

# Weddings AT CANOE BROOK

Our wedding packages offer you and your guests exclusive use of Canoe Brook's wedding facilities on your special day. We are happy to accommodate custom packages upon request. Pricing includes service charge and sales tax.

## SILVER

- 6 butler passed hors d'oeuvres
- One reception station
- Three course dinner
- Five hour premium open bar
- Champagne toast
- Coat check & valet attendants

*\$205 per guest*

## GOLD

- 8 butler passed hors d'oeuvres
- Two reception stations
- Three course dinner
- Five hour premium open bar
- Champagne toast
- Coat check & valet attendants

*\$220 per guest*

## PLATINUM

- 10 butler passed hors d'oeuvres
- Two reception stations
- One seafood station
- Three course dinner
- One dessert enhancement
- Five hour premium open bar
- Champagne toast
- Coat check & valet attendants

*\$265 per guest*

## *additional pricing*

### ON-SITE CEREMONY

\$2,000

*Requires Canoe Brook  
Board Approval*

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### OVERNIGHT ACCOMMODATIONS

\$150 for Member Usage

*Plus applicable taxes*

\$190 for Non-Member Usage

*Plus applicable taxes*

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### TABLESIDE WINE SERVICE

\$34 per Bottle

# Hors D'oeuvres

## DISPLAYED HORS D'OEUVRES

*Included with Butler Passed Hors d'oeuvres*

Mini Potato Pancakes with Assorted Toppings *gf*,  
Assorted Bruschetta on Garlic Crostini, Buffalo Style  
Lollipop Chicken Wings *gf*, Artichoke & Tuscan Kale  
Dip *gf*, Whole Wheat Pita Chips, White Bean Hummus,  
Pretzel Crostini

## COLD HORS D'OEUVRES

Roma Tomato & Mozzarella Crostini  
Smoked Salmon Pinwheel & Dill Crepe  
Smoked Salmon with Caper-Herb Cream Cheese  
Cherry Tomato & Mozzarella Brochettes *gf*  
Prosciutto Wrapped Fig  
Hummus & Roasted Red Pepper Pastry  
Goat Cheese & Asparagus Toast with Lemon Drizzle  
Boursin Cheese on Endive Leaf  
Tuna Tartar on Wonton Crisp  
Pecan, Apple & Blue Cheese Crostini  
Mini Crabmeat Bites in Phyllo  
Cucumber Rolls with Smoked Salmon Mousse *gf*  
Beef Carpaccio Toasts with Shaved Arugula  
Prosciutto Wrapped Breadstick  
Buffalo Chicken Celery Sticks *gf*  
Waffle Chip with Smoked Salmon & Crème Fraiche *gf*  
Mini BLT Wraps  
Chip & Spicy Guacamole Bite  
Watermelon & Feta Skewers

## COLD HORS D'OEUVRES ENHANCEMENTS

*Additional 4.00 per person per item*

Gulf Shrimp with Brandied Cocktail Sauce *gf*  
Chilled Gazpacho Shots with Gulf Shrimp *gf*

## HOT HORS D'OEUVRES

Scallops Wrapped in Bacon *gf*  
Mini Crab Cakes with Remoulade Sauce  
Franks in a Blanket with Dijon Mustard  
Teriyaki Vegetable & Beef Brochettes  
Spinach & Feta in Phyllo  
Baked Truffle Macaroni & Cheese  
New Potatoes with Bacon, Cheddar & Sour Cream *gf*  
Coconut-Sesame Chicken with Sweet Chili Sauce  
Smoked Chicken Quesadillas with Sour Cream  
Hawaiian Chicken Pineapple Skewers  
Coconut Gulf Shrimp with Orange-Horseradish Sauce  
Tempura Shrimp with Sweet-Soy Dipping Sauce  
Shrimp Risotto Bites *gf*  
Crab Patty Melts  
Sweet Potato Pancakes with Chives & Sour Cream  
Cheddar Risotto Croquettes  
Chicken Teriyaki Dumplings  
Bite Size Chipotle Chicken Tacos  
Mini Philly Cheese Steaks  
Grilled Cheese & Tomato Soup Shooters

## HOT HORS D'OEUVRES ENHANCEMENTS

*Additional 4.00 per person per item*

New Zealand Lamb Lollipop Chops *gf*  
Bellini & Caviar  
Asian Style Duck Pancake with Hoisin Sauce  
Petite Lobster Bread Pudding

# Reception Stations

*All stations based on one hour of continuous service*

## **MEDITERRANEAN DISPLAY**

Warm Chile Olives, Roasted Eggplant Dip, Herbed Crostini, Marinated Mushroom & Artichoke Salad, Crab & Boursin Spread, Parmesan Cauliflower & French Bean Salad, Roasted Marinated Vegetable Platter *gf*, Herbed Parmesan Focaccia Toast with Black Olive Tapenade, Garlic Pita Chips

