



Wedding Catering Menu



Congratulations!

Let us help you make all your wedding dreams come true and create a day that is as special as your love. We have a wonderful venue with views of both the Assawoman Bay and the Atlantic Ocean, custom catering and personalized service, we will take your wedding wish list and transform it into an event to remember.

Our space can accommodate 75 to 100 guests and our added amenities will ensure that you and your wedding party enjoy all aspects of your stay. We are committed to making your wedding day experience perfect down to the final detail.

All Packages Include:

Ivory Table Linen and Napkins

Ivory Chair Covers (Optional)

Dance Area

Complimentary Centerpieces and Tea lights

Complimentary Champagne Toast for the Bridal Party

Complimentary Wedding Night Accommodations and Breakfast
for the Bride and Groom

Hotel Room Rates for out of Town Guests

[Our Preferred Vendors](#)

Barefoot Beach Bride

Coastal Tents and Events

A Sweet Affair

Sweet Disposition

FENWICK BLISS BUFFET PACKAGE \$75

Includes a four hour open bar of house brand liquor, beer, wine and soda.

Includes freshly brewed iced tea, coffee and an assortment of hot Bigelow teas.

Gourmet Cheese Display

Domestic and imported cheeses laid out with a variety of fruits and nuts, accompanied by assorted crackers and sliced breads.

Fire Roasted Vegetable Display

Asparagus, peppers, Portobello mushrooms, zucchini and summer squash, drizzled with aged balsamic vinegar and olive oil, served with grilled pita bread and house-made hummus.

Butler Passed Hors D'oeuvres

** Select Three*

Bacon Wrapped Scallops

Crab Bites with Spicy Remoulade

Bacon Wrapped Grilled Shrimp

Smoked Chicken Quesadilla

Assorted Mini Quiche

Spanakopita

Swedish Meatballs

Mini Beef Wellington

Vegetable Spring Rolls

Shrimp Tostada

Salad

** Select One*

House Salad– Mixed greens with chopped tomatoes, onions cucumbers and carrots

Spinach Salad– Fresh spinach topped with Applewood bacon, bleu cheese crumbles, chopped red onion and candied pecans

Nina Salad– Arugula with dried cranberries, chopped red onion, feta cheese and walnuts

Caesar Salad– Fresh romaine lettuce, house– made croutons and parmesan cheese

Dressing Choices: Ranch, Bleu Cheese, Lemon Basil Vinaigrette, Balsamic Vinaigrette, Italian and Caesar

Carving Station

** Select One*

Smoked Virginia Ham– served with honey mustard

Roasted Turkey Breast– served with cranberry relish

Roasted Beef Tenderloin– served with au jus and horseradish

Smithfield Pork Loin– served with mango chutney

Entrée Selections

** Select Two*

Chicken Marsala– topped with mushroom marsala sauch

Chicken Chesapeake—topped with crab imperial and chardonnay cream sauce

Atlantic Salmon– topped with champagne dill sauce

Grilled Mahi– served with pineapple jalapeño relish

Roasted Pork Loin– served with mango chutney

Sirloin of Beef– served with mushroom demi glace

Seafood Penne– jumbo shrimp and scallops sautéed with a white wine cream sauce

Accompaniments

** Select Three*

Whipped Potatoes with Boursin Cheese

Wild Mushroom Risotto with Truffle Oil

Wild Rice Pilaf

Haricot Verts topped with Brown Butter and Almonds

Roasted Baby Red Potatoes

Grilled Asparagus with Blistered Tomatoes

Sautéed Zucchini, Squash and Peppers

Farmer's Market Vegetable Medley

Broccolini served with Garlic and Olive Oil

OCEAN BLUE BUFFET PACKAGE \$ 65

Includes a four hour open bar of house brand liquor, beer, wine and soda.

Includes freshly brewed iced tea, coffee and an assortment of hot Bigelow teas.

Gourmet Cheese and Crudit  Display

Domestic and imported cheeses laid out with a variety of fruits and nuts, accompanied by assorted crackers and sliced breads with an assortment of fresh seasonal vegetables served with an herb dipping sauce and house- made hummus.

