

Wedding Package Menu Description

Cameron Estate Inn - 2011-2012

Displays Hors d'Oeuvres

Cheese Board

A Display of Hard and Soft Cheeses Garnished with Gourmet Cocktail Crackers, French Bread and Dijon Dipping Sauces.

Fresh Fruit Display

Fruits of the Season Crafted into a Dazzling Display of Bite-size Portions

Crudités Display

Seasonal Vegetables Stylishly Displayed and Served with a Fresh Savory Dip.

Category I Individual Hors d'Oeuvres

Assorted Mini Quiche

A Variety of Miniature Quiche of Cheese, Meat and Vegetables

Eggplant Parmesan Palmiers

Roasted Eggplant, Parmesan, Garlic, and Oregano rolled in Puff Pastry

Parmesan-Potato Profiteroles

Aged Parmesan Blended in Chive-Potato Pâte à choux and Baked to a Golden Brown

Spinach and Artichoke on Baguette

A Blend of Artichoke, Spinach, Parmesan Cheese Served on Slices of French Baguette

Seasonal Bruschetta

The Season's Best Ingredients Blended to form a Savory Topping for Toasted Chibatta Bread

Liptauer Cheese Crostini

Savory Cheese Spread of Goat Cheese, Butter, Paprika, Caraway Seeds and Capers Atop French Bread Slices

Savory Palmiers

Pesto, Goat Cheese, Sun Dried Tomatoes and Pine Nuts in Puff Pastry

Little Smokey Franks in BBQ Sauce

Mini Smoked Pork Sausage Braised in Tangy BBQ Sauce

Bar-B-Que Beef Gringas

Bar-b-que Beef Tossed with Fire-Roasted Peppers and Grilled Onions Layered with Sharp Cheddar Cheese between Flour Tortillas and Topped with Lime-Chipotle Crème Fraiche

Category II Individual Hors d'Oeuvres

Orange-Bourbon Meatballs

Mini-meatballs in an Orange-bourbon Gastrique

Stroganoff Meatballs

Mini Meatballs in a Savory Mushroom Dill-Cream Sauce

Pigs in a Blanket

Classic Mini Wieners Wrapped in Yeast Roll and Baked

Asian Sweet and Sour Meatballs

Mini Meatballs in an Asian Inspired Sweet and sour Sauce

Sesame Chicken

Tender Chicken Strips in Fried in Tempura Batter and tossed with a Savory Sesame Sauce

Curried Chicken Canapés

Diced Chicken Mixed with Leeks, Water Chestnuts, Black Olives, Celery and Curry on Ritz Crackers

Phyllo Florentine

Crispy Wedges of Spinach, Feta Cheese, and Green Onions Between Layers of Flakey Phyllo

Caprese Skewer

Cherry Tomato and Mini Mozzarella Balls Marinated in Pesto-Balsamic Vinaigrette

Mini Corn Dogs

Classic Corn dog in Hors d'Oeuvre size served with Honey Mustard Sauce.

Category III Individual Hors d'Oeuvres

Beef Anticucho

Peruvian Style Beef Strips Marinated in South American Spices, Skewered and Grilled.

Roasted Vegetable Bruschetta

Fire Roasted of Jalapeno, Red Peppers, Yellow Peppers, Onion, Garlic on Ciabatta

Curried-Peanut Chicken Satay

Grilled Asian-marinated Chicken Served with a Curry-Peanut Dipping Sauce

Coconut Shrimp

Delicately Battered and Coconut Dipped Shrimp

Bacon Wrapped Sea Scallops

Sea Scallops Wrapped in Smoked Bacon and Baked Golden Brown

Torta Pasqualina

A Traditional Italian Hors d'Oeuvre, of Cheese, Seasonal Greens, Onions in a Flakey Crust

Thai Chicken Egg Rolls

Fried Egg Rolls of Chicken, Bean Sprouts, and Cabbage Served with Curry-Peanut Sauce.

Category IV Individual Hors d'Oeuvres

Crab-Imperial Stuffed Mushroom Cap

Lump Crab Meat in a Rich Mustard-Aioli Stuffed into "Silver Dollar" Mushroom Caps and Baked.