## **AMERICANA**

Maryland Lump Crab Cakes with Cayenne Tartar Sauce, Assorted Deviled Eggs *gf*, Crispy Buttermilk Chicken Fingers, Mini Turkey Club Sandwiches, Caesar Salad with Garlic Croutons, Grilled Flatbread with Arugula, Goat Cheese & Figs

## **CHINESE WOK**

Szechwan Tokyo Shrimp & Vegetable Fried Rice, Asian Vegetables, Vegetable Dumplings, Spring Rolls, Ginger Soy Dipping Sauce, Toasted Sesame Chicken, Pan Seared Spicy Beef Teriyaki

## **CHEESE DISPLAY** *gf*

Gourmet Domestic & International Cheeses, Mixed Nuts, Crackers & French Bread

## **NEW YORK STRIP LOIN** *gf, Chef Attended*

Peppercorn Crusted NY Roast Sirloin, Rosemary Roasted Fingerling Potatoes, Shiitake Mushroom Bordelaise Sauce, Horseradish-Chive Cream

## **SOUTH OF THE BORDER**

Beef & Chicken Fajitas, Garlic Shrimp Quesadillas, Sautéed Peppers & Onions, Gourmet Cheeses, Black Bean-Corn Salsa, Cilantro, Jalapeno Peppers, Pico de Gallo, Sour Cream & Guacamole

## **PASTA**

Cavatelli with Sweet Italian Sausage & Broccoli Rabe, Eggplant Meatballs *v*, Cheese Totellini with Tomato Al Pesto, Eggplant Rotini, Caprese Salad with Arugula, Garlic Bread & Parmesan Focaccia

## **SLIDER STATION**

Cheddar Cheeseburger Sliders, Maryland Crab Cake Sliders, Boardwalk Fries, Sweet Potato Fries

## **SEAFOOD RISOTTO STATION** *gf, Chef Attended*

Selection of Shrimp, Scallops, Lobster & Calamari, Garnishes to Include Asparagus, Spinach, Shiitake Mushrooms, Julienne Vegetables & Herbs

## **VEGETABLE CRUDITE**

A Bouquet of Raw Garden Vegetables, Cauliflower Hummus, Bacon & Cheddar Dip, Carrot & Chick Pea Dip

## **PREMIUM SEAFOOD STATIONS**

### **SUSHI STATION** *gf*

Assortment of Sashimi, Nigiri, Vegetable Rolls & Seafood Rolls, Soy Sauce, Wasabi & Pickled Ginger

### **RAW BAR** *gf*

Jumbo Shrimp, Seasonal Oysters, Little Neck Clams on the Half Shell, Cocktail Sauce, Horseradish, Mignonette Sauce & Sauce Louis

# First Course

Please select one of the following

## **MAINE LOBSTER BISQUE**

Morsels of Lobster, Crème Fraiche  
& Kentucky Bourbon

## **WILD MUSHROOM SOUP**

Thyme-Brioche Toast

## **OVEN ROASTED TOMATO SOUP *gf***

Basil Crouton

## **APPLE & BUTTERNUT SQUASH SOUP**

## **CARAMELIZED VIDALIA ONION TART**

With Roquefort Cheese

## **FONTINA PASTA PURSES**

Prosciutto, Spring Peas & Parmigiano-Reggiano

## **PAN SEARED SHRIMP SCAMPI**

Tomato-Parsley Garlic Butter Sauce

## **GULF SHRIMP COCKTAIL *gf***

Spicy Brandied Cocktail Sauce

## **MARYLAND JUMBO LUMP CRAB CAKE**

Roasted Red Pepper Tartar Sauce

## **CRABMEAT COCKTAIL *gf***

*Additional 8.00 per person*

## **LOBSTER COCKTAIL *gf***

*Additional 8.00 per person*

## **CANOE BROOK HOUSE SALAD**

Mixed Greens, Roma Tomatoes, Shredded Carrots, Pear  
Tomatoes, Cucumbers & White Balsamic Vinaigrette

