

### **Breakfast Nook**

Apple wood smoked bacon  
Country pork sausage and turkey sausage  
Poached eggs "benedict"  
Farmers cheese blintz, with homemade cherry Jam

#### Chef Attended Stations

Made to order Belgium waffles  
with Vermont maple syrup, Chantilly cream  
Mixed berries, caramelized bananas  
and dried fruit compote

#### Made to order Farm Fresh Omelets to include

Cage free eggs, cheddar cheese, Virginia ham, Chesapeake crab,  
asparagus, bell peppers, onions, mushrooms and tomatoes

### **Cold Display**

Sliced fresh fruit and seasonal berries  
Sliced smoked salmon, traditional garnish  
Prosciutto Americano, Saucisson, Saucisson d'ail

### **Breakfast Pastries**

Croissant, danish, muffins, bagels, corn muffins  
Warm pecan sticky buns

#### Pastry chef attended station

Dried Cherry and chiffonade mint beignets made to order,  
Dusted with confectioners sugar with vanilla bean Anglaise

### **Soup Station**

Consommé a la Reine

### **Chef Carving Station**

Prime rib of natural beef rubbed  
with grain mustard brown sugar and cracked java pepper

Mushroom stuffed saddle of Shenandoah lamb,  
Chervil jus

Brioche wrapped Striped bass,  
jumbo lump crab meat and lobster demi glace

### **Pasta Made To Order Station**

Spinach and ricotta ravioli  
Wild mushroom ravioli, Penne pasta

#### Select Sauce

Fresh tomato basil sauce, Maine lobster sauce,  
Mushroom and Madeira cream

#### Select garnish

Sun dried tomatoes, spring vegetables, wild mushrooms,  
asparagus tips, garlic marinated Florida rock shrimp,  
roasted sweet bell peppers, organic tomatoes,  
shaved parmesan cheese  
Artisan craft bread display

### **Hot Food Display**

Organic honey and thyme marinated chicken breast with roasted spring  
onion risotto soubise  
Cider glazed rack of pork with  
Tarbais beans, and chipolata's  
Thyme and garlic rubbed black sea bass  
with Chesapeake Bay crab beurre blanc  
and oven roasted sweet peppers  
Market vegetables with lavender garlic butter  
Roasted New Potatoes with fresh herbs and garlic

### **Cold Food Display**

Local artisan cheese, dried blueberry and walnut pie  
Mixed organic spring greens with caramelized Bartlett pears,  
Maryland goat cheese, honey and balsamic vinaigrette  
Lavender glazed Long Island duck breast  
with baby spinach and roasted red onion salad  
Wood grilled Shenandoah Valley quail with dried cherry vinaigrette

Artisan cheeses with exotic fruit,  
Candied pecans and walnuts, lavash crackers  
Semolina pasta salad, basil Leaves  
Farmhouse blue cheese and aged sherry vinegar

### **Seafood Station**

Poached Gulf shrimp  
with homemade cocktail sauce  
Farm raised littleneck clams with  
Dry cured chorizo sausage and fresh herbs  
Poached Atlantic salmon with  
chive caper aioli, micro autumn greens  
Maine mussels sautéed with shallots and garlic  
Jonah crab claws with sweet mustard sauce  
Fresh shucked Atlantic oysters with  
Mignonette sauce

### **Children's Station**

Macaroni and cheese  
Crispy chicken fingers with honey mustard sauce  
Pigs in a blanket with yellow mustard

Mini pizza

#### Mini Sandwiches to include

Peanut butter and jelly  
Ham and cheese

Fruit cocktail served in a watermelon basket  
Chocolate chip cookies, brownies and mini cheesecake Bites  
with Strawberry Whipped Cream

### **Dessert Station**

Warm brioche, caramelized pineapple bread pudding with coconut sauce

#### **Chocolate Toffee Trifle**

Petite spring fruit tarts, white chocolate **raspberry** mousse cake  
Chocolate fountain with garnishes

Crepe station with garnishes to include fresh cherry jam  
Chocolate cups filled with exotic, **chocolate or hazelnut mousse**

#### **Fresh strawberry and lemon tart**

Mixed berry shortcake with Chantilly cream

#### **Mango lime mousse cake**

Dark chocolate truffle cake

Assorted **pate de fruit**

Assorted Tea Cakes

03/10/07