

CHEF'S EXPRESSIONS
AT THE MANOR



T H E R O S E W O O D

The Following menu and package has been curated as a sample specifically for Rosewood Farms by Chef's Expressions at the Manor. Edits and substitutions can easily be made, but may affect pricing. Our Event Design Consultants, are happy to help build a package that is customized exactly to your needs.

W H A T ' S I N C L U D E D ?

- Custom Tailored Menu -

Our Event Design Consultants will work with you directly to craft a menu suited to your personal tastes and expectations. This packet offers a sample seated and served meal, offering guests a choice of 3 Entrée's (option for having up to 4 Entrée's is Available upon Request) but we are happy to accommodate any style of service that best suits your needs.

- Six (6) Hours of Event Time -

Pricing includes Six (6) hours of event time from beginning of Ceremony until the end of the Reception.

- Complete Service Team -

Event Producer, Event Supervisor, Servers, and Kitchen Team
Number of Team Varies based on Guest Count and Style of Service

- Poly Linens, in your choice of color(s) -

Enough linens for the following: 20 Guest tables (8 people per table)
1 sweetheart table, 6 cocktail rounds, cloth napkins,
and 4 additional tables for DJ, Photo booth, Décor, etc.

- China & Flatware -

White Ceramic or Gold Rimmed China, Polished Silver Service, and
all necessary Kitchen Equipment.

Chef's Expressions at the Manor
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SAMPLE MENU

BUTLER PASSED HORS D'OEUVRES

Steak Frites Bite

Sliced Rib Eye Beef on a Crispy Waffled Potato with Chimichurri Sauce

Mini Chicken and Biscuits

Fried Chicken Bite, tossed in a Hot Honey Aioli and served on a Mini Buttermilk Biscuit

Tomato Basil Bruschetta

Fresh Plum Tomatoes diced, infused with a chiffonade of fresh Basil, Shallots, Garlic, Virgin Olive Oil and served on a crispy Crostini

BBQ Bacon Wrapped Shrimp

Jumbo Shrimp Wrapped in thick cut bacon and brushed with House Made BBQ Sauce

Arancini

Risotto Rice Ball filled with Fresh Mozzarella and Coated in Golden Brown Panko Crumbs. Served with Marinara Sauce

Petite Crab Cakes

Jumbo Lump Crab delicately seasoned and sautéed until golden. Served with Smoked Tomato Cocktail Sauce

FIRST COURSE SERVED

Classic Chopped Caesar Salad

Fresh Organic Heart of Romaine Lettuce with House Made Caesar Dressing, Crunchy Croutons and freshly grated Parmesan Cheese

ENTREE - GUEST CHOICE

Pricing is based on 75 Beef, and 75 Salmon Entree's for a total of 150 guests. Final balance fluctuates based on final guest count, and choices. Vegetarian Option is included with pricing to accommodate any dietary restrictions.

Boneless Beef Short Ribs

Tender Ribs slowly braised with Roast Plum Tomatoes and Gilroy Garlic. Served with a Rosemary Demi Glaze

Pan Seared Salmon Filet

Served with a Lemon Beurre Blanc

Roasted Fingerling Potatoes

Salt, Pepper, EVOO & Rosemary

Roasted Asparagus

Lemon Thyme Oil

DESSERT STATION

Ceremonial Wedding Cake

Small Two Tiered Wedding Cake in Couple's Choice of Flavor(s)

Assorted Mini Desserts

Couples choice of Three of our mini dessert offerings

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Pricing is based on 150 guests, and 6 Hours total event time, from ceremony to end of reception.
Pricing is subject to 6% MD state taxes.