

## Summer Wedding Reception

### Passed Hors d'oeuvre

*Peking Duck Rolls*

Duck breast marinated with traditional Peking spices served in a pancake with plum sauce and shredded scallions

*Peruvian Ceviche*

Black sea bass marinated with fresh lime juice, red onion and aji limo served in a cucumber cup

*Tomato and Mozzarella Crostini*

Basil crostini layered with oven roasted tomatoes, fresh mozzarella and drizzled with extra virgin olive oil, coarsley ground black pepper, kosher salt and a basil leaf served warm

*Our Signature Fruit and Cheese Display*

Round table with a fruit and bread centerpiece displaying seasonal fruit to include cantaloupe, honeydew and pineapple, displayed with grapes, strawberries, raspberries, kiwi, mango, papaya and other fruit and herbs and the best of European cheeses both soft and hard ripened chosen from the following: Cornilly, Aged Gouda, Manchego, Livarot Petit, Epoisses, Gorgonzola Dolce, Blue d' Auvergne, Brin d'Amour, Camembert Reaux, Chevrot, Munster, Pie d' Angloys, Pont l' Eveque, Reblochon, Selles Sur-Cher, Vacherin, Morbier, Stilton, Tomme de Savoie or P'Tit Basque served with breads and crackers garnished with berries

### Salad Course

*Baby Greens*

Organically grown baby greens dressed a raspberry vinaigrette and garnished with toasted pine nuts, French blue cheese and edible flowers

### Plated Main Course

*Almond Encrusted Grouper*

Fresh grouper filets with an almond crust served with a mango, pepper and papaya salsa

*Parisian Chicken*

Chicken breast rolled in and herbed breading, gently pan sautéed and finished with a lemon caper butter sauce

*Pineapple Alley Catering, Inc. – Sample Menus*

*Anna Potatoes*

Layers of Yukon gold potatoes seasoned with fresh dairy butter, salt and pepper baked golden brown and served in wedge shaped portions

*Broccolini*

Fresh broccolini spears steamed served hot dressed with an Asian sesame marinade

*Country Breads*

A variety of crusty rustic breads and rolls

*Coffee Service*

Regular and decaffeinated coffee served with cream, and sugar

## June Wedding

### Passed Hors d'oeuvre

*Smoked Trout Salad*

Virginia river trout, apple smoked and dressed with sour cream served in a pate a choux puff

*Spanikopita*

Triangular shaped pastry with a savory spinach, feta and parsley filling

*Jerk Chicken*

Chicken breast strips marinated with a jerk dry rub and grilled over hot coals served on a skewer

### Salad Course

*Summer Greens*

Crisp Romaine lettuce tossed with European cucumbers, herb croutons and dressed with an herb buttermilk dressing

### Main Course Plated

*Sirloin Tips*

Sirloin tips cooked with sautéed onions and mushrooms and a rich stock

or

*Chicken Piccata*

Boneless breast of free range chicken sautéed with a bread crumb crust and served with a lemon sauce

or

*Vegetable Napoleon*

Layers of vegetables to include yellow squash, eggplant, green zucchini, portobello mushrooms and fresh mozzarella cheese held with a rosemary sprig and served with a spicy Moroccan tomato sauce

*Garlic Whipped Potatoes*

Yukon gold potatoes whipped  
with roast garlic, butter and cream

*Ginger Carrots*

Baby carrots with tops steamed  
and dressed with a fresh ginger butter

Dessert Course

*Assorted Miniature Desserts*

Chocolate covered strawberries,  
miniature pumpkin cheese cakes, gingerbread  
squares, fresh fruit tarts with custard and miniature apple pie tarts

*Coffee Service*

Regular coffee  
served with cream and sugar

## Late Summer Reception

### Passed Hors d'oeuvre

*Indonesian Beef Sate*

Tender strips of beef  
in a traditional marinade, grilled and  
served on skewers with a spicy peanut sauce

*Mushroom Leek Tart*

A combination of sautéed leeks,  
oyster and shiitake mushrooms bound  
with a cream custard on a flaky puff pastry dough

*Chinese Duck*

Szechwan marinated duck  
breast served on a toast point and  
garnished with an avocado ginger sake salsa

