



Chesapeake Bay Beach Club

Wedding Reception Menus

BEVERAGE SERVICES

Open Bar selections include unlimited beverages for four hours per guest

Non-Alcoholic Bar:

Assorted Soft Beverages, Juices and Bottled Water.

Beer/Wine & Soda Bar:

An assortment of regional, domestic and imported beers such as: Blue Moon, Yuengling, Coors Light, Miller Light, Heineken and Corona. Estrella Family Wines: Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, White Zinfandel, and assorted Soft Drinks, Juices, and Bottled Water.

House Bar:

Skyy Vodka, Tangueray Gin, Bacardi Rum, Capt. Morgan Spiced Rum, Jim Beam Bourbon, Seagrams 7 Whiskey, Famous Grouse Scotch, Margaritaville Gold Tequila, Mixers, Soft Drinks, Domestic and Imported Beers, Estrella Family Wines: Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot.

Additional Selections:

Yalumba "Y" Series Wines: Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot; add \$2.00 per guest.

Cycles Gladiator Family: Chardonnay, Cabernet Sauvignon &/or Merlot, Pinot Noir; add \$3.00 per guest.

Premium Bar:

Absolut Vodka, Bombay Gin, Bacardi Rum, Capt. Morgan Spiced Rum, Malibu Coconut Rum, Jack Daniels Tennessee Whiskey, Seagrams VO, Dewars Scotch, Jose Cuervo Tequila, Di Saronno Amaretto, Bailey's Irish Cream, Chambord Royale, Grand Marnier, Kahlua, Korbel Brandy, Charles de Fere Brut Rosé Champagne, Lockwood Family Wines: Chardonnay &/or Sauvignon Blanc, Cabernet Sauvignon &/or Merlot, Pinot Noir, Yalumba "Y" Series Pinot Grigio, Mixers, Soft Drinks, Domestic and Imported Beers.

Additional Selections:

Pedroncelli Vineyards: Chardonnay, Cabernet Sauvignon &/or Merlot, Pinot Noir; add \$2.00 per guest.

Napa Cellars Wines: Chardonnay &/or Sauvignon Blanc, Cabernet Sauvignon &/or Merlot; add \$3.00 per guest.

DeLoach Russian River Wines: Chardonnay, Sauvignon Blanc &/or Merlot, Pinot Noir; add \$3.00 per guest.

**All bar services can be customized to fit specific tastes. 20% gratuity and 6% tax not included in pricing.*



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BEVERAGE SERVICES CONTINUED

Ultra Premium Bar:

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Rum, Malibu Coconut Rum, Mt. Gay Rum, Makers Mark Bourbon, Crown Royal Whiskey, Glenlivet 12yr Single Malt Scotch, Patron Reposado Tequila, Di Saronno Amaretto, Bailey's Irish Cream, Chambord Royale, Frangelico, Grand Marnier, Kahlua, Korbel Brandy, Remy Martin or Hennessy Cognac, Charles de Fere Brut Rosé Champagne, Alexander Valley Wines: Chardonnay, Cabernet Sauvignon &/or Merlot, Pessagno Pinot Noir, Yalumba "Y" Series Pinot Grigio, Mixers, Soft Drinks, Domestic and Imported Beers.

Additional Selections:

Francis Coppola "Diamond Series": Chardonnay, Cabernet Sauvignon &/or Merlot, Pinot Noir; add \$2.00 per guest.
La Crema Chardonnay, Murphy Goode Cabernet Sauvignon &/or Merlot, La Crema Pinot Noir; add \$2.00 per guest.

Set-Up & Bartenders

A set-up fee of \$150.00 for each bar station includes: 1 bartender for 4 hours. Additional bartender is \$150.00 per event. Your sales manager will assist you in determining the number of bar stations and bartenders you will need. An additional bar station and/or an additional bartender is required for every 75 guests.

CLASSIC ENHANCEMENTS

Coffee & Tea

Coffee and tea station with our standard selections of coffee, decaffeinated coffee, regular and herbal teas - \$1.95 per guest.

Wine Service:

Tableside wine service may be added for \$5.95 per guest with House or Premium Bars

Champagne Toast:

One champagne toast, with Charles de Fere Brut Rosé Champagne, may be added for \$5.95 per guest.
A Premier Toast with Veuve Clicquot Brut Yellow Label may be added for \$9.95 per guest.

