

# Wedding

*Cocktail Hour to be held in our Lakeside Pavilion*

## **Open Rail Bar**

Smirnoff Vodka	Ron Pablo Rum	Margaritaville Tequilla
Beefeater Gin	Bowman's Scotch	Coffee Lolita
McCall's Bourbon	Various Cordials	Devonshire Irish Cream

*Assorted Soft Drinks, Coffee, Decaf & Hot Tea*

A variety of hot and cold hors d'oeuvres, stationary & hand-passed to your guests using garnished trays.

## *Vegetable & Domestic Cheese Display*

Display of domestic cheeses & vegetables.  
Served with house dipping sauce & assorted crackers and flatbreads.

## *Hors 'Oeuveres (100 of each)*

Mushroom Puffs  
Maryland Style Crab Balls  
Chicken Quesadillas with Mango Salsa

## *Dinner in the Lakeside Ballroom*

### *Champagne Toast*

Plated House Salad (choice of two dressings)  
Warm dinner rolls served with whipped butter

Herb Encrusted Tenderloin of Beef  
&  
Chicken Chesapeake

Roasted New Potatoes dusted with Parmesan Cheese

Green Bean Almondine

**Staff to cut & serve wedding cake**  
**Coffee, Hot Tea & Decaf**

# Summer Fun

*Assorted Snack Chips and Pretzels*

## *Summer Lite Bar (option)*

Yuengling & Coors Lite  
Corbett Canyon Wines  
Chilled Soft Drinks  
Sweetened Iced Tea with Lemon  
Summer Time Lemonade

## *Grilled Items*

*Grilled all Beef Hamburgers and Cheeseburgers*  
Grilled All Beef Hot Dogs served with Sauerkraut, and Beef Chili  
Pickle relish and assorted condiments  
Padonia's own BBQ Chicken

*Bushels of Hot Steamed Crabs (priced per bushel)*

## *Fresh Homemade Salads and Side Dishes*

Southern-style Baked Beans  
Greek Rotini Pasta Salad  
Summer Potato Salad  
Trays of fresh sliced lettuce, tomato and onion

## *Desserts*

Sliced Seasonal Melon  
Ice Cream Sandwiches & Assorted Italian Ices