Miniature Crab Cakes

Chesapeake Bay Lump Crab Cakes with Creole Rémoulade

Filet of Beef Bruschetta

Shaved Grilled Filet of Beef on Crostini Topped with Horseradish Cream

Fried Oysters

Lightly Breaded Oysters deep Fried and Served with Classic Cocktail Sauce

Brie and Pear Emparedado

Riesling Poached Pears, French Brie and Roasted Red-onion Marmalade between Flour Tortillas

Pickled Shrimp
Large Peeled Shrimp Marinated in Vinegar and Pickling Spices

Cocktail Shrimp
Large Peeled Shrimp Served with Cocktail Dipping Sauce

Salads

Mesclun Salad
Organic Mesclun Greens with Tomatoes, and Feta Cheese
Topped with Balsamic-Basil Vinaigrette

Caesar Salad
Crisp Romaine, Baked Croutons, Fresh Parmesan and Black Pepper and our Own Caesar Dressing

Cameron Salad
Baby Spinach, Pecans, Blueberries (in Season) and Parmesan Cheese Served with Our Blueberry Vinaigrette

Orange-Cranberry Mesclun Salad
Tender Salad Greens Tossed Sun Dried Cranberries, Mandarin Oranges, Parmesan and Pecans with our Balsamic Vinaigrette.

Iceberg Wedge
Wedge of Iceberg Lettuce Served with Blue Cheese or Ranch Dressing

Poached Pear and Gorgonzola Salad
Poached Pear on a Bed of Organic Mesclun Topped with Gorgonzola and Raspberry Vinaigrette.

Waldorf Salad
Crisp Apples Tossed with Celery, Walnuts Raisins, Yogurt, Lemon Juice and Mayonnaise

Soups

Chilled Fruit Soup with Cinnamon Croutons
A Puree of Seasonal Fresh Fruit Chilled and Served with Cinnamon Croutons

Creamy Leek and Potato Soup
Fresh Leeks with Russet Potatoes Flavored with White Wine, Thyme, Bay Leaf and Finished with Crème Fraiche

Tomato Basil Soup with Crème Fraîche
Crushed Heirloom Tomatoes Flavored with onions, Garlic and Fresh Basil and Thickened with Bread Crumbs and Served with Crème Fraiche

Roasted Corn & Crab Chowder
Roasted Ears of Sweet Corn in a Cream Base with Potatoes and Crab Seasoned with Thyme, Dill and Oregano

Brandied Lobster Bisque
A Rich Cream Base Enlivened with Carrots, Tomatoes Garlic, Tarragon, Thyme and Bay Leaf; Then Finished with Brandy

Curried Butternut Soup
Roasted Butternut Squash with Apples, White Wine, Onions, and Indian Curry; Finished with a Touch of Cream

Thai Peanut-curry Soup
A Savory Silky Smooth Mix of Sweet Potatoes, Tomatoes, Coconut Milk, Peanuts and Curry Paste

Shredded Chicken Tortilla Soup
A Southwestern Inspired Blend of Corn Tortillas, Tomato Puree, Chili Powder, Garlic and Cilantro, Pureed to a Silky Texture

Chilled Fire-Roasted Gazpacho
A Twist on a Classic, Roasted Zucchini, Summer Squash, Onions and Peppers mixed with Cucumber and Ciabatta Bread and Chilled

Cream of Asparagus
Fresh Asparagus in a Savory Chicken Broth finished with a Touch of Cream

Appetizers

Carnitas Quesadillas
Slow Roasted Pork in Southwestern Spices, Layered with Seared Onions, Fire-Roasted Poblano Peppers, Jalapeños and Cheddar Cheese between Flour Tortillas and Topped with Cilantro-Lime Aioli

Italian Stuffed Mushrooms
Silver Dollar Mushrooms Stuffed with Ricotta Cheese Dressing and Topped with Parmigiano -Reggiano Cheese

Coconut Shrimp (3)
Delicately Battered and Coconut Dipped Shrimp Served with a Chipotle-lime Aioli

Seasonal Fresh Fruit with Berry Garni
A Blend of Seasonal Fruits tossed with a Poppy Seed Dressing and Garnished with Seasonal Berries

