



# WEDDINGS





## WEDDING PACKAGES INCLUDE:

### INCLUDED

Your five hour reception includes the following below:

### CHAMPAGNE TOAST

### BAR & BEVERAGE SERVICE

includes four hour open bar offering premium brands, house wines, bottled beers & non-alcoholic beverages complimentary for all guests

### HORS D' OEUVRES

butlered & stationary

### SOUP OR SALAD

choice of one included in your package

### APPETIZER

included in Platinum Package

### ENTRÉE SELECTIONS

featured on the following pages

### DESSERT

### INTERNATIONAL COFFEE & TEA STATION

freshly brewed coffee with amaretto, hazelnut & vanilla flavors, cinnamon sticks, chocolate shavings, sugars, chocolate covered espresso beans

### ADDITIONAL INCLUSIVE SERVICES

wedding coordination services  
cloakroom attendant (seasonal)  
china, glassware, flatware  
votive candles  
valet parking for your guests (platinum & diamond packages)  
floor length ivory linens  
skirting for all stations





## ✦ PACKAGES ✦

### ✦ SIT DOWN OPTIONS ✦

#### SILVER

##### RECEPTION

4 passed hors d'oeuvres

1 display station

soup or salad course

##### ENTRÉE COURSE

2 Choices  
with traditional accompaniments

coffee station

BAR  
four hour premium bar

champagne toast

\$110 per person

#### GOLD

##### RECEPTION

6 passed hors d'oeuvres

2 display stations

1 Grill Station Item Included

soup or salad course

##### ENTRÉE COURSE

2 Choices  
with upgraded accompaniments

assorted mini desserts

coffee station

BAR  
four hour premium bar

champagne toast

\$127 per person

#### PLATINUM

##### RECEPTION

8 passed hors d'oeuvres

2 display stations

2 Grill Station Items Included

soup or salad course

Appetizer Course

##### ENTRÉE COURSE

2 Choices  
with upgraded accompaniments

assorted mini desserts

served coffee

BAR  
five hour deluxe bar

champagne toast

late night snack station  
valet included

\$160 per person

*\* no extra charge on upgraded entrées  
veranda & terrace included for cocktail hour*





✦ ✦ **BUFFET OR STATION OPTIONS** ✦ ✦

**SAPPHIRE**

**RECEPTION**

4 passed hors d'oeuvres

1 display station

soup or salad course

**ENTRÉE COURSE**

2 Choices  
with traditional accompaniments

coffee station

**BAR**

four hour premium bar

champagne toast

\$114 per person

**RUBY**

**RECEPTION**

6 passed hors d'oeuvres

2 display stations

1 Grill Station Item Included

soup or salad course

**PASTA**

**ENTRÉE COURSE**

2 Choices  
with traditional accompaniments

mini desserts

coffee station

**BAR**

four hour premium bar

champagne toast

\$132 per person

**DIAMOND**

**RECEPTION**

8 passed hors d'oeuvres

2 display stations

2 Grill Station Items Included

soup & salad course

**PASTA**

**ENTRÉE COURSE**

2 Choices  
with traditional accompaniments

coffee station

**BAR**

five hour deluxe bar

champagne toast

late night snack station

valet included

\$160 per person

*\*no extra charge on upgraded entrées  
veranda & terrace included for cocktail hour*

## HORS OEUVRES

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*\$2.00 per person per additional selection to your package*

*silver & sapphire (4) choices | gold & ruby (6) choices | platinum & diamond (8) choices*

