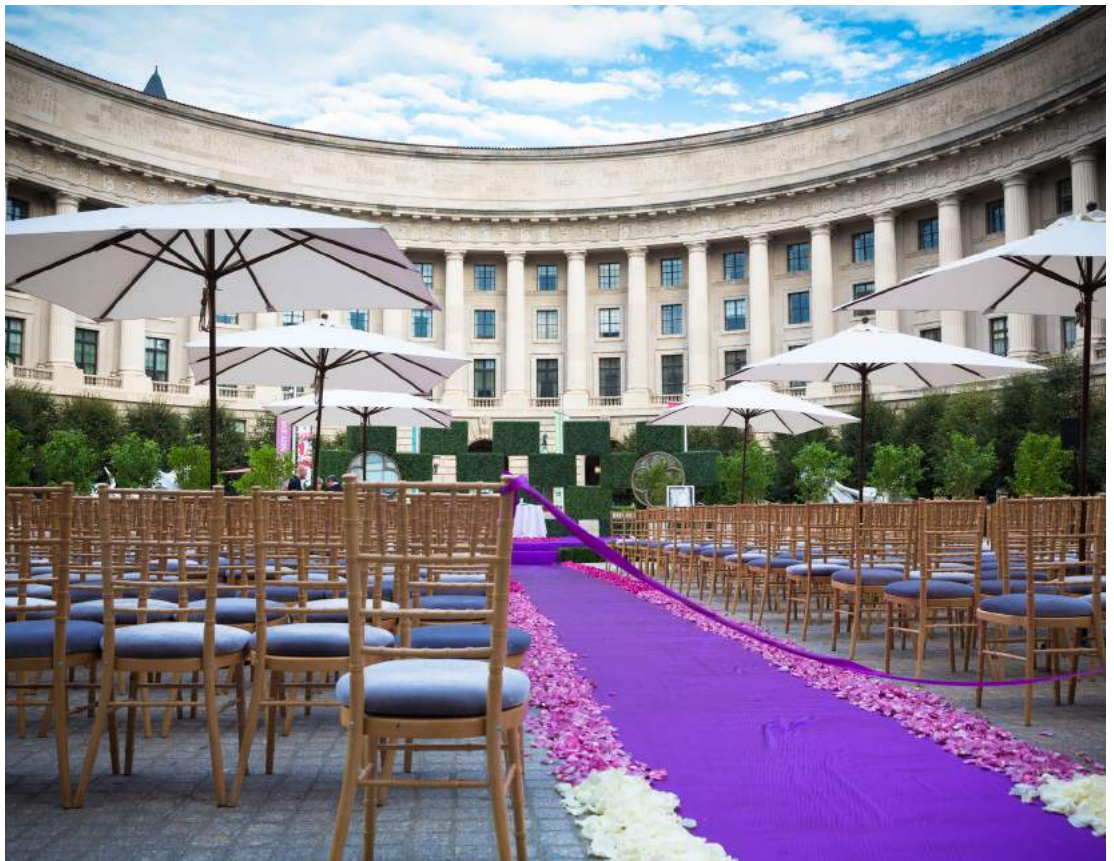


RECEPTION
DINNER
LATE NIGHT
SNACKS
BEVERAGE

WEDDING MENUS



THANK YOU FOR YOUR INTEREST IN THE RONALD REAGAN BUILDING.

Enclosed please find our Wedding Menus. Your Wedding Package includes:

- A five hour open premium bar
- A Cocktail Hour with your selection of 5 passed hors d'oeuvres
- A three-course dinner with wine service and champagne toast
- All tables, fine china, silver, glass and votive candles
- Your choice from our collection of table linens and napkins
- Complimentary Chiavari Chairs with your choice of cushion color
- One bartender for every 100 guests

We can also work with you to create a custom menu that compliments your taste and is sure to exceed your expectations.

Thank you for giving us the opportunity to present our Wedding Package. We look forward to working with you to create an event you'll never forget.

RECEPTION

Canapés

Hors d'Oeuvres

Enhancements

DINNER

LATE NIGHT SNACKS

BEVERAGE

RECEPTION *Canapés*

Please choose five passed items for your cocktail reception.
Your selections will be butler passed with white glove service.