Shrimp Cocktail
Classic Steamed Shrimp Atop Shredded Lettuce and Cocktail Sauce (3 Shrimp per Order)

Petite Crab Cake with Champagne Mustard
Pan Fried Chesapeake Bay Lump Crab Cakes with a Champagne Mustard Sauce

Mushroom Strudel
Wild Mushrooms, Fresh Herbs and Fontina Cheese in Puff Pastry and Served with Browned-Butter Vinaigrette

Duck Sausage with Mustard Sauce
Long Island Duck with Garlic and special spices fashioned into Sausage and Served with a Whole Grain Mustard Sauce

Oysters Rockefeller
A Classic Presentation of Baked Oysters on the half-shell topped with Spinach, Water Cress, and Bread Crumbs (3 per Order)

Pickled Shrimp Cocktail
Pickled Steamed Shrimp Atop Horseradish-Tomato Aspic topped with Lemon Aioli (3 Shrimp per Order)

Potatoes and Rice

Sautéed Mashed Red Skin Potatoes
Small New Potatoes Steamed, Slightly Pressed and Sautéed to a Crispy Golden Brown

Roasted Herbed Potatoes
Red Bliss Potatoes Seasoned with Rosemary and Garlic, Tosses in Olive oil and Roasted

Garlic Mashed Potatoes
Yukon Gold Potatoes Lightly Mashed and Tossed with Butter, Roasted Garlic, and Cream

Au Gratin Potatoes
Layered Sliced Potatoes and Onion Baked with a Cheddar Béchamel Sauce

Rustic Whipped Potatoes
Creamy Whipped Potatoes with Peels on and Enhanced with Generous Amount of Sweet Creamery Butter

Buttery Whipped Potatoes
Creamy Whipped Peeled Potatoes with Generous Amount of Sweet Creamery Butter

Cheese Polenta Wedges
Classic Polenta Enhanced with a Blend of Parmesan, Fontina and Cheddar Cheese Cut into Wedges and Pan Seared

Risotto Cakes
Classic Risotto with Yogurt, Fontina Cheese and Chives Formed into Cakes, Breaded and Fried

Glazed Sweet Potatoes
Chopped Sweet Potatoes Tossed in a Maple Brown Sugar Glazed and Oven Roasted

Red-skinned Whipped Potatoes
New Potatoes Whipped Butter and Cream

Side Dishes

Grilled Asparagus
Tender Asparagus Grilled and Served with Browned Butter and Lemon Zests

Roasted Vegetables with Polenta
Roasted Seasonal Vegetables atop Herbed Polenta Cakes and Topped With a Light Lemon-Wine Sauce

Sautéed Snow Peas
Snow Peas Sautéed with Red Peppers, Garlic and Onions

Ratatouille Niçoise
A Blend Onions, Zucchini, And Eggplant, in a Garlic-Tomato Bell Peppers Sauce Seasoned with Marjoram, Basil, Thyme and Turkish Bay Leaf.

Tomato Provençal
Herb and Bread Crumb Encrusted Broiled Split Tomato

Confetti Corn
Fresh Corn with Red Onions, Bell Peppers, a Basil Sautéed in Sweet Creamery Butter

Dinner Entrees

Carving Station

Top Round Beef au Jus
Herb Crusted Top Round Slow Roasted Served with a Herbed a Beef Consommé.

Virginia Glazed Ham
Whole Boneless Ham with a Honey-Mustard Glaze; Sliced and Served with Honey Mustard Sauce

Turkey & Cranberry-Pecan Chutney
Herb Encrusted Whole Turkey Breast Roasted and Served with Cranberry-pecan Chutney.

Pistachio Encrusted Breast of Turkey
Turkey Breast Crusted with Pistachios and Served with a Raspberry Gastrique and Fresh Bakery Rolls

Sage-Orange Glazed Pork Loin
Roasted Pork Loin Served with a Orange-Sage Agrodolce Sauce

Boneless Leg of Lamb
Slow Roasted New Zealand Lamb served with a Tomato-mint Gastrique Sauce

Poultry and Fowl

Basil Pesto Chicken
Grilled Chicken Breast Layered with Fresh Pesto and Topped with a Tomato Basil Sauce.

