



Wedding Packages

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Serendipity

4 Hour Open Bar

Selection of 4 butler passed Deluxe Hors D'oeuvres

Three Course Dinner
(Salad, Entrée, Wedding Cake)

Wedding Cake

Wedding Cake Cutting

Selection of Custom Linen

Bridal Party Holding Room and Private Reception

Champagne Toast for All guests

Wine Service during Dinner

Complimentary Wedding Menu Tasting for up to Four People

Hardwood Dance Floor

Complimentary Overnight Guest Room (Friday or Saturday) for the Bride and Groom

Discounted Guest Room Rates (based on availability)

Potomac Station

4 Hour Open Bar

Choice of 2 Salad stations
(Caesar, Anti-pasta, Fruit, Crudités, Cheese)

Choice of 2 Carving stations

Choice of 2 Action stations

Selection of 4 butler passed Deluxe Hors D'oeuvres

Wedding Cake

Wedding Cake Cutting

Selection of Custom Linen

Bridal Party Holding Room and Private Reception

Champagne Toast for All guests

Wine Service during Dinner

Complimentary Wedding Menu Tasting for up to Four People

Hardwood Dance Floor

Complimentary Overnight Guest Room (Friday or Saturday) for the Bride and Groom

Discounted Guest Room Rates (based on availability)

Cherry Blossom

4 Hour Open Bar

Selection of 4 butler passed Deluxe Hors D'oeuvres

Choice of 1 Reception Display

Choice of 2 Entrée/Breakfast items

Choice of 1 Action Station

Seasonal Vegetables & Starch

Assorted Breads, Breakfast breads, and Pastries

Coffee Station

Choice of 1 dessert

Wedding Cake

Wedding Cake Cutting

Selection of Custom Linen

Bridal Party Holding Room and Private Reception

Champagne Toast for All guests

Wine Service during Dinner

Complimentary Wedding Menu Tasting for up to Four People

Hardwood Dance Floor

Complimentary Overnight Guest Room (Friday or Saturday) for the Bride and Groom

Discounted Guest Room Rates (based on availability)

Georgetown

4 Hour Open Bar

Selection of 6 butler passed Premium Hors D'oeuvres

2 Reception Displays

Four Course Dinner
(Soup, Salad, Intermezzo, Entrée, Dessert)

Wedding Cake

Wedding Cake Cutting

Selection of Custom Linen

Bridal Party Holding Room and Private Reception

Champagne Toast for All guests

Wine Service during Dinner

Complimentary Wedding Menu Tasting for up to Four People

Hardwood Dance Floor

Complimentary Overnight Guest Room (Friday or Saturday) for the Bride and Groom

Discounted Guest Room Rates (based on availability)

Butler Passed Hors D'oeuvres

Selection of Deluxe Hors D'oeuvres (Served Chilled)

*Sweet Potato Bruchetta

Asparagus Rolled with Smoked Salmon and Cream Cheese

Belgian Endive with Herbed Cream Cheese Rosettes

Classic Tomato Brochette Crostini

*Vietnamese Spring rolls with Spicy Peanut Sauce

Prosciutto-Wrapped Melon Balls

Tomato & Baby Mozzarella Lollipop

*Petite Caesar Parmesan Basket

Selection of Deluxe Hors D'oeuvres (Served Warm)

*Deviled Oyster, Sour Mango Slaw, Tabasco Butter

*Stuffed Sega Blue Cheese Green Olives

Caramelized Brie in Phyllo Cup

Tomatillo-Poblana Guacamole with Fresh Corn Chips

Italian Marinated Eggplant on Toasted Crostini Laced with Wild Mushroom & Goat
Cheese Phyllo Triangles

Mushroom Duxelle Herb Cups

Polenta Pizzas with Roasted Tomatoes & Olives

Spanakopita

Stilton Cheese Tart with Cranberry Chutney

Vegetable Empanadas

Vegetable Spring Rolls with Plum Sauce

Butler Passed Hors D'oeuvres (cont'd)

Selection of Premium Hors D'oeuvres

Salmon Napoleon

Star-shaped Puff Pastries topped with Sour Cream and Garnished with Caviar

*Wasabi Pea-crusted Grilled Petite Lamb Chops, Thai Apricot Glaze

Tuna Ceviche with Mirasal Peppers

Cozy Shrimp

Shrimp wrapped in Phyllo dough

Spicy Cilantro Shrimp Sate

Shrimp Marinated in a Pungent Thai Curry Paste & Grilled

Sesame-Crusted Shrimp with Tahini-Ginger Dipping Sauce

Petite Maryland Crab Cakes with Lemon Aioli

Endive Spears with Smoked Salmon and Lemon-Dill Vinaigrette

Fresh Corn Madeleines with Sour Cream and Caviar

Mini Beef Fillets with Horseradish Cream

Petite Risotto Cakes Laced with Wild Mushrooms & Balsamic Marinade

Cho Cho Beef Skewers

Basted with Soy & Ginger threaded on Bamboo Skewer

Roasted Mushrooms stuffed with Feta, Spinach & Bacon

Chicken Sate with Spicy Peanut Sauce

**Premium Hors D'oeuvres can be added to any package at \$5.00 per person.
(Included in Georgetown Package)**

Reception Displays

Fresh Seafood Raw Bar Display (add \$20.00 per person)