Salad

** Select One*

House Salad- Mixed greens with chopped tomatoes, onions cucumbers and carrots

Spinach Salad- Fresh spinach topped with Applewood bacon, bleu cheese crumbles, chopped red onion and candied pecans

Nina Salad- Arugula with dried cranberries, chopped red onion, feta cheese and walnuts

Caeser Salad- Fresh romaine lettuce, house- made croutons and parmesan cheese

Dressing Choices: Ranch, Bleu Cheese, Lemon Basil Vinaigrette, Balsamic Vinaigrette, Italian and Caesar

Carving Station

** Select One*

Smoked Virginia Ham- served with honey mustard

Roasted Turkey Breast- served with cranberry relish

Roasted Beef Tenderloin- served with au jus and horseradish

Smithfield Pork Loin- served with mango chutney

Entr e Selections

** Select Two*

Chicken Florentine- Spinach and feta stuffed chicken with chardonnay pesto sauce

Chicken Picatta- Saut ed chicken breast with a lemon caper sauce

Grilled Atlantic Salmon- Served with creamy horseradish sauce

Parmesan Encrusted Cod- Topped with lemon butter

Sliced Roast Beef- Served with red wine sauce

Roasted Pork Loin- Herb encrusted and served with a bourbon maple glaze

Roasted Vegetable Penne Pasta- Served with squash, zucchini, red peppers topped with garlic olive oil

Accompaniments

** Select Three*

Whipped Potatoes with Boursin Cheese

Grilled Asparagus with Blistered Tomatoes

Wild Mushroom Risotto with Truffle Oil

Saut ed Zucchini, Squash and Peppers

Wild Rice Pilaf

Farmer's Market Vegetable Medley

Roasted Baby Red Potatoes

Broccoli served with Garlic and Olive Oil

Haricot Verts topped with Brown Butter and Almonds

Prices are Per Person and Subject to a 20% service charge, Maryland Food Sales Tax of 6.05%, Maryland Liquor Tax of 9.05%.

BAYSIDE BUFFET PACKAGE \$ 55

Includes a four hour open bar of house brand liquor, beer, wine and soda.

Includes freshly brewed iced tea, coffee and an assortment of hot Bigelow teas.

Gourmet Cheese and Crudité Display

Domestic and imported cheeses laid out with a variety of fruits and nuts, accompanied by assorted crackers and sliced breads with an assortment of fresh seasonal vegetables served with an herb dipping sauce and house- made hummus.

Salad

** Select One*

House Salad- Mixed greens with chopped tomatoes, onions cucumbers and carrots

Spinach Salad- Fresh spinach topped with Applewood bacon, bleu cheese crumbles, chopped red onion and candied pecans

Nina Salad- Arugula with dried cranberries, chopped red onion, feta cheese and walnuts

Caeser Salad- Fresh romaine lettuce, house- made croutons and parmesan cheese

Dressing Choices: Ranch, Bleu Cheese, Lemon Basil Vinaigrette, Balsamic Vinaigrette, Italian and Caesar

Entrée Selections

** Select Two*

Chicken Florentine- Spinach and feta stuffed chicken with chardonnay pesto sauce

Lemon Herb Chicken- Sautéed chicken breast with sage sherry sauce

Baked Tilapia- Served with herb dill sauce

Parmesan Encrusted Cod- Topped with lemon butter

Braised Beef Tips- Topped with a mushroom sauce

Roasted Pork Loin- Herb encrusted and served with a bourbon maple glaze

Roasted Vegetable Penne Pasta- Served with squash, zucchini and red peppers topped with garlic olive oil

Accompaniments

** Select Three*

Whipped Potatoes with Boursin Cheese

Grilled Asparagus with Blistered Tomatoes

Wild Mushroom Risotto with Truffle Oil

Sautéed Zucchini, Squash and Peppers

Wild Rice Pilaf

Farmer's Market Vegetable Medley

Roasted Baby Red Potatoes

Broccolini served with Garlic and Olive Oil

Haricot Verts topped with Brown Butter and Almonds

360 HORS D'OEUVRES PACKAGE \$ 32

**Based on a two hour time frame*

Includes freshly brewed iced tea, coffee, and an assortment of Bigelow hot teas.