Chicken Dijon
Pan Seared Breasts of Chicken, Lightly Sauced with a Rich Creamy Dijon-Tarragon Sauce.

Chicken Picatta
Butterflied Chicken Breast Lightly Breaded and Served with a Lemon-Butter Caper White-Wine Velouté

Chicken Marsala
Sautéed Chicken Breast Served with a Rich Mushroom and Marsala Wine Sauce.

Chicken Champignon
Sautéed Chicken Breast Layered with Duxelles and Served with a Brandied Mushroom Sauce.

Chicken Chesapeake
Split Chicken Breast Stuffed Crab Imperial and Topped with Béarnaise Cream Sauce

Chicken Italiana
Roasted Chicken Breast Topped with Sun Dried Tomatoes, Mushrooms and Artichoke Hearts and Served with a Lemon-White-Wine Velouté.

Chicken Cordon Blue
Split Chicken Breast Stuffed with Prosciutto and Swiss Cheese and Served with a Classic Mornay Sauce

Tequila-Lime Grilled Chicken
Split Chicken Breast Marinated in Lime, Orange, Tequila, Chili and Jalapenos and Grilled. Served with Pineapple Salsa

Honey Lavender Game Hen
Pan Seared and Roasted Half Game Hen Topped with a Honey Lavender Sauce.

Bourbon-Orange Duck Leg Confit
Two Slow Roasted Duck Leg Served with an Orange-Bourbon-Gastrique.

Roasted Duckling w/ Raspberry Agrodolce
Half a Duckling Roasted and Served with a Raspberry Sweet and Sour Glaze.

Chipotle-Lime Roasted Quail
Two 4.5 oz Semi-boneless Quail Marinated in Chili, Lime and Cilantro and Roasted. Served on a Mat of Mushroom Demi Glace.

Italian and Mediterranean

Sun-Dried Tomato Pesto & Pepperoni Pasta
A Rich Bolognese Style Sauce made with Sun-dried Tomatoes and Tossed with Spicy Pepperoni

Pastitsio - Beef or Lamb
Mediterranean Spiced Meat Sauce Tossed with Pasta Topped with an Egg-Custard-Béchamel and Baked

Lasagna Bolognese
Classic Italian Meat Sauce Layered with Ricotta, Parmesan, and Pasta Topped with Mozzarella then Baked

Tuscan Pasta and Italian Sausage
Classic Marinara Finished with Sweet Cream and tossed with Roasted Sweet Italian Sausage

Seafood Alfredo
Creamy Alfredo Sauce with Crabmeat and Shrimp

Sweet Italian Sausage Baked Pasta
Penne Paste Tossed with a Creamy Rich Tomato, Beef and Sausage Sauce and Baked.

Pasta with Three Cheese Alfredo
Classic Alfredo Sauce made with Fontina, Parmesan and Romano Cheeses

Vegetable Lasagna

Spinach and Fresh Garden Vegetables Layered with a Blend of Ricotta and Mozzarella Cheeses Layered in Pasta Sheets

Oriental

Shredded Beef with Broccoli

Stir Fried Large Julienne Beef Strips and Broccoli Flowerets Tossed in a Hot-and-Spicy Sauce and served with Steamed White Rice

Shrimp & Scallops in Chili Sauce

Tender Shrimp and Bay Scallops Stir Fried with Onions and Snow Peas and tossed in a Chili-Garlic Sauce

Mandarin Garlic Chicken

Chicken Tenderloin Strips Stir-fried with Oriental Style Vegetables in an Orange-Soy-Rice Wine Glaze Served with Steamed White Rice

Asian Beef, Sweet Potatoes and Broccoli

Stir Fried Large Julienne Beef Strips, Sweet Potatoes, and Broccoli Flowerets Tossed in a Gingerroot-Sherry-Soy Sauce and served with Steamed White Rice

Sweet and Sour Pork

Pork Tenderloin Strips Stir-fried with Oriental Style Vegetables in Thick Sweet and Sour Sauce Served with Steamed White Rice

Sweet and Sour Chicken

Chicken Tenders Stir-fried with Oriental Style Vegetables in Thick Sweet and Sour Sauce Served with Steamed White Rice

Peanut-Curry Chicken

Chicken Tenderloin Strips Stir-fried with Oriental Style Vegetables in a Peanut-Curry Sauce Served with Steamed White Rice

Beef and Pork

Grilled Hanger Steak

Lean Marinated Hanger Steak Grilled Medium Rare and Served with a Port Wine Demi Glace.