ROASTED VEGETABLE AND TOMATO SALAD (NF)
in a Miniature Phyllo Basket

GOAT CHEESE AND PORT WINE SHALLOT CONFIT
on Walnut Toast

GRANNY APPLE SLICES WITH ROQUEFORT MOUSSE (GF)

RICOTTA SALAMI CROSTINI

SMOKED SALMON DEVEILED EGG (GF)

SAVORY PUFF WITH HERBED CREAM CHEESE (NF)

CUCUMBER PINEAPPLE MINT SHOOTER

LOBSTER MEDALLION
on a Cucumber Toast
Coriander Seedling Mayo

MOZZARELLA AND WATERMELON LOLLIPOP (GF)
Balsamic Syrup

GRILLED ARTICHOKE WITH ASIAGO CHEESE
Walnut Toast

ASPARGUS CHEESE TARTINE (NF)

CITRUS MARINATED SEA SCALLOPS "CEVICHE STYLE" (GF)

BLACKENED BREAST OF CHICKEN WITH AVOCADO AND BLACK BEAN SALSA
on a Tortilla Chip

TANDOORI CHICKEN ON A CUCUMBER TOAST (GF)
Yogurt Raita

SMOKED TROUT AND WHOLE GRAIN MUSTARD (NF)
on Focaccia Toast

FILET MIGNON CROSTINI (NF)
with Balsamic Onion Marmalade and Blue Cheese Crumbles



RECEPTION

Canapés

Hors d'Oeuvres

Enhancements

DINNER

LATE NIGHT SNACKS

BEVERAGE

RECEPTION *Hors d'Oeuvres*

VEGETARIAN SAMOSA
Raita Sauce

SPANAKOPITA
Phyllo Envelope filled with Spinach and Feta

CRISPY CHEESE RAVIOLINI (NF)
Oregano Dipping Sauce

SWISS CHEESE ALLUMETTE (NF)

WILD MOREL MUSHROOM QUICHE (NF)

BAKED PROSCUITTO WRAPPED MEDJOOB DATE (GF)

FRIED BUFFALO MOZZARELLA (NF)
Pomodoro Sauce

CHILEAN STYLE BEEF EMPANADA (NF)
Mango Salsa

PIZZA BREAD PINWHEEL (NF)
with Tomato, Roasted Garlic, and Black Olives

MINI CRAB AND GOAT CHEESE QUICHE (NF)

SHORT RIB BURGER WITH CARAMELIZED ONIONS (NF)

MINI BARBECUED PORK TACO (NF)

FARRO "ARANCINI" WITH BELL PEPPER CONFIT (NF)

MINI CROQUE MONSIEUR (NF)

PING PONG FISH BALL WITH CHIVES AND YOGURT (NF)

INDIAN STYLE BRUSCHETTA
Tomato, Onion, and Paneer Cheese

VEGETARIAN EMPANADA
with Harissa Hummus



RECEPTION

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RECEPTION *Cocktail Hour Enhancements*

SUSHI NORI AND SASHIMI (GF) (Three pieces per person)

Served with Pickled Ginger, Wasabi and Soy Sauce

NIGIRI

Salmon, Shrimp, White Fish, Eel, Yellow Tail and Salmon Roe

MAKI

California Roll, Eel Roll, Avocado Roll, Two Varieties of Vegetable Rolls

Sushi Attendant

INTERNATIONAL STREET FOOD

HERBED LAMB KOFTA (NF) ~ LEBANON

Harissa Aioli

BARBECUED SHRIMP ~ KOREA

In a steamed bun with Napa Cabbage Slaw

CHICKEN KEBOB ~ TURKEY

Spicy Peanut Sauce

CUMIN SCENTED QUINOA, BULGUR AND FARRO CAKE ~ INDIA

Roasted Bell Pepper Relish

HUMMUS BAR

A soft and silky chick pea dip served with pita bread

CLASSIC, ROASTED GARLIC AND HARISSA HUMMUS

Assorted toppings including Toasted Pine Nuts, Feta Cheese and Diced Tomatoes
Carrots, Celery and Cucumber to Dip

ARTISANAL SAUSAGES

Served with fresh pretzels, mini baguettes and fresh buns

Dijon Mustard and French Cornichons

PLEASE SELECT FOUR

North African Merguez

Argentinian Hot Chorizo

Sweet Italian Sausage

Buffalo Chipotle Sausage

French Country Style Sausage

Bratwurst

Culinary attendant

1 attendant for every 150 guests is required

TAPAS STYLE

GRILLED GOAT CHEESE SANDWICH (NF)

with Baby Seedling Salad

MOREL MUSHROOM RISOTTO (GF)