Beverages

Strawberry and Mint Infused Lemonade

Cucumber, Basil and Lime Water

Gourmet Cheese Display

Domestic and imported cheeses laid out with a variety of fruits and nuts, accompanied by assorted crackers and sliced breads.

Fire Roasted Vegetable Display

Asparagus, peppers, Portobello mushrooms, zucchini and summer squash, drizzled with aged balsamic vinegar and olive oil, served with grilled pita bread and house-made hummus.

Hors D'oeuvres

** Select Four*

Bacon Wrapped Scallops

Swedish Meatballs

Vegetable Spring Rolls served with a Sweet and Sour Sauce

Mini Beef Wellington

Smoked Chicken Quesadilla

Spanakopita

Shrimp Tostada

Bacon Wrapped Jumbo Shrimp

Coconut Shrimp served with an Apricot Glaze

Tomato and Farmstead Mozzarella Cheese Crostini topped with a Balsamic Glaze

Sesame Chicken Satay with Spicy Peanut Sauce

Crab Bites served with Spicy Remoulade

Crab Dip served with Toasted Breadsticks

Creamy Spinach and Artichoke Dip served with Grilled Pita Bread

PLATED ENTRÉES

Includes freshly brewed iced tea, coffee, and an assortment of Bigelow hot teas.

Salad

** Select One*

House Salad– Mixed greens with chopped tomatoes, onions cucumbers and carrots

Spinach Salad– Fresh spinach topped with Applewood bacon, bleu cheese crumbles, chopped red onion and candied pecans

Nina Salad– Arugula with dried cranberries, chopped red onion, feta cheese and walnuts

Caeser Salad– Fresh romaine lettuce, house– made croutons and parmesan cheese

Dressing Choices: Ranch, Bleu Cheese, Lemon Basil Vinaigrette, Balsamic Vinaigrette, Italian and Caesar

Entrée Selections

** Select One or Create a Duet Plate For an Additional \$3 to the Higher Priced Entrée*

Chicken Marsala– Lightly breaded and topped with wild mushrooms and a marsala wine \$33

Chicken Florentine– Spinach and feta stuffed chicken with chardonnay pesto sauce \$35

Roasted Vegetable Penne Pasta– Served with seasonal vegetable and garlic olive oil \$32

Lump Crab Cakes– Pan seared and served with spicy remoulade \$42

Grilled Atlantic Salmon– Served with herb dill sauce \$36

Prime Rib of Beef– Herb encrusted and served with au jus \$40

New York Strip– grilled with cabernet thyme essence \$43

Grilled or Blackened Mahi– Served with pineapple jalapeño relish \$36

Seafood Scampi– Served with shrimp and scallops over linguine with lemon butter wine \$36

Accompaniments

** Select Two*

Whipped Potatoes with Boursin Cheese

Grilled Asparagus with Blistered Tomatoes

Wild Mushroom Risotto with Truffle Oil

Sautéed Zucchini, Squash and Peppers

Wild Rice Pilaf

Farmer's Market Vegetable Medley

Roasted Baby Red Potatoes

Broccolini served with Garlic and Olive Oil

Haricot Verts topped with Brown Butter and Almonds

À LA CARTE HORS D'OEUVRES

** Price Based Per 100 Pieces*

Hot Hors d'oeuvres

Assorted Mini Quiche	\$185
Shrimp Tostado	\$395
Burger Sliders	\$195
Crab Bites served with Spicy Remoulade	\$275
Spanakopita	\$195
Swedish Meatballs	\$185
Smoked Chicken Quesadilla	\$200
Vegetable Spring Rolls served with Sweet and Sour Sauce	\$205
Bacon Wrapped Scallops	\$245
Breaded Chicken Tenderloins	\$185
Sesame Chicken Satay with Spicy Peanut Sauce	\$225
Mini Beef Wellington	\$295
Raspberry Baked Brie En Crouete	\$225
Crab Dip served with Baked Breadsticks	\$325
Spinach and Artichoke Dip served with Grilled Pita Bread	\$225