Grilled Strip Loin Steak

Char-grilled Striploin Steak Grilled Medium and Served with a Red Wine Reduction Sauce

Filet Mignon

Grilled Beef Tenderloin Filet Served with a Port Wine Demi Glace Reduction, Au Poivre Sauce, Mushroom-Gorgonzola Sauce, or Four Peppercorn

Slow Roasted Delmonico

Herb and Mustard Crusted Delmonico Slow Roasted cut into 10 oz Servings and Served with Horseradish Cream

Petite Filet and Crab Cake

Grilled 5 Oz Beef Filet with Port Wine Demi Glace Reduction with a 2 oz Lump Crab Cake Served with Lemon Dill.

Rosemary Pork Loin

Roasted Fresh Pork Loin Rubbed with Crushed Rosemary and Garlic Herbs and Served with a White Wine and Caramelized Onion Sauce.

Smoked Pork Chops w Cranberry Pecan Chutney

A Thick Smoked Pork Chop topped with a Cranberry-Pecan Chutney.

Honey Glazed Roasted Country Cured Ham

Whole Boneless Ham with a Honey-Mustard Glaze; Sliced and Served with Honey Mustard Sauce

Apple-Onion Pork Loin Medallions

Slow Roasted Pork Loin Served with Apple-Onion Agrodolce

Apple Jack Brandied Pork Loin

Roasted Cinnamon Crusted Pork Loin Served with an Apple Jack Brandy Cream Sauce.

Lamb

Lollipop Lamb Chops - Chocolate Cabernet Sauce

Three Grilled Lollipop Lamb Chops Served with a Demi-glace Red Wine Sauce finished with Chocolate

Lollipop Lamb Chops - Tomato-Mint Agrodolce

Three Grilled Lollipop Lamb Chops Served with a Tomato-Thyme-Mint Agrodolce Sauce

Seafood

Tilapia Ventotine

Baked 5 oz Tilapia Filet Sauced with a Sautéed Tomato, Kalamata Olive, Garlic, Italian Parsley and White Wine Velouté

Napa Valley Tilapia

Baked 5 oz Tilapia Filet with Sun Dried Tomatoes, Mushrooms, Onion and Artichoke Hearts in a Lemon White Wine Velouté

Spice Rubbed Salmon

Wild Atlantic Salmon Filets Baked with Spice Rubbed Crust and Served with Brown Butter Vinaigrette

Orange Glazed Filet of Salmon

Roasted Salmon Served with an Orange-Soy and Garlic Glaze.

Herb Encrusted Salmon

Salmon Filet Crusted with a Sour Cream Horseradish and Panko Bread Crumb Topping, Baked and Served with a Citrus-Dill Beurre Blanc

Pecan Crusted Trout

A Roasted Pecan, Molasses and Dijon Mustard Crusted Butterfly Served with a Chipotle-Lime Velouté

Grilled Salmon with Lemon-Dill

Salmon Filet Grilled and served with a Lemon-Dill Velouté

Dual Crab Cakes

Broiled Lump Crab Meat Cakes Served with a Cajun Sauce

Crab Cakes and Shrimp Scampi

Broiled Lump Crab Meat Cakes and 3 Served Shrimp Scampi Served with a Lemon-Garlic White Wine Sauce.

Potato Crusted Cod

Cod Loin filet Crusted in Potatoes and Baked to a Golden Brown

Vegetarian

Roasted Vegetables and Polenta

Roasted Seasonal Vegetables atop a Wedge of Baked Polenta and Served with a Light Wine Sauce.

Stuffed Acorn Squash

An Acorn Squash Halved and Stuffed with Brown Rice, Dried Apricots, and Dried Cranberries and Served with a Vegetable Velouté.

Stuffed Portabella Mushrooms

Balsamic Marinated Portabella Mushroom Cap Stuffed with Sautéed Fresh Spinach and Mozzarella Cheese and Topped with a Roasted Red Pepper Coulis