



Extravagant Affairs

WEDDING PACKAGES

2021-2022

Brunch

Buffet Package Includes

Cocktail Hour

Fresh Fruit Display and Artisan Cheese Display

Festive Brunch Stations

Oven Roasted Top Round Carving Station with Whipped Horseradish, Red Onion Confit and Silver Dollar Rolls

Strawberry Walnut Salad

Sauteed Red Breakfast Potatoes

Green Beans Amandine

Chef Attended Omelet Station

Assorted Danish and Breakfast Breads

Gourmet Coffee and Tea Station

Linens

Includes Floor Length Polyester Linens in Your Choice of Color

Staff

Includes Staff for a 4 hour event

Serveware

Include Acrylic Cocktail Plates and Barware, China Place Settings, Water Glass, China Coffee Service, Acrylic Cake Service and Linen Napkins

Cake Cutting Service Included.

50 Guests or More • \$58.95 Per Person plus tax



Bronze Package

Buffet Package Includes

Cocktail Hour

Your Choice of (3) Stationary Appetizer

Elegant Dinner Buffet

Your Choice of (1) Salad, (2) Entree and (2) Sides,
Includes Rolls and Butter

Gourmet Coffee and Tea Station

Linens

Includes Floor Length Polyester Linens in Your
Choice of Color

Staff

Includes Staff for a 5 hour event, 8 Hours of Service to
Include 2 Hour Set-Up & 1 Hour Breakdown

Serveware

Include Acrylic Cocktail Plates and Barware, China Place
Settings, Water Glass, China Coffee Service, Acrylic Cake
Service and Linen Napkins

Cake Cutting Service Included.

**50 Guests or More • \$68.95Per Person plus
tax**



Silver Package

Plated Package Includes

Strawberry Lemonade & Southern Sweet Tea Stand Prior to your Ceremony

Cocktail Hour

Choice of 2 Stationary and 3 Passed Hors D'oeuvres

Dinner Buffet with Pre-Set Salad

Your Choice of (1) Pre-Set Salad & Rolls, (2) Entree and (3) Sides

Gourmet Coffee and Tea Station

Linens

Includes Floor Length Polyester Linens in Your Choice of Color

Staff

Includes Staff for a 5 hour event, 8 Hours of Service to Include 2 Hour Set-Up & 1 Hour Breakdown

Serveware

Include Acrylic Cocktail Plates and Barware, China Place Settings, Water Glass, China Coffee Service, Acrylic Cake Service and Linen Napkins

Cake Cutting Service Included.

50 Guests or More • \$79.95 Per Person plus tax



Gold Package

Formal Plated Package Includes

Strawberry Lemonade & Southern Sweet Tea Stand Prior to your Ceremony

Cocktail Hour

Choice of 2 Stationary and 3 Passed Hors D'oeuvres

Dinner with Pre-Set Salad

Your Choice of (1) Pre-Set Salad & Rolls, (2) Standard Entrees to Be Paired and (2) Sides

Gourmet Coffee and Tea Station

Bar Equipment and Bar Glassware for Client Provided
Beverages OR Select a Beverage Package

Linens

Includes Floor Length Polyester Linens in Your Choice of Color

Staff

Includes Staff for a 5 hour event, 8 Hours of Service to Include 2 Hour Set-Up & 1 Hour Breakdown

Serveware

Include Full China Service, Bar Glassware and Linen Napkins (any color)

Cake Cutting Service Included.

50 Guests or More • \$109.95 Per Person plus tax



Stationary Appetizers

Seasonal Fresh Fruit Display

An Elegant Seasonal Display of Such Favorites as Watermelon, Oranges, Cantaloupe, Honeydew, Mango, Pineapple, Red & Green Grapes, Blackberries, Blueberries, Raspberries

Mediterranean Crudite Display

Julienne Cut Carrots, Celery Sticks, Red, Orange & Yellow Peppers, Cucumber Wheels, Grape Tomatoes and Radishes Presented with Roasted Red Pepper Hummus