SLOW COOKED SHORT RIBS (NF)

Roasted Garlic Mashed Potatoes, Red Wine Sauce

PAN ROASTED CALIFORNIA WHITE BASS (GF)

Vegetable Ratatouille, Black Olive Sauce

ROASTED BALSAMIC MARINATED PORTOBELLO MUSHROOM (GF)

Medley of Grain Pilaf



RECEPTION

DINNER

First Course

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LATE NIGHT
SNACKS

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PLATED DINNERS *First Course*

Pricing includes (5) hors d'oeuvres and canapés, one selection from each course, a five-hour premium open bar, champagne toast and wine service during dinner. All menus include freshly baked breads and coffee service.

Menu prices also include chivari chairs and one bartender for every 100 guests.

BLUE CRAB BISQUE (GF)
with Brioche Crouton and Aioli

CHILLED GINGER CARROT SOUP

TRUFFLED CREAM OF CELERY SOUP (GF) (NF)
Maple Scented Bacon Crumbs

CHILLED TOMATO CONSOMME

CLASSIC LOBSTER BISQUE (NF)
Brioche Croutons

WATERMELON, WILD WATERCRESS AND CRUMBLLED GREEK FETA
Citrus Dressing

MIXED BABY GREENS (GF)
with Blue Cheese and Toasted Pine Nuts, Garnished with Duck Prosciutto
Basil Goat Cheese Emulsion

FINGERLING POTATO, CANDIED WILD SALMON AND CELERY SEEDLING SALAD
Remoulade Dressing

BIBB LETTUCE AND BABY SPINACH (GF)
Candied Pecans and Marinated Cherry Tomatoes
Pomegranate Vinaigrette

ROASTED ASPARAGUS SALAD
Pecorino Shavings, Brioche Crouton
Ravigote Emulsion

MUSHROOM CREAM SOUP WITH PROVENÇALE ARTICHOKE
AND BABY GREEN SALAD (GF) (NF)
Roasted Bell Pepper Emulsion

POTATO AND LEEK CHOWDER WITH MINI TOMATO
AND MOZZARELLA PEARL SALAD (GF) (NF)
Balsamic Vinaigrette

TRIO OF DOMESTIC SHRIMP (GF)
Tandoori Shrimp on a Bed of Chayote Slaw
Shrimp Cocktail with Bloody Mary Pipette
Shrimp Bisque Shooter

GOAT CHEESE TWO WAYS (GF)
Goat Cheese Cake with Red Beet Sauce
Organic Seedling Salad with Crumbled Goat Cheese and Dates
Pomegranate Dressing

"MARYLAND STYLE" CRAB CAKE (GF)
Cocktail Sauce

MINI LOBSTER ROLL WITH RAW VEGETABLE SLAW (GF)
Tarragon Aioli

CRAB AND BLUE PRAWN SALAD
Spicy Tomato Aioli



RECEPTION

DINNER

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LATE NIGHT SNACKS

BEVERAGE

PLATED DINNERS *Entrées*

In order to preserve and protect our oceans, TCMA serves only farm raised fish, unless noted otherwise

PAN SEARED BARRAMUNDI FILLET

Bell Pepper and Potato Piperade
Tomato Pesto

ROASTED WILD HALIBUT FILLET (NF)

Not Available November-March
Mashed Purple Potatoes, Sautéed Asparagus
English Pea Sauce

FILLET OF SALMON

Fingerling Potatoes, Sautéed Green Beans
Purple Mustard Sauce

HERB MARINATED ROCKFISH FILLET

Sea Asparagus Risotto, Sautéed Mushrooms
Tasmanian Pepper Sauce

POMEGRANATE GLAZED SEA BASS (GF)

Sundried Fruit Rice Pilaf
Saffron Orange Sauce

BUTTER POACHED LOBSTER (NF)

Chive Mustard Mashed Potatoes, Braised Leeks
Pinot Noir Beurre Blanc

CRAB CRUSTED SALMON FILLET (GF)

