

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**

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

Coffee Buffet

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

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