


St. Gregory
LUXURY
HOTEL & SUITES



Signature Wedding Celebrations

Prepared Exclusively for:

Event Date:

Presented by

M Wilson

*Michelle Wilson
Wedding Coordinator*

*Christopher Williams
Chef*

Four-Course Plated Wedding Dinner Packages

Appetizer Selections

Soups

Please Select One:

Wild Mushroom Soup

Black Bean With Cilantro Cream

Roasted Vegetable Barley

New England Clam Chowder

Potato And Leek

Salads

Please Select One

*Baby Greens With Shaved Asiago And
Balsamic Vinaigrette*

*Heirloom Tomato On Fresh Spinach Salad
With House Made Blue Cheese Dressing*

Caesar Salad Garlic With Asiago Crostini

*Mozzarella With Vine-Ripe Tomatoes
Dressed With Basil Infused Oil*

Choice Of Vegetables

Select Two:

Julienne Of Carrots In A Lemon Miso Vinaigrette

Marinated Roasted Corn Salad

Grilled Ribbons of Squash

Classic Potato Gratin

Golden Roasted And Herbed Fingerling Potatoes

Garlic Mashed Potatoes

Sauté Of Spinach With Sun Dried Cranberries

Horseradish Potato Cake

Artichoke Ratatouille

Roast Garlic Braised White Beans

Grilled Asparagus

Choice Of Sea Food Entrées

Select One.

Maryland Crab Cakes

Pan Seared Miso-Soy Salmon

Sesame Crusted Halibut

Seared Tuna Steak

Moroccan Spiced Sea Bass

\$45.00 Per Person

Choice Of Fowl Entrées

Select One

Stuffed Grilled Chicken Breast With Spinach,

Roasted Red Peppers

Roasted Quail with Wild Mushrooms

Savory Grilled Chicken Breast

Amaretto Roasted Duck

\$40.00 Per Person

Choice Of Prime Meat Entrées

Select One

Pepper Crusted Petit Filet Mignon

Grilled Moroccan Spiced Flank Steak

\$52.00 Per Person

Choice Of Steak Entrées

Select One

Grilled 10 Oz. Dry Aged Strip Steak

Petit Filet With Grilled Shrimp

Herb Crusted Veal Or Lamb

\$56.00 Per Person

Desserts

Assortment Of Mini Pastries Presented On Platters

Prices Do Not Include 10% District Sales Tax, 19% Service Charge & 10% Tax on Service Charge

Fresh Dipped Chocolate Strawberries And Chocolate Lovin Mousse Cake

Celebration Brunch Buffet

*Assorted Juices and Champagne or Mimosas
Sliced Seasonal Fruits and Berries
Individual Yogurts*

*A Selection of Artisan Cheeses
Farmer's Market Baby Greens with Balsamic Vinaigrette*

*French Toast with Warm Banana Rum Syrup
Apple-wood Smoked Bacon and Sausage
Breakfast Browns*

*Cornmeal Crusted Catfish with Three Cheese Grits
Roasted Amish Chicken Breast with Lemon Tarragon Gastrique
Penne with Shrimp, Tomato Pesto
Grilled Market Vegetables*

Omelet Station

Cheddar and Swiss Cheeses, Mushrooms, Tomatoes, Onions, Peppers and Ham

*Assorted Breakfast Pastries
Butter and Preserves
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Herbal Teas, Cream, Milk, Lemon*

Champagne, Mimosas and Bloody Marys

\$62.00 Per Person

40 Persons Minimum

From The Carver

Carving Stations Add A Touch of Distinction

Our chef will prepare one or more of the following:

Whole Roasted Salmon
with Assorted Mustards Miso-Soy Sauce
\$8.00 Per Person (Minimum 30 Persons).

