

# Intimate Weddings

## RECEPTION PACKAGE

For 12-50 People

\$99 PER PERSON

23% SERVICE CHARGE, SALES TAX AND WEDDING ADMINISTRATIVE FEE ADDITIONAL

### Appetizers

Artisan Cheeses, Seasonal Fruits and Berries, Pickled Vegetables  
Gourmet Crackers & Seasoned Crostini or Pita

#### Choice of One:

- Three Cheese Dip 🍷
- Red Pepper Hummus 🍷
- Spinach and Artichoke Dip 🍷
- Maryland Crab Dip (+\$4.00)

### Beverages

- Fruit Infused Water upon Guest Arrival
- Assorted Pepsi Products
- Two Hours Premium Bar Service  
Choice of Four Assorted Beers; Two  
Deluxe Wines; Premium Spirits  
*Opening after ceremony, concluding  
30 minutes before Event End Time*

### Dessert

Service of your outside celebratory dessert

### Services

- Custom Setup of the Mansion with In-House Furniture and Gold Chiavari Chairs
- House Ivory Linen, White Napkins
- House China, Flatware and Glassware
- Three Hours of Event Service

### Two Course Dinner

#### Choice of One:

Farmer's Market Salad 🍷

Seasonal Vinaigrette

Classic Caesar Salad 🍷

Garlic Croutons, Shaved Parmesan

Tomato Mozzarella Salad 🍷

Balsamic Vinaigrette

### Entrees

#### Choice of One:

Herb Chicken Breast 🍷

Citrus Achuete Marinade, Lemon Piccata\*

OR Caramelized Mushroom Medley

Chef's Fresh Catch or Atlantic Salmon 🍷

Dill Oil & Fresh Tarragon,

Tomato Pepper Soffritto, OR Pineapple Pico

Slow Braised Beef Short Rib 🍷

Pinot Noir Au Jus

Beef & Vegetable Stew 🍷

Lechon Pork Belly 🍷

Lemon Chimichurri

#### Choice of One:

Roasted Kabocha Squash 🍷

Coconut Lime Crema

Wild Mushroom Ravioli 🍷

Asiago Cream Sauce

Potato Gnocchi 🍷

Brown Butter Sauce, Parmesan Cheese

## Upgrades

Hot Hors D'oeuvres Package

\$12-\$16 per person

Coffee & Desserts Station

\$10-\$18 per person

Premium Table Linens

\$39-\$99 per cloth

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**STRATHMORE**  
Culinary Arts



VEGETARIAN



GLUTEN FREE



VEGAN