### FARM

**BUFFALO CHICKEN BEGGAR'S PURSE** wrapped in phyllo

**PEACH BBQ BRISKET** wrapped in an applewood smoked pork belly, jalapeno

**CHICKEN CORDON BLEU** mini bites, fried golden brown

**MINI REUBEN SANDWICHES** open faced

**MINI MEATBALLS** italian or swedish style

**LOLLIPOP LAMB CHOPS** rosemary garlic marinade | add \$2

**PORK POT STICKERS** thai sweet chili, sesame soy sauce

**BEEF BARBACOA** onions, fresh lime, cilantro & mexican spices rolled, mini taquitos

**FIG & MELON PROSCIUTTO CUP** figs, melon, feta cheese, balsamic glaze

**PULLED PORK CROSTINI** bbq pork, apricot-serrano salsa, jalapeno butter, crostini



### SEAFOOD

**LOBSTER BITES** lobster morsels, herb cream cheese, citrus cocktail sauce, toasted naan bread

**AHI TUNA** chipotle flavored ahi, roasted corn & black bean salsa, jalapeno guacamole

**CRAB COCKTAIL** citrus marinated jumbo lump crabmeat, poached asparagus, rosa aoli

**MINI JUMBO LUMP CRABCAKES** citrus horseradish aoli | add \$3

**SCALLOPS & BACON** housemade, wrapped in canadian bacon

**MUSHROOM CAPS** stuffed with crab imperial

**JUMBO SHRIMP** cocktail & remoulade sauce | add \$3

**SHRIMP SHU MAI** sweet chili sauce

**SEARED SESAME TUNA** wonton chip, wasabi mayonnaise

### VEGETARIAN | COLD OPTIONS

**GRILL CHEESE & TOMATO SOUP** mini grill cheese, basil

**CHERRY BLOSSOM TART** in puff pastry

**PEAR & BRIE BEGGAR'S PURSE** wrapped in phyllo with toasted almonds

**ANTIPASTO SKEWERS** mozzarella, sun-dried tomato, artichoke hearts & black olives

**BRUSCHETTA** tomato concassé, shallots, garlic & basil

**VEGETABLE SPRING ROLLS** golden brown, honey teriyaki dipping sauce

**BALSAMIC CRANBERRY CROSTINI** cranberry jam, brie cheese, almonds, mint, balsamic glaze



## ❖ DISPLAY STATION

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*please choose for your respective package | \$4 per person per additional station*

**BUFFALO CHICKEN DIP** pulled chicken, hot sauces, tortilla chips

**OLD BAY CRAB DIP** lump crab, bacon, green onion, cheddar cheese, old bay, pretzel bites

**BAKED BRIE** balsamic strawberry & walnuts, naan bread

**HUMMUS & ROASTED VEGETABLES** assorted roasted vegetables, olives, naan bread, pesto garlic dip

**SPINACH & ARTICHOKE FONDUE** sautéed spinach, roasted artichokes, asiago cream cheese dip, naan bread

**INTERNATIONAL CHEESE DISPLAY** imported & domestic cheeses, served with sliced baguettes & assorted artisan crackers

**ITALIAN ANTIPASTO BOARD** sopressata, mortadella, cappicola, genoa salami, red peppers, eggplant & zucchini, olives, mozzarella | \$2 per person

## ❖ TERRACE GRILL STATION

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*Can be added to Cocktail Hour*

**GRILLED PIZZA** assortment of pizzas; white with spinach & mushrooms, red with italian sausage & bbq with chicken

**PORK TENDERLOIN SKEWERS** honey sriracha glaze

**SHRIMP KEBABS** garlic butter sauce

**CHICKEN KEBABS** thai sweet chili

**GRILLED LOLLIPOP LAMB CHOPS** rosemary garlic marinade | add \$3 per person

**LOBSTER TAILS** half tail, grilled, lemon butter | min of doz | \$95 per dozen - only available special order



## SLIDER STATION

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*Sliders can be added to Cocktail Hour*

**MEATBALL** italian meatball, marinara, provolone cheese 25 for \$85.00

**BUFFALO CHICKEN** crispy chicken, chipotle hot sauce, blue cheese 25 for \$85.00

**WIMPY BURGERS** mini burgers, american cheese, fried onions, special sauce, potato roll 25 for \$75.00

**FRIED CHICKEN** southern fried chicken, honey mustard, pickle 25 for \$75.00

**PHILLY CHEESE STEAK** chopped beef, sautéed with peppers & onions, american cheese 25 for \$85.00

**CHICKEN PARMIGIANA** breaded chicken, mozzarella cheese, tomato sauce, parmesan cheese 25 for \$85.00

**BBQ PORK** slow roasted bbq pulled pork, onion straws, cheddar cheese, potato roll, cole slaw 25 for \$75.00

**TURKEY** cole slaw, 1000 island dressing, swiss cheese 25 for \$75.00



## ❖ APPETIZER

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included in platinum package | add on for other packages @ \$4 per guest

