

SAVOUR

elevate your taste





CLASSIC WEDDING PACKAGE

Buffet \$95 pp++, Plated \$105 pp++

PASSED HORS D'OEUVRES

Choose Four (4)

Chicken & Lemon Pot Stickers

Chicken Cordon Bleu Bites

Pork Pot Stickers

Vodka Marinara Meatballs

Veggie Spring Rolls

Buffalo Brussel Sprouts

Bacon Wrapped Scallops

Crispy Shrimp - w/ Thai Chili

Dipping Sauce

Garlic Veggie Brochette -

Marinated Veggies w/ Garlic, Onion
& Dried Herbs on Crostini

Thai Chicken Salad on Wonton -

Purple Cabbage, Carrots, Cilantro,
Garlic, Green Onions, Chopped
Peanuts, Soy, Siracha

Prosciutto-Wrapped Asparagus -

w/ Balsamic Glaze

Spiked Fruit Skewers - Seasonal

Fruit Drizzled w/ Coconut Rum Sauce

Jerk Chicken Skewers

Tomato & Mozzarella Skewers -

w/ Balsamic Glaze

Vegan Meatballs

Smoked Salmon Canapé on Mini

Toast - w/ Dill Cream Sauce

Tuna Wonton - Sesame Seed Crusted

Tuna on a Wonton Triangle, Wasabi
Aioli, Pickled Ginger, Scallions, Soy
Glaze & Sriracha

Chicken & Waffle - w/ Maple Jerk
Drizzle

Roasted Artichokes - w/ Roasted Red

Peppers & Onion on Crostini w/
Hummus Spread

STATIONARY HORS D'OEUVRES

Choose Two (2)

Natty BOH Cheese Dip

Chickpea Hummus - Roasted Garlic

Seasonal Vegetable Display -

w/ Dipping Sauces

Assorted Domestic Cheese Display

- w/ Breads and Crackers

Roasted Shallot Dip - Sherry, Cream
Cheese, Fresh Herbs

Beef Nacho Dip - Pico De Gallo,

Queso Fresco, Fresh Cilantro
Crackers

Seasonal Fruit Display - w/ Dips

SALADS

Choose One (1)

Savour Salad - Organic Greens, Cherry Tomatoes, Cucumbers,
Red Onion, Old Bay Croutons

Caesar Salad - Organic Romaine, Shaved Parmesan Cheese, Old
Bay Croutons, Creamy Caesar Dressing

ENTREES

Choose Three (3)

Airline Grilled Chicken Breast - w/ Honey Garlic or Cilantro Lime Tropical Salsa or Champagne Sauce

Garlic Rubbed Beef Sirloin - w/ Chimichurri Sauce or Demi Glaze or Sherry Mushroom Cream Sauce

Pan Seared Pork Loin - w/ Apple Glaze Brandy Compote or Garlic Butter Herb Sauce

Pan Seared Flounder - w/ Old Bay Tarter or Lemon Caper Sauce

Stuffed Portabella Mushroom Cap - w/ Saffron Rice & Roasted Vegetables

Stuffed Shells - w/ Ricotta, Spinach, Garlic, Parmesan, and Classic Marinara Sauce

Vegetarian Curry - Over White Rice w/ Onions, Peppers, Zucchini and Squash, Cauliflower, Diced Potatoes, Coconut Milk, and Curry Ginger Sauce

ACCOMPANIMENTS

Choose Two (2)

Grilled Asparagus

Mushroom Risotto

Mac & Cheese

Wild Rice Blend

Cheesy Scalloped Potatoes

Roasted Fingerlings

Sweet Potatoes w/ Brown Sugar,

Toasted Coconut, & Crushed

Pecans

Southern Style Green Beans
Seasonal Veggies in Garlic Butter
Sauce

Old Bay Mashed Potatoes

Herbed Whipped Potatoes

Maple Bacon Brussel Sprouts

Included in all Reception Packages: Sodas, Freshly Brewed Coffees, Hot and Iced Tea, Complimentary Cake Cutting, Floor Length Linens, Napkins and Complimentary Menu Tasting for up to 6 People.



