

# Glen Eyrie Wedding Reception

## Dinner Selections

Please select one Soup, one Salad and an Entrée Selection.

### Soups

Lobster Bisque finished with sherry  
Five Onion Encroute in Puff Pastry Dough  
Consommé of Tomato Basil with Chicken Herb Quillne and Vegetable Brunoise  
Cream of Rice Wild Mushroom Soup with Romano Cheese Straws

### Salads

Stuffed Roma Tomato with Field Greens, Feta Cheese, Cucumber and Balsamic Vinaigrette  
Field Greens and Bibb Lettuce with Kalamata Olives, Asiago ribbons and Creamy Artichoke Dressing  
Buffalo Mozzarella Timbale with Spinach, Basil, Roma Tomatoes, Pancetta Bacon and Fried Parsley  
Caesar Salad served in Giant Parmesan Twill with Grape Tomatoes

### Entrees Group A

Giant Ravioli Filled with Lobster and Sea Scallops with a Ribbon of Vegetables in a Morel Cream Sauce

Broiled Lamb Chops with Rosemary sauce naturelle,  
served with Sun dried Cherry Compote, Garlic Herb Mashed Potatoes, Snap Peas,  
Carrots and Candied Onions

Stuffed Chicken with Lump Maryland Crab in Sauce Bernaise  
served with a Wild Rice Quinoa and Roasted Asparagus

Seared Ahi Tuna with a Soy Avocado and Charred Pineapple sauce,  
Noodles with Cilantro, Chives and Sesame Oil,  
served with Braised Bok Choy and Baby Carrots

### Entrees Group B

Beef Wellington,  
Filet of Beef topped with Mushroom Duxelles and Pate, sauce Perigourdine  
and a Bouquetiere of Vegetables

Grilled Veal Chop Hunter served with Gnocchi Provencale and Hari Cot Verts with Pecans

Mixed Wedding Belle au Mi (Available for Dinner Banquet Only)  
Broiled Lamb Chop, Petit Fillet, 4 oz Lobster Tail with Caramelized Onion Sauce,  
served with Brown Butter Seasonal Vegetables and Wild Rice

Dinners include Regular and Decaffeinated Coffee, Herbal Teas, Iced Tea and Iced Water.

Dinner Banquet: Salad, Soup and 1 Entrée Selection from Group A is \$37.00 per person  
Salad, Soup and 2 Entrée Selections from Group A is \$38.00 per person  
Salad, Soup and 1 Entrée Selection from Group B is \$41.25 per person  
Salad, Soup and 2 Entrée Selections from Group B is \$42.50 per person

Dinner Buffet: Salad, Soup and 2 Entrée Selections from Group A is \$43.00 per person  
Salad, Soup and 2 Entrée Selections from Group B is \$50.00 per person

**All Food and Beverage is subject to a 15% Gratuity.**



# Glen Eyrie Wedding Reception

## Choice Displays and Hors D'oeuvres (Daytime)

### RECEPTION DISPLAYS

International Cheese Board with Crackers, Apples and Grapes

Fresh Vegetable Crudités with assortment of Dips

Tropical and Domestic Fresh Fruit Platter with Yogurt Dip

(Choose One)

Chilled Jumbo Shrimp, Served with Cocktail Sauce and Lemons  
Whole Smoked and Cured Salmon served with Red Onion, Capers, Diced Hard-boiled Egg and Lavosh  
Smoked Trout and whole Salmon served with Lavosh and Rye Cocktail Breads

### HOT HORS D'OEUVRES

(Choose One)

Mini Quiches- Lorraine, Mushroom, Florentine or Fontaine Cheese with Sundried Tomatoes

(Choose One)

Dim Sum- Shrimp, Spring Roll, Duck and Ginger Wonton, Pork and Vegetable Potsticker

(Choose One)

Stuffed Mushroom- Italian Sausage, Vegetable, Crab, Boursin Cheese

### CARVING STATION

(Choose One)

Herb Crusted Medallion of Beef served with Dinner Rolls and Condiments  
Roasted New York Sirloin with sauce Forestiere served with French Baguettes

(Choose One)

Honey-cured Virginia Ham served with Assorted Rolls and Condiments  
Whole Roasted Turkey served with Assorted Rolls and Condiments

Includes Standard Beverage Station: Regular and Decaffeinated Coffee, Herbal Teas, Iced Tea and Iced Water.