Cordial Service

Choose from our selection of fine cordials to be passed to your guests to conclude your meal service. A perfect finale to your dining experience. Selection may include: Amaretto, B&B, Drambuie, Frangelico, Godiva Chocolate Liqueurs, Grand Marnier, Lemoncello, Sambuca, Tia Maria. \$5.95 per guest.

Signature Drink

Let us create a custom drink for you on your special day! Pick a favorite color, flavor or brand and we'll customize a drink for you. The perfect accent to your cocktail hour! Custom pricing.

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BUTLER PASSED HORS D'OEUVRES

All of the following selections are priced per one hundred pieces.

Seared Lobster served on a tasting spoon with Daikon and Ginger Chive glaze

Petite Soft Crab on Roasted Garlic Brioche with Chesapeake Remoulade

New Potato stuffed with Dill Crème Fraiche and Black Truffle Caviar

Sesame seared Tuna with Wasabi mayo and Wakame salad

Design your own hors d'oeuvre with the Chef

Miniature Maryland Crab Cakes served on a tasting spoon with Chesapeake Remoulade

Marinated Lamb Lollypops with Minted Demi glace

Jumbo Shrimp Cocktail served in a china ramekin

Seared Scallop Ceviche with Saffron aioli

Grilled bacon wrapped barbeque Shrimp skewer

Fried Shrimp "Chopsticks"

Roast Duxelles and Whole Grain Mustard Palmiers

Pear and Almond Brie in Fillo

Sesame Duck Tenderloin with Bourbon Ginger Sauce

Beef Teriyaki Satay

Spanakopita

Petite fresh Mozzarella with Grape Tomato and Basil

Gorgonzola and Caramelized Onion Profiterole with Figs

Smoked Salmon and Cucumber Pinwheel

Smoked Gouda and Chorizzo in a Cloud

Trio of Bruschetta Crostini

Vegetarian Egg Rolls with Plum dipping sauce

Java Olives stuffed with Curried Cream Cheese and Chutney

Grilled Vegetable and Boursin Cheese Pinwheels

Jerked Chicken Skewers with spiced Rum Mango sauce

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Chesapeake Bay Beach Club
Wedding Reception Menus

STATIONARY HORS D'OEUVRES

Vegetable Crudites

Colorful display of crisp garden vegetables with assorted chilled dipping sauces

Gourmet Cheese Sampler

A fine selection of domestic and hand crafted international cheeses displayed with fresh seasonal berries, assorted crackers and creative dipping sauces

Combination Display

A creative Combination of the vegetable crudite and the gourmet cheese sampler

Mashed Potato Bar

Garlic mashed potatoes and sweet potatoes piped into martini glasses and complimented by a fixings bar of chopped bacon, chives, sour cream, brown sugar and cinnamon, and mini marshmallows

Eastern Shore Raw Bar

Fresh northern oysters on the half shell, cocktail crab claws, and seared ceviche diver scallops on the half shell served with cocktail sauce, mignonette, and Tabasco

Beach Club Hot and Cold Dip Display

Spicy crab fondue, warm spinach and artichoke dip, roasted red pepper hummus, and zesty sun dried tomato pesto dip all served with an assortment of flat breads and assorted crackers

Shrimp Cocktail Display

A creative and bold display of jumbo spiced shrimp served with cocktail sauce

Antipasto Display

Heirloom tomatoes with fresh mozzarella, marinated assorted olives, artichokes and rainbow tortellini, capicola and mortadella, served with warm foccacia and infused oils

Smokehouse Display

An elegantly rustic display of game sausages, scallops, salmon, and planked trout all uniquely smoked and served with an array of condiments and flat breads

Sushi and Sashimi Display

A broad display representing several styles of sushi and sashimi served with traditional condiments. Featured foods to include: california vegetarian roll, shrimp, lobster, crab, and yellowfin tuna.

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Wedding Reception Menus

MEAL ENHANCEMENTS

Customized meal enhancements can be served in addition to a plated or buffet meal.