Fresh Sushi Sashimi Display (add \$15.00 per person)

Tri-Hummus Display

Crudités & Cheese Display

Tapenade & Olive Bar

Seasonal Fresh Fruit Display Accompanied with Fresh Raspberry Yogurt, Whipped Cream and Brown Sugar

*Grilled Chilled Shrimp Display with Trio Dipping Sauce
Classic, Yucatan, Gazpacho

House-Cured Salmon Display
Chef Special Cured Salmon, Served with Black Olive Crostini, Capers, Herb Cream Cheese, Diced Red Onions, Lemon & Eggs

Signature Anti Pasta Display

Soups

*Green Grape and Marcona Almond Gazpacho

Tomato Basil or Dill

New England Clam Chowder of Manhattan

Artichoke Heart & Parmesan Soup

*Tea-scented Pumpkin Soup

Crab Bisque

Spicy Grain Soup

Salads

*Mixed Micro Herb Greens Bouquet
Chef Signature Cranberry Raspberry Vinaigrette

Fresh Field Greens wrapped in Cucumber
Topped off with Fruit Confetti and Blood Orange Vinaigrette

Grilled Romaine Heart Caesar Salad
With Creamy Caesar Dressing & Garlic Croutons

Arugula & Endive Salad
With Pine nuts and Parmesan

Heart of Palm Salad
With Cilantro Vinaigrette

Iceberg Wedge with Roquefort Cheese & Toasted Pecans
With Creamy Yogurt Roquefort Dressing

Spinach Salad
With Buttermilk Blue Cheese Dressing

Citrus Salad
With Saffron Dressing

Georgetown Intermezzo (Choose 1)

Passion Fruit Sorbet

Plum and Red Wine Sorbet

Roasted Apricot Sorbet

Mint Julep Sorbet

Hibiscus Tea Sorbet

Entrées

Chicken Roulade with Savory Cornbread Stuffing
With Apples & Pecan, Baby Vegetables

Serendipity: \$135 Potomac: \$150 Cherry Blossom: \$160 Georgetown: \$180

Chicken Breast with Wild Mushrooms
And Marsala Wine Sauce, Pasta Vegetable Primavera

Serendipity: \$135 Potomac: \$150 Cherry Blossom: \$160 Georgetown: \$180

*Stuffed Chicken Breast
With Artichokes, Basil & Sun-Dried Tomatoes
4 Cheese Mac and Sugar Snap Peas

Serendipity: \$140 Potomac: \$155 Cherry Blossom: \$165 Georgetown: \$185

*Beef Tenderloin Medallions, Three Cheese Yellow Homity Grits
Balsamic Sweat Onions, Brandy Sauce

Serendipity: \$150 Potomac: \$165 Cherry Blossom: \$175 Georgetown: \$195

*Suckling Pork Chop, Beer Sauce
Crispy Onion Rings and Buttermilk-Chive Mash Potatoes

Serendipity: \$150 Potomac: \$165 Cherry Blossom: \$175 Georgetown: \$195

Grilled Rack of Lamb
With Risotto, Fava Beans and Cardamom Sauce

Serendipity: \$155 Potomac: \$170 Cherry Blossom: \$180 Georgetown: \$200

Lobster Duet with your Choice of Accompaniments
Market Price

Entrées (cont'd)

Herb Crusted Salmon
Leek and Lemon Cream, Fresh Herb Crusted Potatoes
Serendipity: \$135 Potomac: \$150 Cherry Blossom: \$160 Georgetown: \$180

Yellowtail Snapper
With Melon Relish and Orange Vinaigrette
Baby Vegetables and Rice Pilaf
Serendipity: \$140 Potomac: \$155 Cherry Blossom: \$165 Georgetown: \$185

*Chilean Sea Bass
Truffles with Yuzu Soy Butter Sauce, White Asparagus, Fiddle Head,
Scallion Jasmine Rice
Serendipity: \$155 Potomac: \$170 Cherry Blossom: \$180 Georgetown: \$200

Jumbo Lump Maryland Style Crab Cakes, Lemon Garlic Aioli
Grain Pilaf, Tomato Slaw, and Pencil Asparagus
Market Price

Duet of Petit Beef Tenderloin Medallions
And Chicken Breast Rice Pilaf
Serendipity: \$155 Potomac: \$170 Cherry Blossom: \$180 Georgetown: \$200

Duet of Petit Beef Tenderloin Medallions
And Maryland Crab Cake, Chive Mash Potatoes
Market Price

Carving/Action Buffet Stations (1 attendant for 100 guests)
(Requires a Carving Attendant @ \$150.00)

(50 People Minimum)