*Potato Latkes and Gravad Lox*

Potato latkes served with thinly  
sliced dill cured gravad lox and crème fraiche

*Quesadilla*

Flour tortillas filled  
with a combination of cheddar  
cheese, Monterey Jack, red and yellow peppers,  
scallions and cilantro served warm with a salsa for dipping

### Buffet

*Chicken Cordon Bleu*

Free range chicken breasts stuffed  
with Bavarian ham and Swiss cheese  
sliced and served with a velvety sauce

*Herb Crusted Halibut*

Alaskan halibut dredged in  
herb crumbs, sautéed golden  
brown in butter and oven roasted

*Saffron Orzo*

Spanish saffron scented orzo pasta  
cooked with a rich stock, served with scallions and red peppers

*Pineapple Alley Catering, Inc. – Sample Menus*

*Steamed Spinach with Pine Nuts*  
Spinach steamed with olive  
oil, pine nuts and yellow raisins

*Baby Greens*  
Organically grown baby greens dressed a  
Balsamic vinaigrette and garnished with toasted  
walnuts, wedge of chevré cheese and edible flowers

*Assorted Breads*  
Assorted breads to include corn  
muffins, molasses quick bread and fig and pine nut bread

*Coffee Service*  
Regular, Decaffeinated and Tea served with cream and sugar

## Intimate Informal Wedding

### Passed Hors d'oeuvre

*Mediterranean Lamb with Mint*

Tender strips of lamb brushed  
with olive oil and grilled over herb  
coals served with an almond and mint pesto

*Green Chili Pesto Shrimp*

Jumbo gulf shrimp peeled and marinated  
with chilies, cilantro, garlic and Parmesan oven roasted

*Our Signature Fruit and Cheese Display*

Round table with a fruit and bread centerpiece displaying  
seasonal fruit to include cantaloupe, honeydew and pineapple,  
displayed with grapes, strawberries, raspberries, kiwi, mango, papaya  
and other fruit and herbs and the best of European cheeses both soft and hard  
ripened chosen from the following: Cornilly, Aged Gouda, Manchego, Livarot  
Reaux, Chevrot, Munster, Pie d'Anglois, Pont l'Eveque, Reblochon, Selles Sur-  
Cher, Vacherin, Morbier, Stilton, Tomme de Savoie or P'Tit Basque served with  
breads and crackers garnished with berries

### On The Buffet

*Prime Beef Tenderloin*

Prime beef tenderloin marinated and grilled  
medium rare, served with a piquant blackberry sauce

*Chicken Fricassee*

An old Southern favorite, poached  
boneless chicken breast served in a cream sauce  
with button mushrooms and sprinkled with parsley

*Rosemary Roasted Potatoes*

Creamer Yukon gold potatoes oven roasted  
with coarse Kosher salt, fresh rosemary and butter

*Steamed Asparagus*

Fresh asparagus spears  
steamed and served hot with butter

*Challa Bread Service*

*Coffee Service*

Regular and decaffeinated coffees and hot  
water for tea served with lemon cream, and sugar

## Mediterranean Feast

### Passed Hors d'oeuvre

*Beef Tenderloin on Chipotle Baguette'*

Seared beef tenderloin, sliced thin and served  
on a chipotle baguette with a caramelized Vidalia onions

*Moroccan Spinach Briouats*

Cigar shaped pastry with a  
savory spinach, feta and parsley filling

*Fruit Platter*

Seasonal fruit to include cantaloupe, honeydew,  
pineapple, grapes and watermelon garnished with mint and berries

*Cheese Platter*

An assortment of ripe cheeses  
both soft and hard ripened from England, France and Italy  
garnished with grapes and berries served with distinctive crackers

### Salad Course

*Boulevard Salad*

Baby greens tossed with goat cheese, dates,  
pine nuts, red onion and corn dressed with a Balsamic vinaigrette

### On The Buffet

*Spanish Sherry Chicken*

Boneless chicken breasts seared golden and  
served with a sauce comprised of green pepper, fresh  
tomato, stuffed olives, pimentos, lemon olive oil and sherry