DELUXE WEDDING PACKAGE

Buffet \$105 pp++, Plated \$115 pp++

May Also Choose Any Options From Classic Package

PASSED HORS D'OEUVRES

Choose Four (4)

**Tuscan Fig & Caramelized
Onion** - In Mini Phyllo
Mini Barbacoa Tacos
Shrimp Pot Stickers
Shrimp Tempura
Mini Chicken Enchilada Bites
Hummus Toast - w/ Sautéed
Spinach and Tomatoes
Stuffed Baby Portabella -
w/ Crab & Pimento Cheese
Jerk Chicken Skewers

Fried Cheese Ravioli - w/
Marinara
Tuna Poke - on Spoon or Wonton
Beef Tenderloin & Brie Crostini -
w/ Onion Jam
Mini Beef Wellington
Philly Cheesesteak Eggrolls
Spanakopita - w/ Lemon Dill
Sauce & Crem Fresh
Fried Oysters - w/ Old Bay Tartar
Goat Cheese & Apricot Crostini -
w/ Crushed Pistachio & Mandarin
Oranges

STATIONARY HORS D'OEUVRES

Buffalo Chicken Dip
Spinach Artichoke Dip
Guacamole Dip w/ Tortillas
Baked Queso Fresco & Jalapeno Corn Dip

SALADS

Savour Salad - Organic Greens, Cherry Tomatoes, Cucumbers,
Red Onion, Old Bay Croutons
Caesar Salad - Organic Romaine, Shaved Parmesan Cheese, Old
Bay Croutons, Creamy Caesar Dressing
Harvest Berry Salad - Mixed Arugula & Spinach, Strawberries,
Blueberries, Pecans w/ Champagne Vinaigrette



ENTREES

Choose Three (3)

Grilled Salmon - w/ Beurre Blanc Sauce and Fresh Spring Onions or Maple Dijon Sauce

Champagne Chicken - Tomato, Heavy Cream, Champagne, and Dijon Mustard Sauce

Bacon Wrapped Chicken Roulade - w/ Provolone, Prosciutto, Spinach, & Red Bell Pepper Sauce

Grilled Flank Steak - w/ Demi Glaze or Chimichurri

Eggplant Parmesan

Classic Chicken Parmesan

Mixed Vegetables - Over Soba Noodles Topped w/ Crispy Tofu, Coconut Milk, & Curry Sauce

Sautéed Shrimp - w/ Crushed Tomato, Spinach, and Garlic Over Linguine

Cheese Ravioli - w/ Shrimp and Scampi Sauce

ACCOMPANIMENTS

Choose Two (2)

Grilled Asparagus

Mushroom Risotto

Mac & Cheese

Wild Rice Blend

Cheesy Scalloped Potatoes

Roasted Fingerlings

Sweet Potatoes - w/ Brown

Sugar, Toasted Coconut, &

Crushed Pecans

Southern Style Green Beans

Seasonal Vegetable in Garlic

Butter Sauce

Old Bay Mashed Potatoes

Herb Whipped Potatoes

Cheesy Grits

Maple Bacon Brussel Sprouts

Included in all Reception Packages: Sodas, Freshly Brewed Coffees, Hot and Iced Tea, Complimentary Cake Cutting, Floor Length Linens, Napkins, and Complimentary Menu Tasting for up to 6 People.



EXCLUSIVE WEDDING PACKAGE

Buffet \$120 pp++, Plated \$125 pp++

May Also Choose Any Options From Classic & Deluxe Package

PASSED HORS D'OEUVRES

Choose Four (4)

Croquettes
Coconut Shrimp
Fried Oysters - w/ Cajun
Remoulade
Seared Lamb Lollipops - w/
Chimichurri
Twice Cooked Pork Belly - w/
Savour BBQ Sauce
Lobster Bruschetta

Jumbo Lump Crab Deviled Eggs
Blue Crab Cocktail
Oysters on the Half Shell - w/
Cocktail Sauce
Jumbo Shrimp Cocktail - w/
Cocktail Sauce
Mini Crab Balls - w/ Old Bay
Tarter

STATIONARY HORS D'OEUVRES

Choose Two (2)

(May also choose from Classic & Deluxe Package)