**BABY BELLA MUSHROOM** stuffed with spinach, feta, bacon

**SEASONAL MELON** wrapped in parma prosciutto

**CRAB MAC N CHEESE** baked, blend of exotic cheese, lump crab meat, buttery cracker crust

**PAN SEARED SCALLOPS** balsamic glaze | 2.00 per person

**SEAFOOD FILLED ARTICHOKE** charred tomato cream

**PENNE & PANCETTA** sweet peas, charred tomato cream

**RIGATONI** aurora cream sauce, parmigiana

**TORTELLONI ASIAGO** cheese filled pasta, collina tomatoes, spinach, asiago cream sauce

**BEEF SHORT RIB RAVIOLI** housemade, stuffed with braised beef, ricotta, parmesan & mozzarella cheeses, sliced avondale mushrooms

## ❖ SOUP OR SALAD

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*please choose one*

**LEAF GREEN** cherry tomato, watermelon radish, frisee`, micro green mix, crouton cup, red wine dressing

**WEDGE** iceberg, applewood smoked bacon, red onions, tomato, bleu cheese crumbles

**CAESAR SALAD** romaine, parmesan, foccia croutons, creamy caesar dressing

**SPINACH** dried cherries, feta, almonds, poppyseed dressing

**SPRING** seasonal berries, spring mix, balsamic vinaigrette

**ITALIAN WEDDING** egg drop, spinach

**CHESAPEAKE INN CRAB BISQUE** crab claw garni | 2.00 per person

**TUSCAN MINISTRONE** vegetables, beans

**CLAM CHOWDER** potatoes, clams, cheddar cheese

**BROCCOLI & CHEDDAR** sharp cheddar cheese

**LOBSTER BISQUE** morsels of maine lobster | add \$2 per person





## ✦ SIT-DOWN ENTRÉE SELECTIONS ✦

### FARM

**CHICKEN PICCATA** sautéed chicken medallions, capers, lemon butter sauce, mashed potatoes, vegetable du jour

**CHICKEN BREAST** breast of chicken stuffed with asparagus, cornbread stuffing, sage au jus

**ROASTED EURO CHICKEN BREAST** spinach, boursin cheese, pancetta, garlic & red pepper vin blanc

**BREAST OF CHICKEN IMPERIAL** stuffed with crabmeat, hollandaise, tarragon vin blanc | add \$4 per person

**CHICKEN SALTIMBOCCA** medallion of chicken, parma prosciutto, sage, mozzarella cheese, mushroom demi,

**WILD MUSHROOM CHICKEN MARSALA** sautéed breasts of chicken, crispy onion straws, wild mushrooms, marsala wine sauce

**ROASTED PORK LOIN** stuffed with cranberries & apples, calvados sauce

**FILET MIGNON** 8oz char-grilled, peppercorn demi | add \$4 per person

**FILET GORGONZOLA** 8 oz grilled, topped with gorgonzola cheese, truffle demi, crispy onion | add \$6 person

### SEAFOOD

**PAN SEARED JUMBO SCALLOPS** mushroom risotto, asparagus, red pepper puree

**PAN SEARED SALMON** topped with a rock shrimp sherry cream sauce

**SEARED SALMON** seared salmon fillet, lump crab bruschetta, balsamic glaze

**BAKED STUFFED FLOUNDER** with spinach, artichokes and lump crabmeat herb beurre blanc

**JUMBO LUMP CRABCAKES** a pair of jumbo lump crabmeat, tartar sauce, lemon | add \$12 per person

**LOBSTER RAVIOLI & PAN SEARED U-10 SCALLOP** vodka aurora sauce, asparagus

**STUFFED JUMBO SHRIMP** crab imperial, lemon parsley beurre blanc



### COMBINATION ENTRÉES

**FIGURE "8"** petit 4oz filet mignon, 4oz jumbo lump crabcake | add \$12

**STUFFED CHICKEN & JUMBO SCALLOPS** breast stuffed with asparagus, cornbread stuffing, sage au jus & pan seared scallops

**STUFFED CHICKEN & JUMBO LUMP CRABCAKE** see description above paired with a jumbo lump crabcake

**FILET OSCAR** 6oz filet, lump crabmeat, grilled asparagus, bearnaise sauce | add \$6 per person

**FILET MIGNON & CRABCAKE** 6oz filet, 4oz crabcake | add \$6 per guest

**FILET MIGNON & SHRIMP** petit 4oz filet, trio of jumbo shrimp stuffed with crab imperial, lobster sauce | add \$4 per guest