Leg of Lamb
Served with Mint Onion Marmalade and Horseradish Cream, Sliced Rolls
\$9.00 Per Person (Min 40 Persons)

Virginia Cured Ham
Served with Apple-Raisin Salad and Buttermilk Biscuits
\$8.00 Per Person (Min 40 Persons)

Herb Encrusted Beef Tenderloin
Thinly sliced Beef Tenderloin served with fresh baked Crostini, Horseradish Mousse & House Cured Tomato Mayonnaise
\$10.00 Per Person (Min 40 Persons)

Carver Charge \$75.00 for 3 Hour Period

Buffet Dinners

Selection Of Three Salads

Seasonal Greens, House Dressing ♦ Tortellini And Roasted Vegetable Salad
♦ *Marinated Mushroom Salad ♦ Tomato, Fresh Basil And Mozzarella*
Spinach Leaves, Shiitake Mushrooms, Pancetta, & Bermuda Onion
Beefsteak Tomato & Sweet Onion Salad Maytag Blue Cheese

Buffet Entrée Selections

Smoked Pork Loin over Plantain Polenta

Pan Seared Pheasant Breast over Couscous with Pistachio and Dried Cranberries

Citrus Marinated Salmon Filet With Tri-Pepper Relish & Herb Cream

Blue Corn Tortilla Encrusted Tilapia over Seafood Saffron Paella

Pesto Risotto with House Cured Tomatoes, Grilled Ribbons of Squash and Asiago

Chicken Breast Glazed In Apricot And Mustard

Roast Sirloin Of Beef, Burgundy Mushrooms

Mediterranean Pasta

Penne Rigate With Italian Sausage And Chicken In Tomato Basil Sauce

Moroccan Spiced Chilean Sea Bass

With Candied Pecan and Whipped Sweet Potatoes.

Buffets Will Be Served with Chef's Choice Of Side Items, Potatoes, Rice, Or Pasta, And Chef's Selection Of Grilled Vegetables. Rolls And Butter

One Entrée: \$45.00

Two Entrees: \$65.00

Three Entrees:

\$85.00

(Priced Per Person)

Desserts

A Delectable Array Of Assorted Cakes & Pastries

(Chocolate Strawberries And Mini Pastries Table Display)

Or

Ice Cream Sundae Bar

Chocolate Syrup, Strawberry Sauce, Caramel Sauce

Or

Your Choice Of One Individual Plated Dessert

Creamy New York Style Cheesecake ♦ Flour-Less Chocolate Torte

Prices Do Not Include 10% District Sales Tax, 19% Service Charge & 10% Tax on Service Charge

*Table Marzipan Display
40 Persons Minimum*

Full Wedding Packages

Bar Service: Call Brand Bar For 3 Hours

*Featuring Call Brand Spirits, House Wine, Imported And Domestic Beer,
Soft Drinks And Mineral Water*

Champagne Greeting Upon Arrival

Champagne For All Your Guests, Including Sparkling Cider

Passed Hors D'oeuvres & Canapés

Select Four

Hot

*Shrimp Wonton with Miso-Soy
Dipping Sauce
Ginger Chicken Skewers
Petite Beef Wellington
Shiitake Mushroom Tartlet
Vegetable Spring Roll*

Cold

*Smoked Salmon On Potato Gaufrette with
Sour Cream and Scallions
Melon Wrapped In Prosciutto D'parma
Amaretto Braised Duck on Corn Cakes
Tuna Sashimi on Cucumber with Pickled
Ginger and Sweet Soy
Tomato-Basil Bruschetta On Crostini*

Plated Dinner

Select One:

Bibb Salad Bibb Leaves With Feta, Calamata Olives, Plum Tomatoes, Herb Vinaigrette

*MStreet Salad Baby Mixed Greens, Grape Tomatoes, Shaved Asiago, White Balsamic
Vinaigrette*

*Caesar Salad Crisp Romaine Tossed In Caesar Dressing With Garlic Croutons & Freshly
Shaved Parmesan Cheese*