## **CLASSIC CAESAR**

Romaine, Parmesan, Caesar Dressing &  
Garlic-Focaccia Toast

## **TUSCAN KALE AND SPINACH SALAD *gf***

Hickory Smoked Bacon, Pears, Toasted Goat Cheese &  
Honey-Cider Vinaigrette

## **TRI-COLORED SALAD *gf***

Arugula, Endive, Radicchio, Crumbled Feta &  
Lemon-Olive Oil Dressing

## **CAPRESE SALAD *gf***

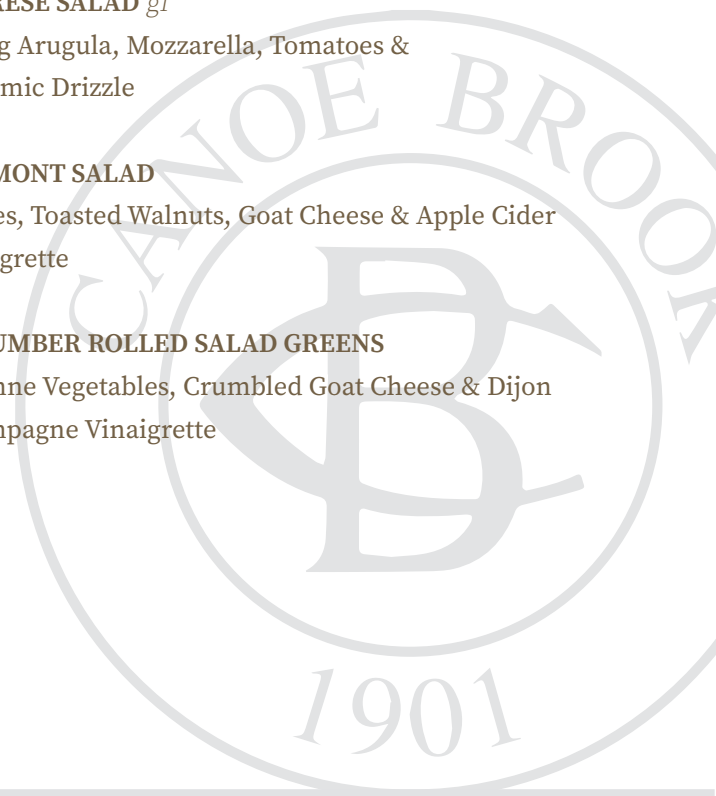
Young Arugula, Mozzarella, Tomatoes &  
Balsamic Drizzle

## **VERMONT SALAD**

Apples, Toasted Walnuts, Goat Cheese & Apple Cider  
Vinaigrette

## **CUCUMBER ROLLED SALAD GREENS**

Julienne Vegetables, Crumbled Goat Cheese & Dijon  
Champagne Vinaigrette



# Entrees & Dessert

## ENTREES *Please select two of the following*

### ROASTED FRENCH CHICKEN BREAST

Wild Mushroom Risotto Cake, Chef's Seasonal Vegetables, Citrus Demi

### GRILLED FILET MIGNON *gf*

Roasted Fingerling Potatoes & Asparagus, Port Wine Reduction

### HERB CRUSTED RACK OF LAMB

Potato Duchess, Mixed Root Vegetables, Port Wine Reduction

### GRILLED ATLANTIC SALMON *gf*

Parsley Bliss Potatoes, Sautéed Leaf Spinach, Chive-Lemon Butter Sauce

### PAN SEARED FLORIDA GROUPER *gf*

Asparagus Tips, Crispy Potato Leek Cake, Lemon-Parsley Beurre Blanc

## DESSERT

### WEDDING CAKE

Your Wedding Cake Presented With Seasonal Berries, Fruit Coulis & Choice of Ice Cream or Sorbet

#### *Ice Cream Flavors*

Dulce De Leche  
Butter Pecan  
Rum Raisin  
Vanilla  
Chocolate

#### *Sorbet Flavors*

Mango  
Raspberry  
Lemon

## DESSERT STATIONS

### BUTLER PASSED MINI DESSERTS

Miniature Napoleons, Éclairs, Cream Puffs, Key Lime Bites, Mini Chocolate Cheesecakes, Milkshake Shooters, Petite Tiramisu & Lemon Bars

### MAKE YOUR OWN DESSERT STATION

Vanilla Ice Cream, Chocolate Ice Cream, Toppings to Include: Chocolate Sprinkles, Rainbow Sprinkles, M&M's, Gummy Bears, Oreo Cookie Crumbles, Mini Marshmallows, Wet Walnuts, Reese's Pieces, Granola, Strawberry Sauce, Raspberry Sauce, Butterscotch Sauce, Chocolate Sauce, Melba Sauce, Hot Fudge & Whipped Cream

### S'MORES STATION

Make Your Own S'mores with Fire Roasted Marshmallows, Graham Crackers and Milk Chocolate Bars, Seasonal Fruit Display, Chocolate Chip, Macadamia Nut & Oatmeal Raisin Cookies

### VIENNESE DISPLAY

An assortment of Fruit Tarts, Miniature Éclairs, Napoleons, Carrot Cake, Lemon Bars, Crème Brulée, Chocolate Mousse, Miniature Cheesecakes, Homemade Cookies & Brownies, Fruit Display