Cold Hors d'oeuvres

Granny Smith Apple Chicken Salad served on a Crostini	\$195
Prime Rib Crostini	\$265
Iced Jumbo Shrimp served with House-made Cocktail Sauce	\$395
Anitpasto Cocktail Skewers	\$295
Seared Ahi Tuna and Avocado served on Wonton Chips with a Wasabi Dressing	\$265
Tomato and Farmstead Mozzarella Cheese Crostini topped with a Balsamic Glaze	\$195
Miniature Tartlets (Tuna, Ham and Chicken Salad)	\$195

CARVING STATIONS

** A Chef Attendant Fee of \$60 Will Apply for a Two Hour Time Period*

Price Based per 25 people

Smoked Virginia Ham– served with honey mustard	\$180
Roasted Turkey Breast– served with cranberry relish	\$200
Roasted Beef Tenderloin– served with au jus and horseradish	\$255
Smithfield Pork Loin– served with mango chutney	\$185

STATIONS

Slider Bar \$14 per person

Mini hamburger, pulled pork and fried chicken sliders served with cheese, lettuce tomato, onion, pickle, coleslaw, ketchup, mustard, mayonnaise, BBQ sauce and maple syrup

Mash Potato Bar \$10 per person

Garlic whipped mash potatoes served with cheddar cheese, crumbled gorgonzola, bacon, diced chicken, sautéed mushrooms, caramelized onions, scallions, jalapeños, salsa, sour cream and butter

Pasta Bar \$11 per person

Penne and linguine noodles served with marinara sauce, alfredo sauce, parmesan cheese, ricotta cheese, butter, meatballs, roasted red peppers, sun dried tomatoes and mushrooms

Salad Bar \$10 per person

Arugula, spinach and romaine served with chopped tomatoes, onions, cucumbers, mushrooms, house– made croutons, parmesan cheese, cheddar cheese, crumbled gorgonzola, walnuts, candied pecans, dried cranberries and assorted dressings

Sweet Stop \$12 per person

Assorted Truffles, Pastries, Chocolate Covered Fruit and a Variety of Candies

SPECIAL DISPLAYS

** Per 50 Guests*

Gourmet Cheese \$275

Domestic and imported cheeses laid out with a variety of fruits and nuts, accompanied by assorted crackers and sliced breads

Fire Roasted Vegetables \$325

Asparagus, peppers, Portobello mushrooms, zucchini and summer squash, drizzled with aged balsamic vinegar and olive oil. Served with grilled pita bread and house– made hummus.

Gourmet Antipasto \$275

Marinated artichoke hearts, mushrooms, assorted olives, roasted red peppers, fire roasted tomatoes, marinated caprese salad, pepperoncinis, genoa salami, prosciutto, capicola ham, aged provolone and asiago cheese accompanied by artisan and focaccia breads

Mediterranean \$275

Aged goat cheese and herb dip and white bean dip served with roasted tomatoes, crumbled feta cheese, olive tapenade and roasted red pepper garlic hummus and served with grilled pita bread

Fresh Fruit and Berries \$300

Freshly sliced seasonal fruits and berries served with a house-made Kahlua yogurt dip and chocolate

BAR PACKAGES

HOST BAR

House Brands, Domestic and Imported Beer

\$13 per person for 1st Hour/ \$7 each additional hour

Call Brands, Domestic and Imported Beer

\$15 per person for 1st Hour/ \$9 each additional hour

Premium Brands, Domestic and Imported Beer

\$17 per person for 1st Hour/ \$10 each additional hour

Domestic and Imported Beer Wine and Soda

\$9 per person for 1st Hour/ \$7 each additional hour

CASH BAR*

House Brands	5.00
Call Brands	6.00
Premium Brands	8.00
Domestic Beer	4.00
Imported Beer	5.00
House Wine	5.00
Premium Wine	Market Price
Soda	2.00

HOST BAR

House Brands	4.55
Call Brands	5.55
Premium Brands	7.55
Domestic Beer	3.55
Imported Beer	4.55
House Wine	4.55
Premium Wine	Market Price
Soda	2.00

* Cash Bar– Three Hour Minimum

* Bartender Fee of \$50 Inclusive Per Hour