Roasted Garlic Mashed Potatoes, "Le Puy" Lentil Casserole
Balsamic Beurre Blanc

MACADAMIA NUT CRUSTED BREAST OF CHICKEN

Mashed Hawaiian Sweet Potatoes, Oyster Mushroom Fricassée
Lilikoi Sauce

OVEN SEARED BREAST OF CHICKEN (GF)

Leek, Spring Onion and Medjool Date Confit
Sauce Pinot Noir

PAN ROASTED BREAST OF CHICKEN (NF)

Soubise Mashed Potatoes, Madeira Sautéed Domestic Mushrooms
Tarragon Cream Sauce

BREAST OF PHEASANT (GF)

Sautéed Mushrooms, Celery Root Mousseline
Natural Jus

PAN SEARED BEEF TENDERLOIN (NF)

Medley of Roasted Potatoes, Sautéed Wild Mushrooms
Juniper Berry Sauce

PAN SEARED BALSAMIC MARINATED BEEF TENDERLOIN (NF)

Crushed Fingerling Potatoes, Asparagus Tips with Caramelized Onions
Shallot Cabernet Reduction

OVEN ROASTED BEEF TENDERLOIN

Potatoes "Risotto Style", Yellow and Green French Beans
Madeira Onion Sauce

PAN ROASTED VEAL LOIN

Spinach and Chick Peas with Toasted Pinenuts, Barberry Basmati Rice
Lemon Confit Sauce



RECEPTION

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LATE NIGHT
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PLATED DINNERS *Entrées*

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AUSTRALIAN LAMB LOIN (GF)

Gorgonzola Creamy Polenta, Braised Fennel
Balsamic Bell Pepper Sauce

PAN SEARED BACON WRAPPED PORK TOWNEDO

Sunchoke and Potato Risotto, Brussels Sprout Fricassée
Mustard Tarragon Sauce

MAPLE AND APPLE CIDER MARINATED ROASTED WILD BOAR RACK

Sweet Potato Gratin, Braised Leeks and Chestnuts
Lingonberry Sauce

BEEF TENDERLOIN WITH CRAB CAKE (GF)

Trio of Cauliflower "Risotto Style", Sautéed Swiss Chard
Madeira Tarragon Sauce

BREAST OF CHICKEN WITH "TRUE NORTH" SALMON FILLET (GF)

Creamy Gorgonzola Polenta, Braised Fennel
Sun Dried Tomato Sauce

BEEF TENDERLOIN WITH NOVA SCOTIA LOBSTER (GF)

Corn and Morel Mushroom Succotash Style, Baby Spinach
Chive Beurre Blanc

CORIANDER DUSTED BEEF TENDERLOIN WITH CHIPOTLE MARINATED DOMESTIC SHRIMP (NF)

Avocado Mashed Potatoes, Cilantro Braised Carrots
Mole Sauce

SURF AND TURF OF BEEF TENDERLOIN AND ROCKFISH (NF)

House Made Spaetzle, Green Bean Fricassée
Shallot Red Wine Sauce

BEEF TENDERLOIN WITH ROASTED BREAST OF CHICKEN (NF)

Truffle Mashed Potatoes, Yellow and Green Beans
Syrah Wine Sauce



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LATE NIGHT
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PLATED DINNERS *Desserts*

CHOCOLATE LADY FINGER NAPOLEON

Light Chocolate Mascarpone Mousse, Layered with Lady Fingers and Brownie Crumble
Red Currant Sauce

TURKISH COFFEE VERRINE

Espresso Sponge, Fresh Orange Custard, Poached Apricots, Pistachio Tuile

THE SNICKERS BAR

Chocolate Short Bread, Caramel Brulée Center, Peanut Mousse,
Roasted Cacahuètes, Vanilla Bean Cream
Raspberry Sauce

CAJETA SPONGE CAKE TART

Caramelized Goat's Milk, Chocolate Chiffon Cake, Cinnamon Mousse, Cocoa Crunch
Persimmon Sauce

BANANAS FOSTER CRÈME BRULEE (GF)

Caramelized Bananas in Rum, Orange Custard, Cinnamon Pecan Stick

EXOTIC FRUIT PARFAIT

Exotic Fruit Cremeux, Pineapple Confit, Lime Daquoise, Five Spice Florentine Cookie

CANDIED LEMON TART (NF)

Lemon Custard with Red Currants, Spiced Streusel Crunch, Toasted Meringue
Red Currant Sauce

FLOURLESS CHOCOLATE CAKE SPHERE (GF)