Peppercorn-Crusted Beef Tenderloin

Triple-Peppered Tenderloin of Beef, Carved to Order Served with Assorted Silver Dollar Rolls, Cranberry Chutney, Horseradish, Dijon Mustard
Serendipity: \$150 Potomac: \$165 Cherry Blossom: \$175 Georgetown: \$195

Pancetta-Wrapped Roasted Turkey Breast

Carved to Order, Served with Mini-Artisan Rolls, Whole-grain Mustard, Sage Mayonnaise, Apricot & Cranberry Chutney
Serendipity: \$135 Potomac: \$150 Cherry Blossom: \$160 Georgetown: \$180

Virginia Baked Ham

Carved to Order, Served with Homemade Biscuits & Cornbread Muffins, Dijon Mustard, Mango Chutney & Herbed Mayonnaise
Serendipity: \$135 Potomac: \$150 Cherry Blossom: \$160 Georgetown: \$180

Asian Noodle Bar

A Delightful Variety of Asian Noodles, Sauces, with Beef, Chicken and Shrimp
Serendipity: \$140 Potomac: \$155 Cherry Blossom: \$165 Georgetown: \$185

Crab Cake Station

Jumbo Lump Maryland Style Petite Crab Cakes Seared to Perfection, Served with Lemon Aioli, Smoked Romoulade, Corn Chow Chow & Tomato Slaw
Market Price

Stuffed Pork Loin

With Bacon, Assorted Artisan Rolls and Apple-Riesling Sauce
Serendipity: \$140 Potomac: \$155 Cherry Blossom: \$165 Georgetown: \$185

Pasta Station

Tri-Colored Ravioli in a Creamy Lemon Sauce
Farfalle with Roasted Garlic & Oil
Penne with Sun-Dried Tomato Marinara Sauce
Served with French Baguette Slices, Garlic Bread Sticks, Grated Parmesan Cheese
Serendipity: \$140 Potomac: \$150 Cherry Blossom: \$160 Georgetown: \$180

Mash Potato and Lobster Martini Bar

Our Signature Traditional Whipped Potatoes Served with Fresh Sautéed Lobster Tails with a Variety of Toppings, to include, Sautéed Scallions, Parmesan Cheese, Shredded Cheddar, Gorgonzola, Crispy Pancetta, Broccoli, and Fresh Pico de Gallo
Market Price

Desserts

Please select one of the following Desserts to accompany your wedding cake

Seasonal Fruit, Sabayon Sauce

Tiramisu with Fresh Berries

Fresh Berry Cheese Cake

Traditional or Chocolate Crème Brule

French Apple Tart

Warm Peach Shortcakes
With Brandy Whipped Cream

Dessert Stations

***Chef's Signature Smores Display**

With Assorted Fresh Fruit Skewers, Biscotti, Graham Crackers and Marshmallows
\$10.00 Per Person

Viennese Table

Assorted French Pastries to include, Éclairs, Napoleons, Cream Puffs, Chocolate Diamonds, Lemon Roulades, Fruit Tarts and Chocolate Dipped Strawberries
\$10.00 Per Person

***Gourmet Cup Cake Table**

Assorted Chef's Signature Cup Cakes, to include, Red Velvet, Chocolate, Vanilla, and Oreo Cookie Crumbs
\$10.00 Per Person

Specialty Coffee Station

Freshly Brewed Columbia Coffee, Decaffeinated Coffee, Specialty Teas offered with Whipped Cream, Cinnamon Sticks, Chocolate Shavings and Citrus Twists
\$10.00 Per Person

Crème Brule Station

Traditional Crème Brule Caramelized to Order
Topped with Fresh Berries, Semi Chocolate, and Variety of Caramels
\$15.00 Per Person

*Chef Signature Items

Beverage Options

Serendipity/Potomac Call

Jim Beam Bourbon, J&B Scotch, Smirnoff Vodka, Beefeater Gin, Bacardi Light Rum, Korby Brandy, Sauza Tequila, Baileys Irish Cream Cordial, Seagrams VO Blended Whisky

Domestic & Imported Beers, Non-Alcoholic Beer

Wine Selection

Mineral Water & Soft Drinks

Cherry Blossom Premium

Makers Mark Bourbon, Dewars Scotch, Absolut Vodka, Tanqueray Gin, Captain Morgan's Rum, E&J VSOP Brandy, Cuervo Gold Tequila, Amaretto Di Soronna Cordial, Canadian Club Blended Whisky

Domestic & Imported Beers, Non-Alcoholic Beer

Wine Selection

Mineral Water & Soft Drinks

Georgetown Super Premium

Knob Creek Bourbon, JW Black Scotch, Grey Goose Vodka, Bombay Sapphire Gin, Mount GAY Rum, Cuervo 1800 Resposado Tequila, Christian Brothers Brandy, Grand Marnier Cordial, Crown Royal Whisky

Domestic & Imported Beers, Non-Alcoholic Beer

Wine Selection

Mineral Water & Soft Drinks