**FILET MIGNON & LOBSTER TAIL** 6oz filet, 6oz brazilian tail, drawn butter | add \$8 per guest

### ✦ VEGETARIAN - GLUTEN FREE

**GF GLUTEN FREE PASTA** available upon request

**PORTOBELLO MUSHROOM** grilled zucchini, yellow squash, roasted red pepper, fresh mozzarella cheese, marinara sauce

**VEGETABLE STIR FRY**



## DINNER CHOICES BUFFET OR STATIONED EVENTS

### PASTA

**SHRIMP & CRAB PENNE** jumbo shrimp, crabmeat, aurora cream sauce

**FARFALLE** farfalle pasta, grilled sirloin tips, gorgonzola cream sauce, balsamic glaze

**RIGATONI BOLOGNESE** rigatoni pasta, hearty meat sauce

**TORTELLONI** cheese filled, pancetta, peas, pecorino romano, garlic, chili flakes

**BUTTERNUT SQUASH RAVIOLI** sage butter sauce, almonds

**PENNE TENDERLOIN** penne pasta, pan seared tenderloin tips, wild mushrooms, green onions, demi sour cream, romano cheese

**CHICKEN PENNE** blackened chicken breast, crispy bacon, roasted red pepper, sharp provolone, penne pasta, dijon brandy cream sauce

### FARM

**CHICKEN PICCATA** sautéed breast of chicken, capers, lemon butter sauce, grilled asparagus

**WILD MUSHROOM CHICKEN MARSALA** sautéed breasts of chicken, wild mushrooms, marsala wine, crispy onion straws

**ROASTED EURO CHICKEN** spinach, boursin cheese, pancetta, garlic & red pepper vin blanc

**BASIL CHICKEN** medallions of chicken, sun-dried tomatoes, artichokes, spinach, basil cream sauce

**PORCHETTA** italian porchetta, carved, herbed seasoning, broccoli rabe | add \$2 per guest

**CHICKEN SALTIMBOCCA** medallions of chicken, imported parma prosciutto, mozzarella cheese, marsala wine sauce

**PORK TENDERLOIN** mushrooms, caramelized onions, grain mustard, cream sauce

**ROASTED CHICKEN** organic euro cut breast, stuffed with brie, fire roasted tomatoes & baby spinach, red grape reduction

**BRUSCHETTA CHICKEN & CRAB** grilled chicken breast, lump crab, bruschetta, balsamic glaze

**ROASTED NY STRIP** compound butter | add \$5 per person | carver required \$75

**FILET MIGNON** whole roasted prime tenderloin, horseradish crema | carved add \$5 | carver required \$75

### SEAFOOD

**SEARED SALMON** seared fillet, rock shrimp, sherry cream sauce

**COCONUT SALMON** seared salmon, julienne vegetables, toasted coconut, thai chili sauce

**SALMON OSCAR** lump crab, asparagus, bearnaise

**STUFFED FLOUNDER** tender filet of flounder, stuffed with crab imperial and topped with light lobster sauce | add \$2 per guest

**MINI JUMBO LUMP CRABCAKES** pan seared, 2oz cakes, pommery sauce | add \$4 per guest

**STUFFED SHRIMP** jumbo shrimp, crab imperial, beurre blanc

**CRAB RAVIOLI** house made ravioli, stuffed with crab meat, in a white creamy crab sauce

**LOBSTER RAVIOLI** homemade lobster filled ravioli, asparagus, light basil butter sauce, touch of cream





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## ❖ DESSERT OPTIONS

### ❖ DESSERT DISPLAYS

**SWEET TABLE** mini petit fours, pastries, tuxedo strawberries | \$5 per guest

**DESSERT DISPLAY TABLE** chef's choice of assorted cakes, tarts, puddings, pastries | \$9 per guest

**ITALIAN DESSERT TABLE** mini tiramisu, cannolis, rum cake, creme puffs, biscotti | \$12 per guest

### ❖ PLATTERS & TRAYS

**BROWNIES** assorted flavors of rich decadent chocolate brownies | 30 per tray \$55

**CHOCOLATE COVERED STRAWBERRIES** covered in chocolate | 40 per tray \$90

**WHITE & DARK CHOCOLATE MOUSSE "SHOTS"** housemade, served in a chocolate cup | 40 per tray \$80

**HOUSE MADE COOKIES** chocolate chip, oatmeal raisin, white chocolate chip | 45 per tray \$90



### ❖ ACTION STATIONS

**BAKED ALASKA FLAMBÉ** flaming dessert | \$3 per guest

**CHOCOLATE FOUNTAIN** tower of milk chocolate, assorted fruits, strawberries, pretzels & marshmallows for dipping | \$10 per guest

