



Martell's Waters Edge Plated Wedding Package

Individual Hand Passed Hors D'oeuvres:

select six choices:

- Tomato Mozzarella Bruschetta with Pesto
- Figs with Blue Cheese
- Mini Vegetable Spring Rolls with Tangerine Duck Sauce
- Mini Crab Cake Balls with Chipotle, Old Bay Remoulade
- Herb & Garlic Cheesy Stuffed Mushrooms
- Filet Mignon & Vegetable Skewers w/ Balsamic Glaze
- Chicken & Pineapple Skewers w/ Teriyaki Glaze
- Thai or Buffalo Chicken Wings
- Fried BBQ Pork Wontons
- Shrimp Tempura
- Chilled Jumbo Shrimp
- Clams Casino
- Spinach Wraps w/ Goat Cheese
- Ahi Tuna Tartare on Cucumber
- Vegetable & Fresh Herb Tart

Artisan Fruit & International Cheese Display Included

Cocktail Hour Station Displays:

select three stations:

Asian Station – (choose 1 of each selection)

- Chicken, Beef or Shrimp Lo Mein
- Chicken, Beef or Shrimp Rice and Broccoli

Dip Station – (choose 1 of each dip selection)

- Hot Dips – Artichoke & Spinach or Maryland Crab
- Veggie Dips – Blue Cheese or Ranch
- Hummus Dips – Wasabi Edamame, Lemon Garlic or Smokey Roasted Red Pepper

Appetizer Station – (choose 2)

- Thai Buffalo Wings, Meatballs Marinara, Angus Burger Sliders, Sausage & Peppers, Egg Rolls, Pulled Pork Sliders, Bacon Wrapped Scallop or Maryland Cheesy Crab Bread

Pasta Station – (choose 2)

- Orecchiette Pasta w/ Broccoli Rabe & Sausage Garlic and Olive Oil
- Tri-Color Tortellini with Pesto Cream Sauce, Sundried Tomatoes and Pine Nuts
- Gnocchi, Parmesan Garlic Cream, Smoked Ham, Spring Peas
- Rigatoni Bolognese Sautéed Spinach, Grana Padano, Roasted Cherry Tomato
- Penne a la Vodka, Grana Padano, Micro Basil

Cocktail Hour Enhancements:

Hot Seafood Station \$5.00 extra per person (choose 2)

- Clams Casino, Clams Oreganato, Oysters Rockefeller, Oysters Garlic Parmesan, Drunk Clams, Shrimp & Scallop Scampi, Mussels Marinara

Antipasto Station \$7.00 extra per person

- Includes Traditional Meats & Cheeses, Mozzarella & Tomato Salad, Marinated Olives & Mushrooms, Roasted Peppers, Artichokes & Grilled Vegetables

Carving Station \$15 per person (choose 2)

- Pork Tenderloin with maple cider mustard glaze
- Beef Tenderloin with red wine demi-glace
- New Zealand Rack of Lamb w/ mint lamb demi-glace
- Long Island Duck Breast w/ sake plum demi-glace

Raw Bar Station \$15 per person (choose 2)

- Shrimp Cocktail, Oysters 1/2 Shell, Snow Crab Cocktail, Clams 1/2 shell, Smoked Salmon (traditional or pastrami cured)

Main Reception Selections:

Plated Salad Course – (choose 1)

- Classic Caesar Salad, Parmesan, Croutons, House Made Caesar Dressing
- Wild Field Greens, Cherry Tomato, Crumbled Feta, English Cucumber, Honey Balsamic Vinaigrette
- Baby Spinach, Asian Pear, Toasted Walnuts, Gorgonzola Raspberry Vinaigrette

- Baby Arugula, Shaved Red Onion, Crispy Prosciutto, Kalamata Olives, Crumbled Goat Cheese, Aged Sherry Vinaigrette
- Tomato Mozzarella, Mixed Baby Greens, Extra Virgin Olive Oil, Balsamic Drizzle

Plated Appetizer Course – (choose 1)

- Wild Mushroom Ravioli w/ Truffle Marsala Cream
- Jumbo Lump Crab Cake, Nappa Cabbage Slaw, Chipotle, Old Bay Remoulade
- Lobster and Ricotta Ravioli, Sherry Lobster Cream
- Penne a la Vodka, Grana Padano, Micro Basil
- Gemelli Pasta, Bolognese, Sautéed Spinach, Grana Padano, Roasted Cherry Tomato
- Orecchiette Pasta, sautéed Broccoli Rabe, Sausage, Roasted Red Peppers, Grana Padano, Balsamic Drizzle
- Farfalle, Pesto Alfredo Sauce, Sundried Tomato, Toasted Pine Nuts, Grana Padano

Plated Main Course – (choose 3)

Land

- Center Cut 8 oz Filet Mignon with a Red Wine Demi - Glace
- Veal Sirloin Saltimbocca with a Marsala Cream Demi – Glace
- New York Strip Steak with a House Steak Sauce
- Pork Porterhouse Balsamic Demi
- Breast of Chicken with a Marsala Cream Demi – Glace or Francaise Sauce

Sea

- Salmon Teriyaki Coconut Rum Glaze
- Tuna Wasabi Peppercorn Cream
- Shrimp & Scallop Scampi
- Crab Cake Lemon Truffle Remoulade
- 8 oz Lobster Tail with Drawn Butter

Garden

- Vegetable Risotto
- Eggplant Manicotti
- Vegetable Lasagna Rollatini

All land and Sea Entrees will be plated with Choice of:

- Roasted Red Bliss Potato or Duchess Style Potato
- Chef's Choice of Seasonal Vegetables

Additional Options:

** Choose a Duel Land & Sea Entrée for an Extra \$15 per person**

Tiered Custom Designed Wedding Cake

Coffee/Tea Included

Dessert Enhancements:

5-Tier Chocolate Fountain – (\$7 per person)

- Sweet, delectable smooth melted chocolate accompanied by Pretzels, fresh strawberries, rice krispy treats, oreo cookies, marshmallows and nutter butter shortbread cookies

Ice-Cream Station (\$6 per person)

- A tantalizing selection of different toppings to go with rich chocolate, vanilla and strawberry ice cream

Five Hour Top Shelf Open Bar Always Premium

Private Bridal Suite/Bridal Attendant

Colored Coordinated Linens & Napkins

Indoor/Outdoor Cocktail Hour

Complimentary Champagne Toast