



### *Cocktail Reception*

On tables decorated with fresh greens and flowers, our Chef will present a bountiful feast of both cold and hot Hors D'oeuvres

### *Cold Presentation*

- An Elegant Display of Seasonal Fresh Fruit
- Hand Carved Whole Cheeses Gracefully Presented with Vegetables and Crackers
- Herb Crusted Fried Brie with Cranberry Chutney
- Balsamic Toasted Wild Mushrooms with Fresh Herbs
- Fresh Mozzarella with Vine Ripened Tomatoes and Basil Pesto
- An Assortment of Crisp Filo Shells Freshly Stuffed or Topped with Salmon, Chicken, or Cheese
- Red and Yellow Tomato Bruschetta with Fresh Basil Served with Toast Rounds
- \*\*An Artistic Display of Fresh Sushi
- \*\*Shrimp Cocktail Displayed in a Frozen Half Clam Ice Sculpture
- \*\*Raw Bar Including Oysters on the Half Shell

### *Hot Hors D'oeuvres*

An exquisite selection of unlimited hot hors d'oeuvres and cold canapés prepared in a truly continental manner; served butler-style

- Scallops Wrapped in Bacon
- Mushroom Caps Stuffed with Lump Crabmeat
- Smoked Salmon and Cheese in a Filo Shell
- Bite size Chicken Cordon Bleu
- Chicken Hibachi Skewers served with a Thai Peanut Dipping Sauce
- Cocktail Meatballs in Traditional Marinara Sauce or Sweet and Sour

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## Wedding Bells Package

### *Champagne Toast*

Minutes prior to the conclusion of your cocktail hour, a white-gloved attendant will present your guests with chilled champagne accompanied by assorted sparkling water and seasonal berries.

### *Salads*

Your guests will sit down to a choice salad

#### Outlook House Salad

Mix of Iceberg lettuce and baby greens topped with carrots, cucumbers, Mandarin oranges, walnuts or pecans and the Outlook Signature dressing

#### Caesar Salad

Crisp Romaine lettuce and traditional Caesar dressing, topped with freshly grated Parmesan cheese and croutons

#### Spinach Salad

Tender spinach, chopped egg, red onion, crumbled bacon and sliced mushrooms served with homemade pear vinaigrette

#### Traditional Garden Salad

Salad Greens, cucumbers, carrots and tomatoes with Italian, Vinaigrette, or Ranch dressing

#### Sorbet

Directly after your guests finish their salads our courteous wait staff will serve Sorbet to tease the appetite before the main course.

### *Entrée Selections*

As your guests are seated in The Duncan Center, our courteous staff will serve beverages along with dinner orders table side offering one of the specialty entrées you have pre-selected

#### MEAT SELECTIONS

Ham baked with a Honey Glaze

Chateaubriand of Beef with Jack Daniel's Pink Peppercorn Cream

Chateaubriand with Porcini Mushrooms, Pancetta Lardoons and Flamed Cognac Demi Glaze

Pork Tenderloin Served with Tropical Salsa or in a Jack Daniel's glaze

Sirloin of Beef Roasted and Served Au Jus

Beef Tenderloin Roasted and Served with Whipped Horseradish-Cream

A Generous Cut of Prime Rib Served Au Jus or with Horseradish Sauce

\*Filet Mignon with Foie Gras and Black Truffle Butter

\*Veal Steak with a Black Truffle-Morel Mushroom Wine Sauce

\*Individual Beef Wellington with Mushroom Duxelle and Cabernet Wine Reduction

\*Rosemary Crusted Lamb with Red Onion Chutney, Mint Syrup and Port Wine Reduction  
Carving Station with Beef, Turkey or Ham

#### POULTRY SELECTIONS

Lemon & Herb Marinated Breast of Chicken with Pink Grapefruit Vinaigrette and Fresh Mint

Chicken Breast Stuffed with Prosciutto, Mozzarella and Ricotta with a Shiitake Mushroom Sauce

Spinach and Fontina Cheese Stuffed Breast of Chicken with a Black Truffle-Red Wine

Mushroom Duxelle Stuffed Breast of Chicken with a Green Leek Sauce

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## Wedding Bells Package

### POULTRY SELECTIONS (continued)

Pan Roasted Turkey Tenderloin with Cranberry-Madeira Wine Sauce  
Breast of Chicken in a Classic Italian Tomato-Mushroom Sauce or Mushroom Demi Glaze  
Tender Breast of Chicken Breaded with an Oriental Flavor of Toasted Sesame & Orange

### SEAFOOD SELECTIONS

Filet of Flounder Seasoned with Lemon and Pepper  
Shrimp, Scallops, and Sausage Blended with Creole Seasonings Served in Cajun rice  
Filets of Salmon oven cooked and served in a Champagne Dill or Lemon Capers Sauce  
Pan Roasted Filet of Halibut with Sautéed Rock Shrimp in a Scallion Sauce  
Potato Crusted Chilean Sea Bass with Green Leek Sauce  
Olive Oil Poached Swordfish with a Sun Dried Tomato-Black Olive Tapenade and Herb Oils  
\*Boneless Breast of Chicken Stuffed with Chesapeake Bay Crabmeat and Fresh Spinach  
\*Jumbo Shrimp Stuffed with Chesapeake Bay Crabmeat Wrapped in Filo Dough and Served with a Lobster Sauce  
\*Jumbo Shrimp Sautéed with Fresh Ginger & Cilantro and Served with Mango Salsa  
Broiled Fresh Filet of Tuna  
Marinated in Bourbon, Brown Sugar & Mango Juice  
and Baked to Perfection  
Mediterranean Baked Fish, Shrimp, Scallops, and Crab  
Wrapped in Filo Dough Topped with Tomatoes, Olives, Capers & Fresh Herbs

### *Vegetable Selections*

Steamed Baby Bok Choy  
Sautéed Wilted Spinach  
Sautéed Julienne Vegetable Medley  
Fresh String Beans and Sliced Onion  
Roasted Eggplant Caponata with Balsamic Vinegar and Fresh Thyme  
\*Marinated Grilled Green Asparagus Spears  
\*Sautéed Broccoli with Mixed Italian Herbs

### *Rice or Potato Selections*

Herb Roasted Red Potatoes  
Wild Rice and Orzo with Sun Dried Cranberries  
Maple and Walnut Sweet Mashed Potatoes  
Coconut Jasmine Rice Timbales with Black and White Sesame Seeds  
Roasted Shallot and Garlic Whipped Potatoes  
Risotto Served in Creamy Mushroom Sauce

### *Coffee*

Gourmet Coffees and An Assortment of Green Herbal Teas  
Served to Your Guests Tableside  
A Coffee Station with Gourmet Flavored Coffees is Available Following Dinner

### *Complimentary Affair Items*

Premium Liquors, Wines, Imported and Domestic Beer and Soda  
Hostess to Greet and Assist Your Needs  
Display of Engagement or Wedding Photo  
Sound System including CD Player and Microphone

*Please contact Erin Cooper, Duncan Center Outlook Coordinator,  
if you have questions or require additional information.*