SALADS

(Served in place of our House salad)

Crab and Avocado

Jumbo lump crab, avocado, and tomato served on endive with lime and cilantro

Lobster Martini

Dilled lobster and new potato salad served atop mixed greens in a martini glass

Nuts and Berries Salad

Organic salad greens tossed with walnuts, crumbled Gorgonzola, strawberries and maple balsamic vinaigrette

SOUPS AND APPETISERS

May be served as an additional course to a plated or buffet meal

Choose from Velvet Cream of Crab, Cool and Refreshing Gazpacho, Cream of Asparagus and Wild Mushroom, or Italian Wedding Soup

Kobe Beef Carpaccio

Served with red onion, hard boiled egg and chipotle drizzle

Crab Louis

Seasoned jumbo lump crabmeat served in a radicchio cup with grilled summer squash garnish

Jumbo Shrimp Cocktail

Chilled spiced shrimp with ancho chile cocktail sauce and cucumber slaw

Personal Raw Bar

Fresh northern oysters, scallop Ceviche and chilled spiced shrimp with pepper vodka cocktail sauce and lemon

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Wedding Reception Menus

BUFFETS

Buffet includes our Pepper Parmesan rolls and butter

Entrée Selections

- Grilled Balsamic Marinated London Broil with Madeira Demi Glace
- Whole grain penne pasta tossed with grilled Chicken and Shrimp in fresh herb infused parmesan sauce
- Pan Seared Atlantic Salmon with dilled champagne cream sauce
- Roast Pork Loin stuffed with wild mushrooms, fresh spinach and mozzarella
- Thyme scented Chicken Piccata garnished with capers and tomatoe concasse
- Horseradish crusted Beef Roulades stuffed with fire-roasted peppers and caramelized onion confit
- Grilled Chicken Marsala with wild mushrooms and fresh spinach
- Hazelnut crusted Mahi Mahi with blackberry Pinot Noir sauce
- Sliced Beef Tenderloin with sautéed exotic mushrooms and Burgundy sauce
- Manicotti Norfolk with shrimp, crab, ham, ricotta cheese, green onions and sherry cream

Cold Selections

Includes Spring Greens Salad tossed with roasted walnuts, grated Gruyere and light pear vinaigrette

- Petite Vegetable Polenta Cakes
- Fresh Seasonal Fruit and Berry Salad
- Chilled Marinated Grilled Vegetable Display
- Crisp Apple and Jicama Slaw
- Marinated sliced Heirloom Tomatoes with Basil and Cracked pepper
- Chilled Asparagus with Lemon and Caper dressing

Vegetables

- Chef's Seasonal Creation
- Oven Roasted Summer Squash and Bell Peppers
- Roast Broccoli and Rainbow Cauliflower
- Haricot Verts with charred Tomatoes
- Snap Pea Medley

Starch

- Herb Roasted Red Potatoes
- Garlic Mashed Potatoes
- Chef's Gourmet Rice Blend
- Truffled Mashed Potatoes
- Roast Fingerling Potatoes
- Mashed Sweet Potatoes

Buffet Enhancements

Carved Prime Rib

Slow roasted with peppercorns, herbs and shallots. Served with horseradish sauce and au jus

Carved Turkey

Seasoned with thyme and sage, served with orange cranberry chutney

Carved Ham

Seasoned with apple and brown sugar glaze

20% gratuity and 6% tax not included in pricing.



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PLATED ENTRÉE SELECTIONS

*All plated entrees are served with our house salad, rolls and butter, and our Chef's creation of seasonal vegetable and starch customized to compliment your selection.
(One selection per event or an additional \$5.00 per guest for 2 entrees)*

PAIRED ENTRÉES

Classic Surf and Turf

Filet Mignon and Cold Water Lobster tail with béarnaise sauce

Filet and Stuffed Shrimp

Filet Mignon and Crab Stuffed Jumbo Shrimp with rosemary beurre rouge

Filet and Crab Cake

Filet Mignon and our Famous Jumbo Lump Crab cake with port wine jus

Chicken and Crab Cake

Grilled Lemon and Chive Chicken Breast with our Famous Jumbo Lump Crab Cake

LAND ENTRÉES

Filet Mignon

Grilled medium rare with merlot demi glace and crumbled Gorgonzola

Pork Tenderloin

Grilled with a southern glaze and fanned on the plate with Bermuda onion confit

Pecan Crusted Chicken

Boneless Breast roasted in a pecan crust with granny smith apples, Gorgonzola and clover honey foam

Orange Basil Chicken

Marinated and Grilled boneless breast marinated and served with a zesty blood orange sauce

Semi Boneless Chile Cinnamon Chicken

Semi Boneless free-range chicken grilled in a rub of chile powder and cinnamon and finished with a lemongrass jus

Seared Rack of Lamb

Seared with rosemary and garlic and served with black cherry demi glace

20% gratuity and 6% tax not included in pricing.