*Pistachio Crusted Salmon*

Salmon filet coated with ground pistachio  
nuts, oven roasted and served with a lemon beurre blanc sauce

*Saffron Cous Cous*

Spanish saffron scented cous cous  
cooked with a rich stock, served with scallions and red peppers

*Vegetable Tagine*

Yellow squash, carrots, onions and  
parsnips simmered with olives, preserved  
lemons, garlic and hint of cinnamon and ginger

*Pineapple Alley Catering, Inc. – Sample Menus*

*Breads*

Assorted flat breads

*Coffee Service*

Regular coffee served with cream and sugar

## Heavy Hors d'oeuvre Reception

### Passed Hors d'oeuvre

*Glazed Tuna and Wasabi*

Sushi grade tuna loin seared with a Maryland maple syrup glaze, sliced thin and served with a wasabi sauce on a rice cracker

*Maryland Crab Cakes*

Chesapeake bay back fin crab meat, flecked with red and yellow peppers, sautéed in dairy butter and served with a rémoulade sauce

*Vegetable Spring Rolls*

Egg roll wrappers filled with julienne vegetables and sprouts, fried golden brown and served with a spicy mustard

*Our Signature Fruit and Cheese Display*

Round table with a fruit and bread centerpiece displaying seasonal fruit to include cantaloupe, honeydew and pineapple, displayed with grapes, strawberries, raspberries, kiwi, mango, papaya and other fruit and herbs and the best of European cheeses both soft and hard ripened chosen from the following: Cornilly, Aged Gouda, Manchego, Livarot Petit, Epoisses, Gorgonzola Dolce, Blue d'Auvergne, Brin d'Amour, Camembert Reaux, Chevrot, Munster, Pie d'Anglois, Pont l'Eveque, Reblochon, Selles Sur-Cher, Vacherin, Morbier, Stilton, Tomme de Savoie or P'Tit Basque served with breads and crackers garnished with berries

### Calvert Room Station

*Rosemary Roast Pork Loin*

Pork loin marinated with rosemary, sage and olive oil roasted and served with its own juices and small rolls

*Parmesan Crusted Chicken*

Boneless chicken breast dipped in egg whites, dredged in Parmesan cheese sautéed golden brown and served with a sage butter sauce

*Potatoes with Roast Red Pepper Sauce*

Chunks of Yukon gold potatoes oven roasted and served with a roast red pepper sauce

*Grilled Vegetables*

Vegetables to include zucchini,

yellow squash, peppers, portobello mushrooms and eggplant grilled, sliced and served at room temperature

*Breads*

Assorted crusty breads

Garden Room Station

*Seafood Pasta*

Seafood sauce with scallops and shrimp served over a shell pasta

*Skewered Tortellini Pasta*

Cheese tortellini pasta served on a skewer and served with a roast red pepper cream sauce

*Greens with a Citrus Dressing*

Small cut romaine with a citrus Dressing and tossed with orange wedges, dried cherries and thin shavings of a Spanish cheese

*Cake*

Provided by Client  
Serve with vanilla ice cream

## Anniversary Reception

### Passed Hors d'oeuvre

*Tequila Marinated Shrimp*

Jumbo gulf shrimp marinated with lime juice and fresh cilantro, sautéed with diced garlic and jalapeno peppers and flambéed with tequila

*Indonesian Chicken Sate*

Tender chicken breast marinated in a traditional marinade, grilled and served on skewers with a spicy peanut sauce

### Soup Course

*Roast Red Pepper Bisque*

Roasted summer peppers cooked shallots, a white wine stock, cognac, finished with fresh cream and garnished with flowers

### Plated Main Course

*Moroccan Chicken Breast*

Chicken breast marinated with traditional Moroccan spices and preserved lemon, grilled and served with a preserved lemon sauce

or

*Maple Glazed Salmon*

Fresh salmon filet brushed with a maple citrus marinade and grilled

*Whipped Sweet Potatoes*

Cooked sweet potatoes whipped with butter, cream and a hint of nutmeg

*Orange Green Beans*

Green beans steamed and tossed with an orange zest butter, served hot

*Country Breads*

A variety of crusty rustic breads served with an herb butter