



*Harbor Links*  
*Beauty & Elegance*  
*The Wedding Gala*

**Cocktail Hour**

Open Bar Throughout Your Party  
Passed Champagne for Guests Upon Arrival

**Butler Passed Hors d'Oeuvres**

Select Six of Our Homemade Hors d'Oeuvres

**Chef's Captain Stations**

Select Two of Our White Gloved Attended Stations

**An Elegant Array of Hand Carved Fruit, Cheese Sculptures, Cured Meats, and Imported Olives**

**Five Elegantly Prepared Silver Chafing Dishes**

Select from our exquisite buffet selections

**Toast**

Chilled Champagne

**First Course**

(Select One)

Colossal Shrimp Cocktail  
Fresh Maryland Crab Cake, Mango Pineapple Salsa  
Homemade Mozzarella & Beefsteak Tomato with Basil Pesto  
Salad of Young Greens, Melon with Prosciutto, Lemon Thyme Vinaigrette

**Main Course**

(Select Three)

Dry Aged Black Angus Strip Steak  
Panko Crusted New Zealand Baby Lamb Chop  
French Roasted Chicken, Porcini & Artichoke  
Chilean Sea Bass Sauvignon

Alaskan Salmon, Champagne Dill  
L.I. Breast of Duck, Cherry Glaze  
Ginger Crusted Chicken  
Grilled Filet Mignon, Cabernet Reduction

All entrees served with Chef's Choice of Potatoes or Rice and Seasonal Vegetable

**Dessert**

A Brilliantly Decorated Wedding Cake  
Coffee, Tea, and Decaffeinated

**Also Included with your Affair:**

Directional & Place Cards, Coat Check (Seasonal), Maitre D' to coordinate your event, Concierge for early arrivals, Personal Bridal Suite with Hotel Style Safe, Personal Bridal Attendant (One Pending Bridal Party)