Hawaiian Lava Sea Salt Caramel Center, Hazelnut Crunch
Milk Chocolate Sauce

CLASSIC DUO

COCOA NIB PEANUT PANNA COTTA,
CARMEL DRIZZLE, BANANA DACQUOISE CAKE
Chocolate Fudge Sauce

TARTLET TRIO

OPEN FACED BLOOD ORANGE CURD TART
WITH CHESTNUT DACQUOISE CAKE

WARM FUDGE CHOCOLATE WALNUT BROWNIE
WITH VANILLA CREAM AND FUDGE SAUCE

DATE AND FIG LINZER TART WITH LIME SAUCE

BREAKFAST FOR DESSERT TRIO

COFFEE AND DOUGHNUTS

Coffee Mousse served with Sugar-Coated Doughnut

BACON AND EGGS

White Chocolate Rosemary Mousse with Orange Mustard Yolk served with
Caramelized Bacon (Brown Sugar and Black Peppercorns)

BANANA BREAD NUTELLA FRENCH TOAST

Rum Banana Bread with Nutella Spread served "French Toast Style"
Drizzled with Frangelico Anglaise and Toasted Hazelnuts



RECEPTION

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**Dessert
Enhancements**

LATE NIGHT
SNACKS

BEVERAGE

DESSERTS *Enhancements*

CUPCAKE DELUXE (Three pieces per person)

PLEASE CHOOSE FOUR

Chocolate Mint

Chocolate Cupcake with a Mint Cream Center, Topped with Chocolate Fudge

Blueberry Citrus

Blueberry Cupcake with a Lemon Orange Cream Center, Toasted Almond and Italian Meringue

Banana and Chocolate Chip (NF)

Banana Chocolate Chip Cupcake with a Chocolate Fudge Center and Topping

Peanut Butter and Jelly

Peanut Butter Cupcake with a Raspberry Jam Center, Chocolate Shavings

Pistachio and Caramel

Pistachio Cupcake with an Orange Caramel Center, Italian Meringue

Classic Carrot Cake

Carrot Cake Cupcake with Cream Cheese Frosting, Bourbon Cream Filling and Candied Pecans

CAKE POPS WITH A KICK (NF)

LIBATION FILLED PIPETTES TO INFUSE FLAVORED CAKE POPS

Mocha Cake Pop with Bailey's Irish Cream Pipette

Orange Cake Pop with Grand Marnier Pipette

Strawberry Cake Pop with Red Wine Consommé Pipette

MINIATURE PARFAITS

PLEASE CHOOSE THREE

Salted Caramel Peanut

Chocolate Cake, Roasted Peanuts, Caramel and Chocolate Mousses

Cherry Cheesecake

Cherry Compote with Vanilla Bean Cheesecake and Chocolate Cookie Chunks

Triple Chocolate Mousse

Semi-Sweet, Milk and White Chocolate Custard over Fresh Berries

Pomegranate Ginger Tea

Ginger Yogurt and Honey Tea Gelées with Pomegranate Seeds

Mango Tropics

Sponge Cake soaked with Rum Syrup, Mango Chiboust and Fresh Tropical Fruit

Cafe Latte Panna Cotta

Served with an Almond Chocolate Chip Biscotti

PASSED FROZEN PUSH POPS

(1.5 pieces per guest are recommended)

Ginger Shandie

Hoegaarden Beer, Ginger Beer and Zesty Lemon

Pomegranate Daiquiri

Pomegranate and Cranberry Juice with Rum

Berry Mojito

Chambord, Blue Curaçao, and Rum

Orange Splash

Vodka, Triple Sec, and Orange Juice

Kerasi

Cherry Brandy, Peach Schnapps, and Lemon Juice



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LATE NIGHT SNACKS

GRILLED CHEESE SANDWICH
with Tomato Soup Shooter

SHORT RIB MAC AND CHEESE

MINI BEEF SLIDER
with Sweet Potato Crisps

WARM MINI CHURROS
Chocolate Sauce

DECONSTRUCTED MASON JAR CUP CAKE

CHOCOLATE CHIP COOKIE
Milk Shooter



RECEPTION
DINNER
LATE NIGHT
SNACKS
BEVERAGE

Wedding Package

Upgrade Options

WEDDING BEVERAGES

The following beverage service is included in your wedding package:

