

# The Provencial Reception

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## Welcome Stations

(Please select four appetizers from the following)

**Hot Maryland Crab Dip** in chafer served with a gourmet cracker selection

**Bruschetta Bazaar** diced roasted vegetables, Muffaletta Olive salad, fresh tomato bruschetta served with toasted garlic crostini

**Market Basket of Seasonal Vegetables** with an accompaniment of ranch, bleu cheese, roasted red pepper, or honey mustard

**Natty Boh Cheddar Cheese Fondue** Baltimore's favorite beer, cheddar cheese, and seasoning spices, served with assorted crackers and vegetables

**Antipasto Display** featuring marinated olives, artichoke hearts, Provolone cheese, Genoa Salami, pepperoncini, mushrooms, and roasted red peppers

**Artisan Cheese Selection** offering our chef's selection of imported and domestic cheeses, served with coarse mustard and a selection of gourmet crackers

**The Charcuterie Plate** featuring dried fruits, glazed nuts, marinated olives, chefs selection of thinly sliced meats served with a spicy fruit mustard

**Vegetarian Trio** hummus, babaganouch, and olive tapenade served with pita

**Market Basket Display** of fresh seasonal vegetables served with ranch, cucumber wasabi, honey mustard, or roasted red pepper coulis

**Torta Basil** of Chevre cheese, sundried tomatoes, pesto, and pine nuts

**Hot Parmesan Cheese and Artichoke Dip** served with pita and crackers

**Spring Spreads** mango and jicama salsa, plum tomato relish, and salsa verdi offered with garlic crostini and crisp tortilla chips

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**Block Bleu Cheese** drizzled with infused honey and Reggiano Parmigianino served with an aged balsamic vinaigrette

**Cocktail Meatballs** in sweet & sour, stroganoff, or teriyaki sauce

**Crudité Shots** crop top carrots, blanched green bean, and cucumber in a shot glass with your choice of an herbed dip, honey mustard, or red pepper hummus

**Brie en Brioche** presented on a plate painted with raspberry coulis

## Premium Welcome Station Selections

**Cracked Crab Claw Display** served with a spicy cocktail sauce and herb mustard dipping sauce, **Add an additional \$3.95 per person**

**Roasted Marinated Vegetables** featuring sweet potatoes, zucchini, eggplant, yellow squash, broccoli, cauliflower, peppers, red onion, etc.,

**Add an additional \$2.50 per person**

**Hand Rolled Sushi Display** California roll, fresh salmon, spicy tuna, and vegetarian sushi served to guests with spicy mayonnaise, pickled ginger, wasabi, and soy sauce,

**Add an additional \$6.95 per person**

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## Provincial Buffet

(Please select two entrees from the following)

**Chicken Roulade** Boneless chicken breast with asparagus, sundried tomato, and smoked gouda cheese

**Breast of Chicken** with roasted apple and fresh thyme served in a Champagne sauce

**Breast of Chicken Marsala** sautéed in sweet Marsala wine with sliced mushrooms

**Eastern Shore Chicken** Boneless chicken breast with cornbread and crabmeat drizzled with champagne sauce

**Grilled Breast of Chicken Bruschetta** topped with diced tomato salad

**Herb Rubbed Roast Turkey** carved to order and served with cranberry chutney

**Teriyaki Glazed Salmon** presented on a bed of braised spinach, topped with brown sugar caramelized onions

**Mediterranean Salmon** grilled salmon seasoned with spices and topped with a rustic pesto and balsamic reduction, served with vegetable mélange

**Herb Crusted Orange Roughy** served in a Chardonnay buerre blanc

**Tilapia Florentine** mild tilapia topped with a creamy spinach sauce

**Seafood Creole** whitefish filet, scallops, and shrimp in a Cajun tomato creole sauce

**House Marinated Flank Steak** served with Argentinian chimichurri or Cabernet Demi-Glace

**Spice Rubbed Roasted Pork** finished with a cider cream sauce

**Eggplant and Portabella Mushroom Cassoulet** flavored with capers, olives and onions

**Root Vegetable & Penne Sauté** penne pasta, shrimp and seasoned root vegetables sautéed in a light olive oil sauce

**Roasted Vegetable Lasagna** in a creamy white cheese sauce

## Premium Entrée Selections

**Braised Beef Short Ribs** braised for 5 hours and served in a barbecue flavored pan sauce, **Add an additional \$3.50 per person**

**Chef Carved New York Strip Steak** served Manhattan style with cabernet demi-glace, **Add an additional \$3.00 per person**

**Sliced Tenderloin** chef carved filet served with demi-glace, **Add an additional \$3.00 per person**

**Prime Rib of Beef** served with Au Jus and fresh horseradish, **Add an additional \$5.75 per person**

**Maryland Crab Cakes** signature jumbo lump Maryland crab meat filled crab cake served with Cajun remoulade **Add an additional \$8.45 per person**

**Pan Seared Rockfish** with Blood Orange Beurre Blanc, **Add an additional \$8.00 per person**

**Asian Glazed Chilean Sea Bass** served with Mango Salsa, **Add an additional \$12.00 per person**

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## Salad Options

Pre-Set or Placed at the Buffet

(Please select one salad from the following)

**Baby Field Greens** with crumbled gorgonzola and candied walnuts, tossed with balsamic vinaigrette

**Caesar Salad** enhanced with sliced mushrooms and red onion, tossed with Classic Caesar dressing, finished with toasted croutons

**Field Greens Salad** with dried cranberries, toasted almonds, and crumbled feta cheese, tossed with raspberry vinaigrette

**Fresh Garden Salad** romaine lettuce with shredded carrot, cherry tomatoes, and sliced cucumber tossed in an herb vinaigrette

**Southwest Salad** romaine lettuce, sweet corn, black beans, crisp jicama, tortilla strips and Monterrey Jack cheese, tossed in a barbecue ranch dressing

## Side Items

(Please select two from the following)

Shallot Mashed Potatoes

Herb Roasted Potatoes

Sweet Potato Soufflé

Redskin Mashed Potatoes

Long Grain Rice Pilaf with Orzo

Brandy Glazed Baby Carrots

Garlic Mashed Potatoes

Haricot Vert with lemon zest

Long Green Beans Almondine

Julienne of Zucchini, Yellow Squash and Carrot

Harvest Medley of Broccoli, Cauliflower, and Baby Carrots with Lemon Butter

Steamed Broccoli finished with your choice of Hollandaise or Garlic Butter Sauce

Triple Roast of Yukon Gold, Red Bliss, and Sweet Potatoes

**Served with Artisan Rolls Served & Butter**

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## Coffee Buffet

Fresh brewed Colombian coffee, decaffeinated coffee, and a selection of teas, with cream, sugar, sweet and low, and equal

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We specialize in customizing menus to fit your style and budget  
Please call for additional possibilities and pricing  
Various bar and dessert selections available