Premium Wedding Package

Catering by **Your Day Gourmet**

Full Open Bar

Champagne Toast

Choice of Six Hors d'oeuvres

Fresh Strawberries, Melons, Pineapple, and Grapes served with a Fruit Dip
An Assortment of Imported and Domestic Cheeses served with Assorted Mustards and Crackers
Fresh Vegetables served with Homemade Buttermilk Ranch Dip and Hummus
Miniature Lump Back Fin Crab Cakes served with a Dijon Aioli
Baked Brie Wrapped in a Puff Pastry topped with Cranberry Chutney and served with Crackers
Grilled Lemon Chicken Skewers served with a Peanut Satay Dipping Sauce
Classic Tomato Bruschetta served on Toasted Baguette Slices
Tomato, Fresh Mozzarella and Basil Skewers
Mushroom Profiteroles – Cream Puffs filled sauteed Mushrooms and Shallots in a light cream sauce
Large Grilled Shrimp served with a pesto Dipping Sauce
Upgraded Hors D' Oeuvres:
Seared Tuna, Watercress and Dijon Horseradish served on Pumpernickel Slices - $3.00pp
Baby Lamb Chops served with classic Mint Sauce - $4.00pp
Lobster, Mango, Pineapple, Cilantro, and Avocado served in Miniature Martini Glasses-$5.00PP

Choice of Soup or Salad

Soup

Maryland Crab
Cream of Crab
Shrimp Bisque
Wild Mushroom
Brie and Apple

Salad

Classic Caesar – Fresh Romaine, Parmesan Cheese, Croutons and Caesar Dressing
Harvest Salad – Mixed Greens, Blue Cheese Crumbles, Candied Walnuts, Cranberries and Apple Chips with Apple Dressing
Strawberry Salad – Mixed Greens, Candied Pecans, Sliced Strawberries with Poppy Seed Dressing

Choice of Entree

Carved Slices of Beef Tenderloin served with a Mushroom Wine Sauce, Petite Green Beans and Potato Gratin
Breast of Chicken and Mushrooms served with Marsala Wine Sauce, Rice and Petite Green Beans
Breast of Chicken, Pecans, Carrots and Brie Wrapped in a Puff Pastry served with Rice and Petite Green Beans
Grilled Filet of Beef topped with Crab Meat served with Pinot Noir Reduction Sauce, Petite Green Beans and Potato Gratin
Petite Filet of Beef with Pinot Noir Reduction Sauce and Lump Back Fin Crab Cake served with Asparagus and Roasted Potatoes
Fresh Jumbo Shrimp Pasta served in a Shallot Champagne Sauce over Orzo Pasta with Roasted Vegetables
Seasoned Baked Salmon served with Cherry Wine Sauce and Petite Green Beans and Wild Rice Pilaf
Pan Seared Fresh Sea Scallops served over a Pea and Cauliflower Puree and with Roasted Potatoes
Homemade Ravioli served with Roasted Vegetables (choice of Ravioli: Wild Mushroom with an Apple Brandy Sauce; Crab with a Mornay Suace; 5 Cheese with Marinara Sauce or Pear and Feta with Pear infused Sauce)

Wedding Cake or Gourmet Cupcakes

Cake/Cupcake Flavors

White Pound
Chocolate Pound
Chocolate Almond
Chocolate Chip
Lemon
Carrot
Almond

Fillings

Raspberry Strawberry
Chocolate Mousse
Strawberry Mousse
Raspberry Mousse
Lemon Curd
Peanut Butter

Icings

Butter Cream
Whipped Cream
Fondant – addt'l $3.00/person

Coffee and Tea Service

Package includes basic rentals of tent for Café Courtyard, tables, chairs and linens

$140.00 per person

(excludes 18% Gratuity & 6% Maryland Sales Tax)

OPTIONAL UPGRADES:

PRE-SELECTED CHOICE OF MORE THAN ONE ENTRÉE - $5.00PP

WINE SERVICE WITH DINNER - $6.00PP

CHILDREN'S MEALS - $25.00PP

MILK AND COOKIES - $5.00 PP

VENDOR MEALS - $40.00PP

EDIBLE FAVORS-PLEASE VISIT OUR WEBSITE WWW.YOURDAYGOURMET.COM FOR DETAILS

PLEASE CONTACT **YOUR DAY GOURMET** FOR ADDITIONAL INFORMATION AT **410-459-1199**

PRICING IS BASED ON GROUPS OF 150 OR MORE