PREMIUM BAR

DOMESTIC BEER

Budweiser, Bud Light, Miller Lite, O'douls Non-Alcoholic

PREMIUM BEER

Sam Adams, Redhook ESB, Heineken, Amstel Light, Stella Artois

HOUSE WINE

Red, White, Sparkling

COCKTAILS

Tito's Handmade Vodka, Ketel One Vodka, Tanqueray Gin, Bacardi White Rum, Jose Cuervo Gold Tequila, Bulleit Bourbon, Jack Daniels Whiskey, Johnnie Walker Red Scotch Whisky

ASSORTED SOFT DRINKS, BOTTLED WATERS, AND JUICES

DINNER WINE

Please choose two wines from our select list for dinner service:

WHITE

NxNW Riesling

Tre Fratelli Pinot Grigio

La Croix Barton Bordeaux Blanc

Villa Botanica Chardonnay / Viognier

Château St. Jean Chardonnay

Steele Shooting Star Chardonnay

RED

Michele Chiarlo Barbera d'Asti

Anaras Crianza

Bodega Norton Reserve Malbec

Château St. Jean Merlot

Château St. Jean Cabernet Sauvignon

Estancia Cabernet Sauvignon

Steele Shooting Star Cabernet Sauvignon

Artizen Zinfandel

TOAST

House Sparkling Wine



RECEPTION
DINNER
LATE NIGHT
SNACKS
BEVERAGE

Wedding Package

Upgrade Options

WEDDING BEVERAGES *Upgrade Options*

The following upgrade options are available for your wedding package:

SUPER PREMIUM BAR Please add \$8.00 per person

DOMESTIC BEER

Budweiser, Bud Light, Miller Lite, O'douls Non-Alcoholic

PREMIUM BEER

Sam Adams, Redhook ESB, Heineken, Amstel Light, Stella Artois

WINE

Red and White House Wine, Gloria Ferrer Blanc de Noir

COCKTAILS

Grey Goose Vodka, Bombay Sapphire Gin, Brugal Anejo Rum, Patron Silver Tequila, Woodford Bourbon, Crown Royal Whiskey, Johnnie Walker Black Scotch Whisky

ASSORTED SOFT DRINKS, BOTTLED WATERS, AND JUICES

WINE SERVICE

The following wine upgrade options are available for your dinner, or your dinner and bars

Prices noted are per person:

SPARKLING WINE

Gloria Ferrer Brut

Gloria Ferrer Blanc de Noir

Domaine Carneros Brut

Louis Roederer Brut Premier

Moet Chandon Imperial Champagne

WHITE WINE

Feudi di San Gregorio Falanghina

Ehrhart Riesling

Château Ste Michelle Eroica Riesling

King Estate Pinot Gris

Silverado Sauvignon Blanc

Cape Mentelle Sauvignon Blanc

Domaine Thomas & Fils La Crele Sancerre

Glen Carlou Chardonnay

Kendall Jackson Reserve Chardonnay

Silverado Chardonnay

Stag's Leap Chardonnay

Groth Chardonnay (Organic)

Domaine St. Francois Bourgogne Blanc



RECEPTION
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SNACKS
BEVERAGE

Wedding Package

Upgrade Options

WEDDING BEVERAGES *Upgrade Options*

The following upgrade options are available for your wedding package:

WINE SERVICE

The following wine upgrade options are available for your dinner, or your dinner and bars

Prices noted are per person:

RED WINE

Villa Antinori Rosso Super Tuscan

Payout Pinot Noir

Lyric by Etude Pinot Noir

Van Duzer Estate Pinot Noir

Domaine Carneros Pinot Noir

Domaine Parent Bourgogne Pinot Noir

Etude Carneros Pinot Noir

Marques de Murrietta Rioja

Bodega Colome Estate Malbec

19 Block Mountain Cuvee Red Blend

Napa Cellars Merlot

North Star Merlot

Silverado Mt George Merlot

Joseph Carr Napa Cabernet

Penfolds Bin 8 Cabernet / Shiraz

Mount Veeder Caberent

Chateau Fayan Puisseguinn Bordeaux

Château La Gurgue Margaux Bordeaux

Uriah Bordeaux Blend

Montes Alpha Syrah

Stag's Leap Petite Syrah

Frog's Leap Zinfandel

Grgich Hills Zinfandel