Creamy Crab Dip - Jumbo Lump Crab Meat, Creamy Boursin Sauce, & Old Bay
Antipasti Display - Italian Meats, Cheeses & Olives

SALADS

Mixed Greens - Organic Greens, Cherry Tomatoes, Cucumbers,
Red Onion, Old Bay Croutons

Caesar Salad - Organic Romaine, Shaved Parmesan Cheese, Old
Bay Croutons, Creamy Caesar Dressing

Harvest Berry Salad - Mixed Arugula & Spinach, Strawberries,
Blueberries, Pecans w/ Champagne Vinaigrette

Spinach Salad - Baby Spinach and Arugula Greens, Mandarin
Oranges, Crispy Wontons, Goat Cheese, Citrus Soy Vinaigrette



ENTREES

Choose Three (3)

- Broiled Crab Cake** - w/ Old Bay Tarter
- Pan Seared Rockfish** - w/ Lemon Caper Sauce
- Filet Mignon** - w/ Choice of Demi Glaze or Truffle Butter Sauce
- Seared Duck Breast** - w/ Luxardo Cherry Sauce
- Crab & Shrimp Fra Diavolo** - Over Penne Pasta
- Blackened Sea Scallops & Shrimp** - w/ Brown Butter and Mushroom Risotto
- Short Ribs** - w/ Demi Glaze and Crispy Onions
- Veal Marsala** - w/ roasted Garlic & Shallots

ACCOMPANIMENTS

Choose Two (2)

- | | |
|---------------------------|------------------------------|
| Grilled Asparagus | Southern Style Green Beans |
| Mushroom Risotto | Seasonal Vegetable in Garlic |
| Mac & Cheese | Butter Sauce |
| Wild Rice Blend | Old Bay Mashed Potatoes |
| Cheesy Scalloped Potatoes | Herb Whipped Potatoes |
| Roasted Fingerlings | Cheesy Grits |
| Sweet Potatoes - w/ Brown | Maple Bacon Brussel Sprouts |
| Sugar, Toasted Coconut, & | |
| Crushed Pecans | |

Included in all Reception Packages: Sodas, Freshly Brewed Coffees, Hot and Iced Tea, Complimentary Cake Cutting, Floor Length Linens, Napkins, and Complimentary Menu Tasting for up to 6 People.



PLATINUM WEDDING PLATED ENTREES

\$140 pp++

CHOICE OF 4 PASSED APPETIZERS, 2 STATIONARY APPETIZERS AND ONE
SALAD FROM CLASSIC, DELUXE OR EXCLUSIVE PACKAGES

ENTREES

CHOICE OF 2 ENTREES

Beef Wellington - w/ Roasted Baby Carrots & Fingerling Potatoes

Surf & Turf - Petite Filet & Split Lobster Tail w/ Scalloped Potatoes & Asparagus

Chesapeake Surf & Turf - Petite Filet & Crab Cake w/ Crispy Brussel Sprouts & Old
Bay Whipped Potatoes

Center-Cut Lamb Rack - Chimichurri, Creamed Spinach, & Fingerling Potatoes

Chilean Sea Bass - w/ Wild Rice & Roasted Zucchini & Squash w/ Lobster Sauce

Jumbo Stuffed Shrimp - w/ Crab Imperial & Tri-Colored Roasted Carrots & Wild Rice

CHOICE OF ONE PLATED DESSERT

Classic Cheesecake w/ Strawberry Drizzle

Tiramisu

Seasonal Cobbler

Chocolate Mousse

Smith Island Cake

Included in all Reception Packages: Sodas, Freshly Brewed Coffees, Hot and
Iced Tea, Complimentary Cake Cutting, Floor Length Linens, Napkins and
Complimentary Menu Tasting for up to 6 People.



