

Memorable Affairs

S O P H I S T I C A T E D C O U N T R Y C A T E R I N G



Chimney Hill Farm Wedding Package

Bar Set ups and Bartender

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water, Sweet And Sour Mix, Orange And Cranberry Juices, Bloody Mary Mix, Grapefruit Juice, Ice, Disposables, And Fresh Fruit Garni
(we Can Provide Any Other Mixes You Desire)

Butler Passed Hors d'Oeuvres

Cajun Blackened Chicken Skewers with Dill Remoulade Sauce
Spinach and Feta Cheese in Phyllo with Roasted Garlic Aioli
Miniature Coney Island Beef Franks stuffed with sauerkraut
Cheese Steak Tarts
Swedish Meatballs

Fruits and Cheese Tray

Two Imported Cheeses will be selected accompanied with Kalamata Olives
Marinated Mozzarella, Grapes, Strawberries
Crackers and Breads and Rounds

California Roll and Jumbo Shrimp Cocktail Display (+4.00)
presented on fresh greens with cocktail sauce and lemon With Wasabi and pickled ginger
Choice – California Roll or Vegetable Roll

Choice of Salad

Crusty Hearth Baked Sourdough Rolls and Butter

Romaine, Grapefruit, Strawberries, Bleu & Walnuts
with Pomegranate Citrus Vinaigrette

Roasted Beet and Goat Cheese Salad
Over Baby Greens with toast points in a Honey-citrus Vinaigrette

Baby Spinach, Mozzarella, Roasted Peppers, Tomato, Basil, Balsamic Vinaigrette

Field Greens with Walnuts, Craisins, Feta and Balsamic Vinaigrette

Caesar Salad with Shaved Parmesan Cheese and toasted Crostini Chips

Arugula, Radicchio and Goat Cheese, Cherry Tomatoes and Champagne Vinaigrette

Optional Appetizer Course – 7.00

Maryland Crab Cake
With Micro-Greens, Lemon Fused Olive Oil and Red Pepper Paint

Wild Mushroom Risotto
Shiitake and Domestic Mushrooms in a rich Risotto finished with Parmesan Reggiano
and Porcini oil

Lobster Mashed Potatoes
Red Bliss Mashed Potatoes tossed with lobster claw and knuckle meat
natural Jus and finished with olive oil.

Optional Appetizer Course – 5.00

Cavatappi Fresco
Tossed with Spinach, Tomatoes, Garlic and Olive Oil, Topped with Shaved Parmesan

Cheese Ravioli with Fresh Tomato Basil Marinara

Soups – 5.00

Cream of Mushroom
a rich creamy blend of wild and domestic mushrooms and house croutons

Autumn Butternut Squash
garnished with crème fraiche and white balsamic reduction

Southwestern Vegetable
with black-beans, corn, chipotle and tomatoes served with corn tortillas

Gazpacho
Traditional or Tropical topped with citrus crème fraiche

Entree

Boneless Breast of Chicken Mediterranean

Boneless breast of chicken with a splash of the Mediterranean. With a slight hint of red-wine vinegar, oregano, basil, and garlic drizzled with hollandaise sauce

Choice of Duet Entrée (same for all)

Chicken and Goat Cheese Florentine and Atlantic Salmon (+3.00)

served over a bed of sautéed spinach with roasted new potatoes drizzled with basil-fused olive oil and tomato concasse

Chicken Chasseur and Beef Tenderloin (+6.00)

served with garlic mashed potatoes green and yellow string beans with a mushroom, green-onion and tomato demi-glace

Roasted Pork Loin and Chicken Chasseur (+3.00)

served with mashed sweet potatoes, green and yellow string beans with a mushroom, green-onion and tomato demi-glace

Maryland Crab Cake and Mediterranean Chicken (+3.00)

served with oven roasted new potatoes, Sautéed zucchini and yellow squash-sautéed in garlic and olive oil drizzled with red pepper paint

Pan Seared Chilean Sea Bass and Lemon "Parmesan" Chicken (+10.00)

served with rice pilaf, green beans w roasted red pepper and served with Tomato Caper, Lemon Relish

Margarita Mahi Mahi and Center Cut Filet Mignon (+9.00)

served sautéed green and yellow squash, rice pilaf, and fresh tomato salsa and lime hollandaise

Beef Tenderloin and Mediterranean Chicken (+6.00)

w/goat cheese mashed potatoes and green beans with roasted peppers with demi glace and port reduction

Jumbo Shrimp Diver Scallops and Center Cut Filet Mignon (+16.00)

over a braised leek and thyme cream sauce with roasted new potatoes and snow peas and carrots

Twin Lamb Chops and Mediterranean Chicken (+16.00)

sautéed in garlic and olive oil, drizzled with natural demi and balsamic reduction. With oven roasted new potatoes, sautéed zucchini and yellow squash

Maryland Crab Cake and Center Cut Filet (+10.00)

served with oven roasted new potatoes, Sautéed zucchini and yellow squash-sautéed in garlic and olive oil drizzled with Hollandaise

Coffee and Wedding Cake

Buttercream and Pound Cake, Choice of Traditional 3-tier, Square or Octagonal
Monogrammed, Swiss Dot, Basket Weave or traditional smooth

Other Options

Mini Desserts	5.00
Expanded Butlered Hors d'Oeuvres (with add'l staff)	8.00
Bar Glassware	4.00
Children's Meals	30.00
Split Entrée Fee	5.00

Pricing

Fridays and Sundays subtract 5.00 per person
Please add approx. 25.00 per person for tent, tables, chairs, dance floor, etc.

PEAK Guests	MENU Per Person Charge	=	15% service charge	=	6% tax	=	Catering Total per person	Chimney Hill Fee	TOTAL	Equipment (est)			
150	50.00	=	7,500.00	=	1,125.00	=	8,625.00	517.50	9,142.50	60.95	2,250.00	11,392.50	
140	51.00	=	7,140.00	=	1,071.00	=	8,211.00	492.66	8,703.66	62.17	2,100.00	10,803.66	
130	52.00	=	6,760.00	=	1,014.00	=	7,774.00	466.44	8,240.44	63.39	1,950.00	10,190.44	
120	53.00	=	6,360.00	=	954.00	=	7,314.00	438.84	7,752.84	64.61	1,800.00	9,552.84	3600.00
110	55.00	=	6,050.00	=	907.50	=	6,957.50	417.45	7,374.95	67.05	1,650.00	9,024.95	
100	57.00	=	5,700.00	=	855.00	=	6,555.00	393.30	6,948.30	69.48	1,500.00	8,448.30	
90	60.00	=	5,400.00	=	810.00	=	6,210.00	372.60	6,582.60	73.14	1,500.00	8,082.60	
80	65.00	=	5,200.00	=	780.00	=	5,980.00	358.80	6,338.80	79.24	1,500.00	7,838.80	
70	75.00	=	5,250.00	=	787.50	=	6,037.50	362.25	6,399.75	91.43	1,500.00	7,899.75	
60	85.00	=	5,100.00	=	765.00	=	5,865.00	351.90	6,216.90	103.62	1,500.00	7,716.90	
50	95.00	=	4,750.00	=	712.50	=	5,462.50	327.75	5,790.25	115.81	1,500.00	7,290.25	

Not Included:

- Liquor
- DJ
- Photographer
- Flowers