Gourmet Cheese and Olive Display

Blocks of Domestic and Imported Cheese Elegantly Decorated with Grapes. Presented with French Bread Baguettes and Crackers

Barbecue Meatballs

All-Beef Bite size Meatballs with our Zesty Barbecue Sauce

Italian Meatballs

All-Beef Bite size Meatballs with our Fresh Basil Marinara Sauce

Italian Bruschetta Display

Diced Vine Ripened Tomatoes, Fresh Garlic and Onions blended with Olive Oil, Shaved Parmesan and Balsamic Vinegar Presented with Garlic Toasted Baguettes

Hot Crab & Artichoke Dip

Lump Crab & Artichoke Hearts Blended in our Creamy Cheese Dip and Baked Served with Garlic Toasted Pita Angles

Spinach, Roasted Pepper and Artichoke Dip

Spinach, Roasted Peppers and Artichoke Hearts Blended in our Creamy Cheese Dip and Baked Served with Garlic Toasted Pita Angles

Passed Appetizers

POULTRY

Gingered Chicken and Mango Skewer

Tandoori Chicken Satay

Jamaican Jerk Chicken on Plantain

Smoked Jalapeno Chicken Salad on Cornbread

Mini Chicken & Waffles

Teriyaki Duck on Crispy Wonton

BEEF & PORK

Mini Sirloin Burgers

Tenderloin Crostini with Crispy Onion Curl

Balsamic Fig & Goat Cheese with Bacon Flatbread

Peppered Beef, Arugula, Sun-Dried Tomato & Goat Cheese a top Croustade

Arizona Beef Brochettes with Chili Lime Dip

Mini Spicy Beef Empanadas

Bacon Wrapped Potato Bites with Spicy Sour Cream Dip

Pulled Pork Mini Tacos with Pickled Onion

SEAFOOD

Roasted New Potatoes with Smoked Salmon & Chive Cream

Scallops Wrapped with Apple Wood Smoked Bacon Jumbo

Iced Spiced Shrimp with Cocktail Sauce

Mini Maryland Lump Crabcakes with Lemon Dill Aoli

Mini Fish Taacos with Lime Cilantro Slaw

VEGETARIAN

Mini Mozzarella Tomato Caprese

Gorgonzola & Hazelnut Filled Mushrooms

Baby Red Potatoes with Spinach & Artichoke Souffle

Edamame Potstickers with Punzu Sauce

Mushroom Tart

Vegetable Samosa

Wild Mushroom Risotto Croquettes with Marinara

Mini Vegetarian Mac n' Cheese Melts

Gorgonzola & Sweet Onion Croustade

Salads

Blue Sage House Salad

Iceberg & green leaf lettuce tossed with diced tomatoes and cucumbers, red cabbage and carrots, cheddar-jack cheese, grilled corn nibblets, purple onion, home-style garlic croutons and House Dressing

Asparagus & Roasted Red Pepper Caesar * + \$3.50 pp

Crisp Romaine Lettuce with Asparagus Tips, Roasted Red Peppers, Mushrooms, Parmesan and Crouton in our Classic Caesar Dressing

Grilled Vegetable Salad

Grilled Squash, Zucchini, Carrots, Mushrooms, Roasted Red Pepper and Purple Onions
Served atop Mixed Greens with Balsamic Vinaigrette

Mozzarella-Tomato Caprese

Mini Mozzarella, Grape Tomatoes, Basil, Balsamic Vinegar, Olive Oil and Cracked Pepper

Dried Cranberry and Orange Salad

Baby Spinach, Dried Cranberries, Mandarin Oranges, Candied Pecans, Crumbled Goat Cheese, White Balsamic

Red Oak Leaf Salad with Sugared Walnuts

Red Oak Leaf Lettuce, Baby Spinach, Field Greens, Tart Dried Cherries, Goat Cheese and Sugared Walnuts and tossed White Balsamic Vinaigrette

