



**THE
GEORGE WASHINGTON**

A Wyndham Grand Hotel

Magical Wedding

Hors D'Oeuvres

Select Three (3)

Cold Hors D'Oeuvres

Endive Petals filled with Smoked Duck Salad
Asian Spoons filled with Thai Chicken Salad
Seared Rare Ahi Tuna Ribbons on a Crispy Wonton with Asian Slaw and Sesame Ginger Glaze
Buckwheat Blini with Smoked Salmon and Chive Crème Fraiche
Old Bay Poached Jumbo Shrimp on Tasting Spoons
with Black Pepper Cocktail Sauce

Hot Hors D'Oeuvres

Silver Dollar Mushroom Caps filled with Spinach, Feta and Sundried Tomatoes
Coconut Fried Shrimp with Key Lime Sauce
Miniature Crab Cakes with Wasabi Aioli
Mini Beef Wellington with Béarnaise Sauce
Southwest Chicken Eggrolls with Szechuan Sauce

Displays

Select One (1) Premium or Two (2) Standard

Dipping Display

Creamy Spinach and Artichoke and Chesapeake Crab Dips served with
Assorted Crackers and Baguette Slices

Antipasto Display

Grilled and Roasted Vegetables, Prosciutto, Salami, House Made Mozzarella
Imported Olives, Marinated Artichokes and Pepperoncini
dressed in Aged Balsamic Vinegar and Cold Pressed Extra Virgin Olive Oil
Breads and Assorted Crackers

- or -

Fresh Sliced Fruit

Creatively Displayed Seasonal Fruits, Melons and Berries

Crudités

Crisp Vegetables of the Season with Roasted Red Pepper
Hummus and Herb Dipping Sauces

Imported & Domestic Cheese Display

Garnished with Fresh Fruit and served with Baguettes and Assorted Crackers