wild Salmon Filet Seared in a Mint and Rocket Pesto and Served with a Buttery Lemon Sauce

### **Stuffed Rockfish Imperial**

Baked Wild Rockfish Stuffed with Jumbo Lump Crab Imperial

### **Mahi Mahi**

Grilled Lime and Garlic Marinated Mahi Mahi topped with a Lump Crab and Flame Roasted Pepper Salsa

### **Seafood Sampler**

Seared Scallops, Shrimp and Lobster Tail in a Roasted Garlic and Basil Butter

### **Chilean Sea Bass**

Mild and Delicate Chilean Sea Bass Broiled in a Fresh Herb Crust



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## **DESSERTS**

*Nothing completes the perfect menu more than something sweet*

### **Chocolate Fondue Fountain**

Wow your guests with a working fountain of luscious dark chocolate surrounded by a selection of fresh fruits, berries, fried brownies, banana foster treats, Oreo cookies, pretzel sticks, marshmallows and mini cream puffs.

### **Tri-Fecta Fountain**

A triple fountain display of white, dark, and milk chocolates surrounded by all of the dipping treats listed above

### **Cake and Ice Cream**

Add a scoop of chocolate or vanilla ice cream to your wedding cake for an extra special treat

### **Chocolate Covered Strawberries**

Dark chocolate covered strawberries drizzled with white chocolate and served with your wedding cake slices or as a station

### **Petite Mousse in a Glass**

A wonderful pairing of smooth creamy chocolate and raspberry mousses served in an elegant cordial glass.

### **Berries and Cream**

Fresh seasonal berries served in a martini glass with freshly whipped cream and a sprig of mint

### **Ice Cream Social**

We scoop the ice cream – you choose your toppings from the self-serve toppings bar. Includes chocolate and vanilla ice cream, hot fudge and caramel, crushed candies, nuts, whipped cream and cherries



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## HAPPILY EVER AFTER

*Have you and your guests danced so much that you're hungry again?  
Choose one of these late night snacks to keep from stopping on the way home!  
The below items can be butler passed or stationed toward the end of your event.*

### **Kobe Burger Sliders**

Complete with onion, pickle, ketchup, and mustard

### **Petite Coney Island Hot Dogs**

Miniature all beef hot dogs with all of the fixings

### **Homemade Pizza**

Petite slices of freshly baked pizza with a variety of toppings

### **Petite Panini**

Italian deli meats and provolone cheese baked in a crisp ciabatta

### **Boardwalk Fries Station**

Served in Boardwalk style cups with all the fixings ~ malt vinegar, ketchup, and Old Bay Seasoning

### **Homemade Cookies and Milk**

Freshly baked chocolate chip cookies and miniature glasses of milk

### **Fried Pickles**

Kosher spears deep fried in a crispy dill batter and served with our Texas petal style sauce