Entrees

Roasted Breast Of Chicken

*Rubbed With Herbs And Roasted Garlic
Wild Mushroom Jus
\$97.00 Per Person*

Citrus Game Hen

*Scallion Whipped Potatoes & Baby Carrots
\$99.00 Per Person*

Citrus Marinated Salmon

*Tomato And Sweet Pepper Relish And
Vegetable Orzo
\$109.00 Per Person*

Roasted Chilean Sea Bass

*With Papaya And Vidalia
Onion Salsa And Coconut Basmati Rice
\$125.00*

Vegetarian Arborio Crusted Eggplant

*Napoleon, Black Lentils, Tomatoes, Roasted
Fennel And A Ginger-Carrot Broth
\$95.00 Per Person*

Porcini Mushroom Agnolotti

*Light Roasted Garlic Cream Sauce, Porcini Powder,
Fresh Herbs
\$90.00 Per Person*

Rosemary Crusted Loin Of Pork

*With Caramelized Sweet Potatoes And Port
Wine Reduction
\$115.00 Per Person*

Twin Medallions Of Beef Tenderloin

*With Peppercorn Shallot Sauce, Passed
Sauce Béarnaise, Potato Leek Gratin
\$125.00*

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Surf And Turf

Petite Filet Mignon, Sauce Bordelaise & Roast Salmon Filet With Dill Cream

\$130.00 Per Person

50 Persons Minimum

Reception Beverage Packages

Champagne Bar

Champagne Cocktail Bar With Your Selection Of Four Cordials:

<i>Chambord (Kir Royale)</i>	<i>Triple Sec</i>	<i>Grand Marnier</i>	<i>Crème De Banana</i>
<i>Cointreau</i>	<i>Maraschino Liquor</i>	<i>Blackberry Schnapps</i>	<i>Peach</i>
<i>Schnapps</i>	<i>Strawberry Schnapps</i>	<i>Crème De Cacao</i>	<i>Amaretto</i>
<i>Frangelico</i>	<i>Curacao</i>	<i>Angostura Bitters</i>	

Served With Assorted Juice Mixers

\$18.00 Per Person

Martini Bar

*Cosmopolitan Appletini Watermelon
Dry/Dirty Vodka or Gin*

Specialty Martinis

*MStreet Orange Crush
Irish Vanilla*

Your Choice Of Premium Vodka Or Gin

\$18.00 Per Person

Fully Stocked Open Bar Including Beer & Wine

Absolute, Tanqueray, Bacardi, Jack Daniels and Dewars

First Hour \$15.95 per hour Per Person

Each Additional Hour \$12.00 per hour Per Person

Fully Stocked Premium Open Bar: Includes Beer & Wine

*Belvedere, Bombay Sapphire, Captain Morgan Spiced, Johnny
Walker Black and Gentleman Jack*

First Hour \$17.95, per hour Per Person

Each Additional Hour \$12.95, per hour Per Person

Beer and Wine Bar Only

First Hour \$12.95, per hour Per Person

Each Additional Hour \$9.95, per hour Per Person

\$150.00 Bartender Fee

4 hours minimum

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Receptions

Hors D'oeuvres Passed And Displayed

Vegetable Spring Rolls

Served With Sweet Chili Dipping Sauce

Bay Scallop & Shrimp

Served With Blue Cheese Polenta & Wild Forest Mushrooms

Country Pate

With Grape Relish

Citrus Poached Shrimp

Served With Mustard Leaf And Spicy Cocktail Sauce

Antipasto Display

Includes:

Char Grilled Vegetables, Marinated Mushrooms, Marinated Peppers, Sun-Dried Tomatoes, Mozzarella, Salami, Prosciutto Ham, Crostini And Grissini Sticks

Vegetable Crudités & Assorted Olives

Choice Of Two Dips:

*Coriander Guacamole, Spicy Chili Mayonnaise, Basil Aioli,
Sesame Hummus, Blue Cheese, Sour Cream And Chives*

Fresh Fruit Display

Array Of Tropical & Seasonal Sliced And Whole Fruits And Berries

International Cheese Board

*A Selection Of Imported And Domestic Cheeses, Seedless Grapes,
Assorted Crackers, Crostini And Flat Breads*

\$60.00 Per Person

50 persons minimum