Tucker-Smith Strawberry Salad

Mixed greens, Spinach, Strawberries, Feta, Candied Pecans, Poppy-Seed Dressing

Entrees

CHICKEN

Champagne Chicken

Tender Breast of Chicken in a Light Champagne Cream Sauce

Chicken with Asparagus, Lemon & Parmesan

Tenderized Chicken Breast Lightly Floured and Sautéed with Asparagus, Lemon Zest and Drizzled with a Parmesan Cream Sauce

Sun-dried Tomato & Arugula Chicken

Grilled Chicken Breast Topped with a Sauté of Sun-dried Tomatoes, Arugula and Mushrooms

Parmesan Chicken with Balsamic Butter

Parmesan Crusted Chicken Baked and Topped with a Mouth Watering Balsamic Butter Sauce

Chicken Breast Picatta

Breast of Chicken Lightly Floured and Sautéed
Drizzled with Lemon Butter Cream Sauce Accented with Capers

Pecan Crusted Chicken

Tender Breast of Chicken Rolled in Spicy Pecans
Drizzled with a Light Cream Sauce

BEEF & PORK

(may be carved or precut)

Tropical Porkloin

Sliced Pork Tenderloin with a Tropical Sauce of Orange Sauce, Ginger & Teriyaki, Accented with Sweet Potato Ribbons and Mango Relish

Beef Medallions with Shallot - Brandy Sauce *+\$6.00 pp

Tender Beef Medallions presented a top bed of Caramelized Onions, Tomatoes and Arugula. Drizzled with a Delicious Shallot - Brandy Sauce

Beef Medallions Bordelaise - * + \$6.00 pp

Tender Beef Medallions Topped with a Rich Bordelaise Sauce Accented with Mushrooms

Balsamic Glazed Beef Medallions- * \$6.00pp

Beef Medallions Seared with Sesame Seeds
Topped with a Delectable Balsamic Glaze with a Hint of Honey

Teriyaki London Broil

Tender Flank Steak Accented with Teriyaki Glaze and Mushrooms

Balsamic Glazed Sirloin

Individual 6oz Sirloin Steak Seared with Sesame Seeds
Topped with a Delectable Balsamic Glaze with a Hint of Honey
Please add 1.95/ per person surcharge

Filet Mignon with Vidalia Onion Marmalade & California Merlot -

Tenderloin of Beef topped with a Vidalia Onion Marmalade & California Merlot . Please add 6.95/ per person surcharge

Carving Stations

Oven Roasted Top Round presented with Red Onion Confit and Whipped Horseradish
Prime Rib add 4.95 Per Person
Presented with Blackberry Wine Sauce and Horseradish

SEAFOOD

Orecchiette Pasta with Scallops & Shrimp

Open Faced Sea Shell Pasta Tossed with Jumbo Sea Scallops and Shrimp in a Creamy Lobster Based Sauce

Tilapia Thermidor

Fresh Tilapia Topped with a Lobster Cream Sauce

Salmon with Red Pepper Coulis

Marinated Salmon Steak Grilled to Perfection and Drizzled with a Tasty Red Pepper Coulis

Blackened Salmon

with Cajun Cream Sauce

Salmon with Charred Tomato Salsa

Lightly Seasoned fresh Atlantic Salmon Grilled and Topped with a Delectable Charred Tomato Salsa Accented with Cilantro

Macadamia Nut Mahi Mahi

Fresh Mahi Mahi Filets Crusted with Macadamia Nuts & Drizzled with Coconut Cream Butter Sauce
Add 4.95 Per Person

VEGETARIAN ENTREES

Rainbow Stuffed Peppers

Red, Orange and Yellow Peppers filled with Brown Rice, Corn, Kidney Beans, Green Onions, Mozzarella and Parmesan Cheese. Topped with a creamy, White Pepper Sauce

Spinach Stuffed Tomatoes

Plump Ripe Roma Tomatoes filled with a tasty Sauté of Spinach, Onions, Mozzarella, Sunflower seeds, Garlic and Nutmeg

Stuffed Portobello Mushrooms

Portobello Mushrooms filled with Squash, Zucchini, Fresh Herbs and Parmesan Cheese then baked to perfection

Vegetarian Zucchini Lasagna

Thin Ribbons of Zucchini Layered with Fresh Mushrooms, Green Bell Peppers, Onions, Ricotta Cheese, Mozzarella Cheese, Parmesan Cheese and Marinara Sauce.

