

THM

The Hamilton Manor



Reception

Champagne Toast

Salad Selections

The Traditional Salad | Fresh Baby Mixed Greens and Romaine, Julienne Carrots, Roma Cherry Tomatoes topped with Parmesan Cheese tossed in an Italian Style Dressing

Roman Caesar Salad | with Fresh Baked Focaccia Croutons Finished with a Creamy Lemon and Roasted Garlic Vinaigrette

The Signature | Spring Mix and Romaine tossed with Bleu Cheese Crumbles, Red Grapes and Walnuts in a Mimosa Vinaigrette

Summer Salad | Spring Mix and Romaine topped with Mandarin Orange slices, Dried Cranberries, Goat Cheese tossed in a Raspberry Vinaigrette

Fall Harvest Salad | Chopped Romaine Lettuce, Hearty Kale, Sweet Apples, Sunflower Seeds, Dried Cranberries in an Apple Cider Vinaigrette

Winter Apple Salad | Romaine Lettuce, Spinach, Bleu Cheese Crumbles, Candied Pecans, in a Champagne Cider Dressing

Tablesides offering of red and white Wine with Dinner



Signature Duet Entrees

Select Two Entrees to be paired together as a Duet Plate

All Entrees are accompanied with Chef Selected Seasonal Fresh Vegetables and Starch

*Any Allergy, Vegetarian and Vegan requests are accommodated with advance notice, due at final headcount

Maple Glazed Braised Short Rib of Beef | slow roasted finished with Maple Glaze and Rosemary

Chicken Milanese | lightly breaded and pan fried, topped with Arugula finished with an Aged Balsamic Glaze

Petite Slow Roasted Chicken Breast | seasoned on or off the bone, topped with Fresh Rosemary in a Honey Balsamic Glaze

Blackened Salmon | in a Roasted Garlic Cream Sauce

Grilled Salmon Bruschetta | topped with Fresh Tomato Bruschetta served in a Lemon Garlic Sauce

Shrimp and Salmon Cake | pan seared finished with Roasted Red Pepper Aioli

Grilled Shrimp | Skewered with Grilled Vegetables topped with Cajun Seasoning

Atlantic Cod | Panko Encrusted and topped with Lemon Juice

Pork Tenderloin | stuffed with Fresh Spinach and Provolone Cheese topped in a Rosemary and Fresh Garlic Demi Glaze

Seasonal Vegetable Wellington | finished with a Red Roasted Pepper Aioli

Seasonal Portobello Vegetable Tower | Seasonal Grilled Vegetables over Chef Selection

Eggplant Rollatini | stuffed with Fresh Ricotta Cheese in a Tomato Basil Sauce

Stuffed Manicotti | with Fresh Ricotta, Spinach and Mozzarella Cheese in a Tomato Basil Sauce

*Maryland Style Crab Cake | with Old Bay seasoning finished with a Horseradish Remoulade * + 6pp

*Sea Bass | served over White Beans and Fresh Spinach in a Garlic and Lemon Olive Oil * + 14pp

*Petite Filet Mignon | finished with Olive Oil and Herb Infused Butter * + 12pp

Wedding Cake

Customize your own Wedding Cake from one of our area's finest Bakery Vendors

Tablesides offering of Coffee with Dessert if not selecting Coffee Bar