



## *The Platinum Package*

### **Display**

(select one)

Seasonal Fresh Fruit and Berries with Yogurt Dipping Sauce  
Domestic and Imported Cheeses with Grapes, Assorted Crackers and Sliced Baguette  
Traditional Hummus, Olive Tapenade and Fire-Roasted Vegetables with Toasted Pita and  
Sliced Baguette  
Assorted Italian Meats and Cheeses, Olives and Roasted Vegetables with Assorted  
Crackers  
Crab and Artichoke Dip with Toasted Pita and Sliced Baguette  
Smoked Salmon and Trout with Traditional Accompaniments

### **Passed Hors d'Oeuvres**

(select three)

Smoked Chicken Cornucopias with Tomato Salsa  
Blackened Chicken & Gouda Skewers  
Scallops Wrapped in Bacon  
Shrimp Cozy  
Jumbo Chilled Shrimp with Cocktail Sauce  
Artichoke & Crab Phyllo Triangles  
Maryland Crab Balls  
Grilled Beef Kabobs  
Beef Tenderloin & Brie Canapés  
Baby Lamb Chops with Mint Jelly

### **Salad**

(select one)

Spinach Salad with Grilled Endive, Oranges, Blue Cheese, Grape Tomatoes and Balsamic  
Dressing  
Argyle House Salad with Honey Raspberry Vinaigrette  
Traditional Caesar Salad with Garlic Croutons

### **Entrées**

(select one)

Boneless Breast of Chicken Chesapeake  
Pan-Seared Rockfish with Julienne Vegetables and Creole Mustard Sauce  
Center-Cut Filet of Beef with Caramelized Onions and Demi-Glace  
Lobster Tail, Diver Scallops and Jumbo Shrimp with a Citrus Beurre Blanc\*  
Angus NY Strip Steak and Crab-Stuffed Shrimp with Brandy Beurre Blanc\*  
Center-Cut Petite Filet of Beef with Demi-Glace and with Crab Cake with Tartar Sauce\*

### **Beverages**

Four-Hour Open Bar

Premium Brand Liquor, House Wine, Domestic & Imported Beer, Sodas and Juices

Menu includes Chef's vegetables and starch, freshly baked rolls and butter, coffee and tea service.

Cake Cutting & Service Fee and Bartender Fees are included with Packages prices.

Prices are inclusive of 20% Service Charge and 6% Sales Tax. Prices and availability subject to change.