ENHANCEMENT STATIONS

(Chef action stations may be added to any package for an extra charge)

Tier 1 Charcuterie Board - Cube Cheddar, Cube Swiss, Monterey Jack Cheese, Pepperoni, Salami, Cherry Tomatoes, Roasted Red Peppers, Olives & Crackers - \$200

Tier 2 Charcuterie Board - In Addition to Tier 1, Capicola, Prosciutto, Blue Cheese, Asparagus, Artichokes & Toasted Breads - \$300

Tier 3 Charcuterie Board - In Addition to Tier 1 & 2, Mixed Artisan Cheeses - Irish Gold Cheddar, Red Dragon, Smoked Gouda, Goat Cheese, Soppressato, Calabrese and Genoa Salami, Grain Mustard, Fig Jam, Nuts & Grapes - \$375

Chef-Carved Prime Rib - w/ Au Jus, Horseradish, and Sour Cream - \$19.95 pp++/\$75 Carving Fee

Carved Pork Tenderloin, Ham or Turkey - \$14.99 pp++/\$75 Carving Fee

Raw Bar - Shrimp, Steamed Clams, Jonah Crab Claws, Maryland Blue Crab Claws, Lobster, Freshly Shucked Oysters w/ Accompaniments - Market Price

Mashed Potato Martini Bar - Cheddar Cheese, Bacon, Scallions, Sour Cream, Gravy - \$6 pp++

Mac & Cheese Bar - Crab, Lobster, Bacon, Ham, Shredded Cheddar Cheese & Sour Cream - \$12 pp++

Dim Sum - Dumplings, Pot Stickers, and Bao Buns Served w/ Seaweed Salad & Accompaniments - \$10 pp++

Pasta Station - Spaghetti & Penne Pasta, Marinara & Alfredo Sauce & 3 Toppings (Meatballs, Sausage & Chicken) to **Create Your Own Dish** - \$10 pp++

Add Shrimp & Crab - \$4 pp++



LATE NIGHT MUNCHIES

Sliders - Hamburgers, Cheeseburgers, or Pulled Pork - \$8 pp++

Corn Dog/ Hot Dog Bar - Cheese, Chili and All The Fixings - \$8 pp++

Mini Flatbread Pizzas - \$11 pp++

Tomato Soup Shooter & Mini Grilled Cheese Sandwich - \$8 pp++

Mini Taco Bar - Chicken & Ground Beef. Tortillas, Diced Tomatoes, Guacamole, Shredded Lettuce, Cheese, Sour Cream & Pico DE Gallo \$10 pp++

Milk/ Hot Cocoa - w/ Old Fashion Powder Mini Donuts - \$6 pp++

CHILDRENS MEALS

(\$15 ++per child, 12 and under)

Chicken Tenders

Mac & Cheese

Grilled Cheese

Hot Dog

Cheeseburger



BEVERAGE PACKAGES

OPEN BAR (prices are per person)

	1 HOUR	2 HOURS	3 HOURS	4 HOURS
BEER & WINE	\$12	\$22	\$30	\$36
HOUSE BRANDS	\$14	\$26	\$36	\$44
PREMIUM BRANDS	\$16	\$30	\$42	\$52
TOP SHELF BRANDS	\$18	\$34	\$48	\$60

All bartender fees and a Champagne toast are included with the purchase of an open bar package of 3 hours or more

CONSUMPTION OR CASH BAR

	BEER	WINE	MIXED DRINK	ROCKS
HOUSE BRANDS	\$5	\$8	\$8	\$10
PREMIUM BRANDS	\$7	\$10	\$10	\$11
TOP SHELF BRANDS		\$12	\$12	\$12

ADD A CHAMPAGNE TOAST FOR \$4 PER PERSON

(All prices are subject to 9% alcohol tax and 20% gratuity)

Beers: Budweiser, Coors Light, Michelob Ultra, Miller Light, Natural Light, Yuengling, Heineken Zero N/A.

Import & Craft: Angry Orchard, Burley Oak, Corona Light, Dogfish 60min, EVO, High Noon, Stella Artois, Surfside

Wine: Cabernet, Pinot Grigio, Chardonnay, Sauvignon Blanc, Moscato, Prosecco, Rose, Riesling, Merlot, Pinot Noir

Premium Spirits: Tito's, Bacardi, Jack Daniels, Jameson, Seagram's 7, Jose Cuervo, Tanqueray, Beefeater, Dewar's, Captain Morgan

***OTHER ALCOHOL AVAILABLE UPON REQUEST**