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PLATED ENTRÉE SELECTIONS CONTINUED

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SEA ENTRÉES

Maryland Jumbo Lump Crab Cakes

Twin Delicate Cakes - As seen on the Today Show!

Stuffed Shrimp

Jumbo Shrimp Stuffed with Lump Crab and topped with lemon beurre blanc

Seared Salmon

Fresh lemon and mint marinated Salmon filet seared with a rocket pesto sauce

Stuffed Rockfish Imperial

Baked wild rockfish stuffed with jumbo lump crab imperial

Mahi Mahi

Grilled lime and garlic marinated Mahi - Mahi topped with lump crab and avocado salsa

Seafood Sampler

Seared Scallops, Shrimp and Lobster tail in a roasted garlic and basil butter

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NATURE'S FINEST 100% ORGANIC

The below items are designed using only certified organic foods and seasonings.

Enjoy not only the health benefits of organics but also the incredible taste of foods grown the way nature intended.

Custom priced per event as prices may vary from season to season

Soups

Carrot and Ginger

Vegetarian Lentil

Broccoli Colby and Cheddar

Salads

Fresh Spring Greens topped with roasted pecans, Gorgonzola and a pomegranate champagne vinaigrette

Arugula Salad with mapled pears and drizzled with tangy Dijonnaise

Entreés

Peppered Pork Medallions simmered and served with balsamic reduction, dried cherries
and colorful bell pepper confetti

Semi Boneless Free Range Chicken grilled with lemon and thyme glaze

Grilled Filet Mignon wrapped with applewood smoked bacon and finished with Chateau sauce

Rosemary Scented Lamb Loin Chops pan seared and served atop red and green lentil ragout

Dessert

Mousse and Berries Martini

Lucious Chocolate and Raspberry mousses topped with fresh berries and whipped cream
and served in a martini glass

Chocolate Fountain

A working fountain filled with the purest most exquisite dark chocolate and surrounded by fresh fruits,
berries and cookies for dipping

20% gratuity and 6% tax not included in pricing.



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DESSERTS

Stationed Desserts

Chocolate Fondue Fountain

Wow your guests with a working fountain of luscious dark chocolate surrounded by a selection of fresh fruits, berries and delectable dipping treats

Premium Fondue Fountain

Includes all of the same wonderful treats as our basic fountain with the addition of Cheesecake, fried brownies, bananas foster treats, and a display of fresh fruit skewers

Tri-Fecta Fountain

Guaranteed to be the most popular item on the menu for your event! A serve yourself dessert station for your guests. A scrumptious selection of Bite-sized treats are skewered then dipped into a lava-like flow of warm chocolate. Whether you're a fan of White, Dark or Milk Chocolate, this station is a real winner!

Mousse and Berries

An elegant display of chocolate and berry mousses served in petit chocolate cups surrounded with fresh seasonal berries and whipped cream

Petit Fours Display

A delicious variety of creatively displayed bite-sized desserts

Cake And...

Cake and Ice Cream

Add a scoop of chocolate or vanilla ice cream to your wedding or specialty cake for an extra special treat

Cake Accents

Let's face it —no matter how beautiful your cake is, once it's cut it's just a piece of cake on a plate. Let us garnish it with appropriate sauces and edible flowers to keep it as elegant as before it was cut.

Chocolate Covered Strawberries

Dark chocolate covered strawberries drizzled with white chocolate served with your wedding cake slices



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HAPPILY EVER AFTER

*Have you and your guests danced so much that you're hungry again?
Choose one of these late night snacks to keep from stopping on the way home!
The below items can be butler passed or stationed toward the end of your event.*

MINI HAMBURGERS

Complete with onion pickle ketchup and mustard

PETITE HOT DOGS

Miniature all beef hot dogs with all of the fixings

PIZZA

Petite slices of cheese, pepperoni and mushroom pizzas

FOCCACIA CAPRI

Thinly sliced prosciutto, vine ripe tomatoes and fresh mozzarella
on an herbed foccacia, served lightly toasted

PETITE PANINI

Italian deli meats and provolone cheese baked in a ciabatta panini

20% gratuity and 6% tax not included in pricing.