**CHEESECAKE MARTINI BAR** assorted flavors: toppings & flavors varies per season, pumpkin, choc chip, blueberry, strawberry, whipped cream | \$7 per guest

**FLAMBÉ STATION** absolut peppar vodka, caramelized strawberries or bananas, served warm over vanilla ice cream \$8 per guest

**ICE CREAM SUNDAE BAR** chocolate, vanilla, strawberry, mint chocolate chip, butter pecan (choose 2) toppings, m&m's, oreo cookie crumbs, jimmies, strawberries, seasonal berries, assorted syrups \$6 per guest

### WEDDING CAKES - PREFERRED VENDORS

preferred vendors | contact directly

**CAKES BY KIM** 302.252.9995 - [www.cakesbykim.com](http://www.cakesbykim.com)

**DESSERTS BY DANA** 302.721.5798 - [www.dessertsbydana.com](http://www.dessertsbydana.com)

**SWEET MELISSA** 302.376.5049 - [www.sweetmelissade.com](http://www.sweetmelissade.com)

**CANNON'S CUSTOM CAKES** 302.368.7900 - [www.cannonscakes.com](http://www.cannonscakes.com)

**BINGS BAKERY** 302.737.5310 | [www.bingsbakery.com](http://www.bingsbakery.com)



## BAR OPTIONS

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### ❖ PREMIUM BAR

this bar is included in our open bar packages

**BEER** bud light, miller lite, corona light, corona, michelob ultra

**WINE** merlot, cabernet, chardonnay, white zinfandel, pinot grigio, pinot noir

**LIQUOR** absolut, tito's, bacardi, captain morgan, tanqueray, jack daniels, jose cuervo

### ❖ DELUXE BAR

this bar can be added to any wedding package for \$8 per guest

**BEER** bud light, miller lite, yuengling lager, corona light, corona, amstel lite | choose 4

**WINE** merlot, cabernet, chardonnay, white zinfandel, pinot grigio, pinot noir | choose 4

**LIQUOR** bacardi, malibu, captain morgan, tanqueray, crown royal, grey goose, jose cuervo | other liquors can be subbed in upon request & availability



### ❖ WINE SERVICE

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a house red & white are available to be poured table side by our service team for \$6 per guest

### ❖ MICRO BREWS & SPECIALTY BEERS

add two drafts to your event, options vary upon availability & seasonality

dogfish ipa, fat tire, summer shandy,

blue moon, devils backbone, sam adams seasonal,

goose island, bayheads, victory | \$5 per guest

### ❖ CONTINUE THE PARTY

if adding additional hour of bar to reception: premium bar \$7 per guest | deluxe bar \$9 per guest



## ❖ CEREMONY

Outdoor ceremonies in Chesapeake City are located in Pell Garden (center of town) and on the Moon Properties next to the Ship Watch Inn B&B.

The Chesapeake Inn Veranda or Ballroom are options as a backup plan for any outdoor ceremonies.

**PELL GARDEN** 410.885.5298 - [www.ccdca.com](http://www.ccdca.com) - \$450

**MOON PROPERTY @ CHANDLER HOUSE** Contact Chesapeake Inn 410.885.2040

**COLD SPARKLER ENTRANCE** includes 4 sparklers | see video \$500

## 👩🏻 WEDDING TASTINGS

Pricing is complimentary for the bride & groom for contracted weddings.

Any additional guests are \$35 plus gratuity. (max of 6)

We encourage menu tastings which can be scheduled through your banquet coordinator.

## ✓ BOOKING REQUIREMENTS

Please discuss booking requirements with your banquet coordinator.

Minimums vary based on day, date & time of your reception.

A deposit of \$1500 and signed contract must be received by the Chesapeake Inn with 14 days of the contract being issued.

A payment scheduled is then established with our team.

## ❖ CHILDREN & VENDOR MEALS

**ENTRÉE SERVED AT RECEPTION** the entrée served to your guests is also served to your vendors \$45

**CHILD (12 YEARS OR UNDER, MENU FLEXIBLE)** choice of hors d'oeuvres, choice of chicken tenders, burger, pasta, wedding cake \$25

