



## ***Windsor Gourmet Wedding Menu***

### ***Cocktail Hour Reception***

*Guests will be Greeted Upon Arrival by  
White-Gloved Attendants Offering Sparkling Champagne*

### ***Hot and Cold Passed Hors d'oeuvre Selection***

*Asparagus Rolls with Monterey Jack & Wisconsin Cheddar Cheese*

*Focaccia with Bocconcini Mozzarella & Roasted Plum Tomato*

*Baked Brie Cheese and Fresh Raspberry Coulis in Puff Pastry*

*California Sushi Rolls with Sesame Soy Dipping Sauce*

*Braised Mushroom Crowns with Chanterelle Duxelles*

*Nantucket Sea Scallops Wrapped in Pancetta*

*Tempura of Chicken with Honey Dijon Sauce*

*House Made Miniature Beef Wellington*

### ***Presentation of Silver Chafing Service***

*Calamari Fritti with Homemade Marinara*

*Sesame Breast of Chicken with Honey Ginger Glaze*

*Spinach Crepes with Champagne Cream Sauce*

*Beef Tenderloin in a Port Wine and Balsamic Sauce*

*Eggplant Timbales with Roasted Plum Tomato and Pecorino Romano Cheese*

### ***Cocktail Shrimp Station***

*Chilled Gulf of Mexico Shrimp Presented Over Crushed Ice  
with Cocktail Sauce and Lemon Wedges*

***Captain Attended Pasta Station***

*(Choose Two)*

*Tortellini Quattro Formaggio Alla Pana*

*Penne Rigate with Roasted Plum Tomato Vodka Sauce*

*Cavatelli with Broccoli Sautéed in Garlic and Virgin Olive Oil*

*Orecchiette with Roasted Plum Tomato, Eggplant and Fresh Basil*

*Fusilli with Sun-Dried Tomato, Roasted Pignoli Nuts, Garlic and Virgin Olive Oil*

***Captain Attended Carving Station***

*(Choose Two)*

*Roast Leg of Lamb with Rosemary Bordelaise*

*Roast Tenderloin of Pork with Warm Apple Compote*

*Candied Corned Beef Served with Assorted Flat Breads*

*Honey Glazed Baked Virginia Ham with Rum Pineapple Sauce*

*Roast Young Tom Turkey with Giblet Gravy and Fresh Cranberry Relish*

*Smoked North Atlantic Salmon with Capers, Chopped Egg, Bermuda Onion*

***Magnificent Display of Cold Antipasto Specialties***

*Grilled Eggplant, Grilled Zucchini, Grilled Asparagus, Grilled Portobello Mushrooms,*

*Sun-Dried Tomatoes, Basil & Vinaigrette Marinated Mozzarella & Tomato*

*Bruschetta on Garlic Crisps with Parmigiano-Reggiano Shaving*

*Roasted Red Peppers, Marinated Artichoke Hearts, International Olives*

*Premium Hand Carved Italian Specialty Meats: Prosciutto di Parma, Pepperoni and Genoa Salami*

***International Cheese and Fresh Fruit Presentation***

*Bountiful Assortment of Domestic and Imported Cheeses with Assorted Flat Breads and Table Crackers*

*Cornucopia of Fresh Garden Vegetable Crudités with Herb Dip*

*An Elegant Array of Artistically Cut Fresh Fruits in Season*

**Dinner**

*Champagne Toast*

**Appetizer Course**

*(Choose One)*

*Bouquetiere of Fresh Cantaloupe, Honeydew Melon, Kiwi and Strawberry*

*Maryland Lump Crabmeat Cake with Creole Rémoulade*

*Salmon in Puff Pastry with a Caper Herb Sauce*

*Mayfair's Famous Cream of Mushroom Soup*

*Maine Lobster Bisque with Cheddar Twists*

*Freshly Prepared Pasta Selection*

**Salad Course**

*(Choose One)*

*Mayfair's Palm Beach Salad of Mixed Greens with Hearts of Palm,  
Roasted Red Peppers with Balsamic Red Pepper Vinaigrette*

*Mixed Mesclun Salad Served with Roasted Pignoli Nuts and  
Goat Cheese Crouton, Raspberry Vinaigrette*

*Classic Caesar Salad with Crisp Romaine Lettuce,  
Parmigiano-Reggiano Cheese and Asiago Croutons*

*A Bouquet of Endive, Radicchio and Arugula, Italian Vinaigrette*

**OR**

**Duet - Appetizer and Salad Combination**

*(Choose One)*

*Mixed Mesclun Salad with Roasted Pignoli Nuts and Balsamic  
Vinaigrette Dressing, Topped with our Maryland Lump Crabmeat Cake*

*Mixed Mesclun Salad, Fresh Mozzarella and Tomato Served with Asparagus  
and Prosciutto, Bermuda Onions, Sun-Dried Tomatoes and Balsamic Vinaigrette*

### **Main Entrée Choices**

*(Please Select One From Each Group)*

#### **Beef and Lamb**

*Chateaubriand of Beef with Black Truffle Sauce*

*Chateaubriand of Beef with a Delicate Béarnaise Sauce*

*Herb-Crusted Rack of New Zealand Lamb with Rosemary Bordelaise*

*Roast Prime Rib of Beef, Au Jus*

#### **Chicken**

*Roast Breast of Free-Range Chicken with Apple Raisin Stuffing and Apricot Essence*

*French-Cut Breast of Chicken Française with Caper Chardonnay Vin Blanc*

*Roast French Breast of Free-Range Chicken with Champagne Velouté*

*Breast of Chicken Sorrentino Delicately Topped with  
Eggplant, Tomato, Prosciutto and Mozzarella*

#### **Fish**

*Grilled Norwegian Salmon with Citrus Béarnaise*

*Halibut Steak Served with a Caper, Lemon and Olive Oil Vinaigrette*

*Grilled Swordfish Prepared in a White Wine and Lemon Sauce with Capers and Fresh Parsley*

*Roast Chilean Sea Bass with Roasted Red Pepper Beurre Blanc*

*Broiled Filet of Sole Stuffed with Crabmeat*

#### **Vegetarian**

*Bouquet of Garden Vegetables with a Roasted Red Pepper Sauce in a Delicate Puff Pastry Wrap*

*Portobello Mushroom Stuffed with a Bouquet of Garden Vegetables Served  
Over Sautéed Spinach and a Drizzle of Virgin Olive Oil*

*All Entrées Served with Mayfair's Selection of Potato and Seasonal Vegetable*

***The Grande Finale***

*Custom-Designed, Tiered Wedding Cake will be Elegantly Presented*

***Elaborate Viennese Hour to Include:***

*Chocolate Fountain Station with Strawberries, Pineapple Chunks, Pretzels and Marshmallows*

*Homemade Italian Cannoli Station*

*Ice Cream Station with Assorted Toppings*

*Flaming International Coffee Station*

*Espresso and Cappuccino Station*

*Flaming Banana Foster Station*

*Plus a Wide Assortment of Miniature Pastries and Cakes*

*Fresh Brewed Columbian Coffee, Decaffeinated Coffee and Assorted Teas*

***Premium Open Bar***

*Guests will be Offered a Selection of Premium Liquor for Five Hours*

*Together with Wine, Beer and a Variety of Soft Drinks*

***Amenities Included***

*Valet Parking, Coat Room Attendant, Rest Room Attendants*

*Tablesides Bar Service*

*Floor Length Linens, Fresh Flowers for Cocktail Tables*

*Direction Cards, Place Cards*

*Wedding Consultant*