\$30.00 per person

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# Glen Eyrie Wedding Reception

## Choice Displays and Hors D'oeuvres- Evening

### RECEPTION DISPLAYS

International Cheese Board with Crackers, Apples and Grapes

Fresh Vegetable Crudités with assortment of Dips

Tropical and Domestic Fresh Fruit Platter with Yogurt Dip

Charcutiere Platter

Honey-cured ham, Smoked Turkey Roast beef, Capicola, Salami, Prosciutto, Asiago, Provolone, Swiss, Brie, Cheddar and Dill Havarti served with Fresh Breads, Crackers and Relishes.

(Choose One)

Chilled Jumbo Shrimp, Served with Cocktail Sauce and Lemons

Whole Smoked and Cured Salmon served with Red Onion, Capers, Diced Hard-boiled Egg and Lavosh

Smoked Trout and Whole Salmon served with Lavosh and Rye Cocktail Breads

### HOT HORS D'OEUVRES

(Choose One)

Mini Quiches- Lorraine, Mushroom, Florentine or Fontaine Cheese with Sun dried Tomatoes

(Choose One)

Stuffed Mushrooms- Italian Sausage, Vegetable, Crab, Boursin Cheese

(Choose One)

Wellingtons- Beef Tenderloin, Chicken, Salmon, Veal

### COLD HORS D'OEUVRES

(Choose One)

Deviled Egg with Tobiko Caviar

Chicken Liver with Heart of Palm Mousse Canapés

Smoked Salmon and Trout Mousse Canapés

Melon wrapped in Prosciutto

### CARVING STATION

(Choose One)

Herb Crusted Medallion of Beef served with Dinner Rolls and Condiments

Roasted New York Sirloin with sauce Forestiere served with French Baguettes

(Choose One)

Honey-cured Virginia Ham served with Assorted Rolls and Condiments

Whole Roasted Turkey served with Assorted Rolls and Condiments

Includes Standard Beverage Station: Regular and Decaffeinated Coffee, Herbal Teas, Iced Tea and Iced Water

\$40.00 per person

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# Glen Eyrie Wedding Reception Brunch Buffet

## BREAKFAST

All Breakfasts served with Hickory Smoked Bacon and Sausage Links

(Choose Two)

Hunter Scramble—Mushrooms, Onions, Garlic, Sour Cream, Parmesan cheese, and Parsley  
Three-Cheese Scrambled Eggs with Chives  
Eggs Benedict—English Muffins, Poached Egg, Canadian Bacon, and Hollandaise sauce  
Quiche Lorraine—Bacon, Onion, Garlic, and Swiss Cheese  
Quiche Florentine—Spinach, Onion, Garlic, and Swiss Cheese  
Quiche Champignon—Mushrooms, Onion, Garlic, and Swiss Cheese  
Southwestern Eggs—Corn Tortilla Cups, Poached Egg, Green Chili, and Cheddar Cheese  
Belgium Waffles with Whipped Butter and Warm Maple syrup  
Texas French Toast with Whipped Butter and Warm Maple syrup  
Apple Crepes with Fresh Fruit Sauce  
Cheese Blintz with Fresh Fruit Sauce

## APPETIZERS

Fresh Fruit Display with Honey Yogurt Dip  
Imported and Domestic Cheese Board with Port Wine Cheese Spread and Crackers  
Chef's Presentation of freshly baked Breads and Rolls served with Whipped Butter

## SALADS

Field Greens Salad with choice of Dressings

(Choose Two)

Jardiniere Salad—Tomato, Cucumber, Peas, Asparagus, Hard-boiled Eggs, and Vinaigrette  
Broccoli Princess Salad—Fresh Broccoli, Raisins, Red Onion, Bacon, and Red Wine Dressing  
Greek Orzo Pasta Salad with Feta Cheese, Basil, Red Onion, and Kalamata Olives  
Caesar Salad—Romaine, Croutons, and Parmesan  
Tortellini Salad  
Dill Cucumber Tomato Salad  
Waldorf Salad—Apples, Raisins and Walnuts

## STARCHES

(Choose Two)

Rice Pilaf with vegetable confetti  
Oven-roasted Red Bliss Potatoes  
Sun dried Tomato Basil Penne Pasta  
Lyonnaise Potatoes

## ENTREES

Grilled Mahi with Tropical Salsa  
Toasted Pork Loin with Whole-Grain Mustard sauce and Pancetta  
Beef Tips Bourguignon  
Chicken Saltimbocca with Marsala sauce  
Cornish Game Hens with Peppercorn Leek sauce  
Sesame-Crusted Salmon with Pineapple Teriyaki Glaze  
Flank Steak with Hunter sauce

Brunches include Regular and Decaffeinated Coffee, Herbal Teas, Iced Water and Orange Juice

Two Entrées: \$36.00 • Three Entrées: \$42.00

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