



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's:

(Select Three Choices)

Asian Station – (choose 1 of each)

- 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

Main Reception Selections:

Plated Salad Course

(Select One Choice)

- 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

Plated Appetizer Course

(Select One Choice)

- 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

Main Reception Selections:

Plated Main Course

(Select Three Choices)

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
- 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**

ALSO INCLUDED ALL LISTED BELOW

Tiered Custom Designed Wedding Cake

(From Our House Bakery Chocolate Carousel)

Coffee, Tea and Soda Included

Five Hour Top Shelf Open Bar Always Premium

Private Bridal Suite/Bridal Attendant

Colored Coordinated Linens & Napkins

Indoor/Outdoor Cocktail Hour

Complimentary Champagne Toast





Cocktail Hour Enhancements:

All available to be added on to any package for the additional cost listed next to the items.

Hot Seafood Station \$5.00 extra per person

(Select Two Choices)

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

Antipasto Station \$7.00 extra per person

(All Selections Included)

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

Raw Bar Station \$15 per person

(Select Two Choices)

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

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