Quinoa Stuffed Poblano Peppers

Poblano Peppers stuffed with Quinoa, Tomatoes, Chipotle Peppers, Pinto Beans, Onions and Pepper Jack Cheese. Topped with a Tasty Avocado Cream Sauce.

Accompaniments

Leek-Pine Nut Green Beans

Green Beans with Caramelized Onions & Toasted Almonds

Garlic-Mustard Green Beans

Yellow Beans, Green Beans & Red Peppers

Green Beans Amandine

Broccoli-Cauliflower Gratin

Tangles of Squash, Zucchini & Carrots

Mashed Cauliflower

Balsamic Grilled Mixed Vegetables

Roasted Asparagus & Feta

Lemon-Garlic Asparagus

Asparagus with Caramelized Onions and Roasted Red Peppers

Apple Sweet Mashed Potatoes

Garlic Smashed Potatoes

White Cheddar & Sage Mashed Potatoes

Oven-Roasted Red Potatoes

Herbed Fingerling Potatoes

Parsley-Butter Red Potatoes

Wild Rice Confit

Orzo with Mushrooms & Leeks

Orzo with Spinach Feta

Orzo Caramelized with Fall Vegetables & Ginger

5 - Cheese Macaroni

Sharp White Cheddar & Gruyere Macaroni & Cheese

Quinoa with Garlic, Pine Nuts and Raisins

Vegetarian Pastas

Shiitake Scallopini

Shiitake Mushrooms, Shallots, Artichoke Hearts and Thyme Sautéed with Capers. Tossed with Penne Pasta Laced with Garlic

Asparagus-Mushroom Pasta

Penne Pasta Tossed with Asparagus and Porcini Mushrooms in a Rich Boursin Cheese Sauce

Roasted Vegetable Tortellini

Pesto and Cheese Tortellini Tossed with Roasted Onions, Squash, Zucchini and Tomatoes and a Light White Wine Pesto Sauce

Pasta with Sun-dried Tomatoes and Arugula

Open faced Seashell Pasta sautéed with Basil, Olive Oil, Sun-dried Tomatoes, and Arugula



EXCLUSIVE WEDDING PACKAGES FOR OUR PREFERRED VENUES

- Billingsley House
- Cherry Hill Ballroom
- Newton White Mansion
- Oxon Hill Manor
- Prince George's Ballroom
- Reston Lake House
- Snow Hill Manor





Add on & Upgrade Options

Food

- Add a third Entrée to your Plated Package – 4.95-7.95 Per Person
- Add an Additional Accompaniment to your Buffet – 2.00 Per Person
- Add Additional Butlered Appetizers – 2.75 – 5.75 per piece depending on selection (50 piece min.)
- Add Interactive Italian Pasta, Stir Fry or Quesadilla Station to your package: 10.95 Per Person (Chef costs apply)
- Add Mashed Potato or Macaroni & Cheese Bar to your package 9.75 Per Person

Beverages

- Add a Welcome Beverage Station for your guest - 4.75 Per Person
- Add a Pre-Set Glass Champagne Flute with Raspberry Garnish for your Toast – 3.00 Per Person
- Add Open Bar Glassware to your bar (incl. with The Lake House at Reston Formal) – 4.50 Per Person

Equipment

- Upgrade your place setting by adding a Gold or Silver Lacquer Charge Plate (Incl with The Reston Lake House Formal Package) – 3.00 Per Person
- Upgrade your place setting by adding a Designer Glass or Ceramic Charge Plate – 5.00 – 7.00 Per Person
- Upgrade your water goblet with a colored water glass – 4.00 per person
- Add some color to your place settings by upgrading to a Colored Designer Linen Napkin – 2.00 – 2.50 Per Person (depending on Fabric)
- Wow your guest by upgrading to our vibrant Designer Linen Collection for your Guest and Service Tables – add 8.95 per linen

* Additional Staff Charges May Apply





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