



*Extravagant  
Affairs*

WEDDING PACKAGES

2024



# Brunch

## Plated Package Includes

### Cocktail Hour

Fresh Fruit Display and Artisan Cheese Display

### Festive Brunch Stations

Oven Roasted Top Round Carving Station with Whipped

Horseradish, Red Onion Confit and Silver Dollar Rolls

Strawberry Walnut Salad

Sauteed Red Breakfast Potatoes

Green Beans Amandine

Chef Attended Omelet Station

Assorted Danish and Breakfast Breads

Gourmet Coffee and Tea Station

### Linens

Includes Floor Length Polyester Linens in Your Choice of Color

### Staff

Includes Staff for a 4 hour event

**50 Guests or More** \$57.95 Per Person plus tax



# *Bronze Package*

## Buffet Package Includes

### Cocktail Hour

Your Choice of (3) Stationary Appetizer

### Elegant Dinner Buffet

Your Choice of (1) Salad, (2) Entree and (2) Sides,  
Includes Rolls and Butter

### Linens

Includes Floor Length Polyester Linens in Your  
Choice of Color

### Staff

Includes Staff for a 5 hour event, 8 Hours of Service to  
Include 2 Hour Set-Up & 1 Hour Breakdown

**50 Guests or More • \$75.95 Per Person plus tax**





# Silver Package

## Plated Package Includes

Strawberry Lemonade & Southern Sweet Tea Stand Prior to your Ceremony

### Cocktail Hour

Choice of 2 Stationary and 3 Passed Hors D'oeuvres

### Dinner Buffet with Pre-Set Salad

Your Choice of (1) Pre-Set Salad & Rolls, (2) Entree and (3) Sides

### Linens

Includes Floor Length Polyester Linens in Your Choice of Color

### Staff

Includes Staff for a 5 hour event, 8 Hours of Service to include 2 Hour Set-Up & 1 Hour Breakdown

Cake Cutting Service Included

50 Guests or More • ~~\$95~~ \$95 Per Person plus tax





# Gold Package

## Formal Plated Package Includes

Strawberry Lemonade & Southern Sweet Tea Stand Prior to your Ceremony

### Cocktail Hour

Choice of 2 Stationary and 3 Passed Hors D'oeuvres

### Dinner with Pre-Set Salad

Your Choice of (1) Pre-Set Salad & Rolls, (2) Standard Entrees to Be Paired and (2) Sides

Gourmet Coffee and Tea Station

### Linens

Includes Floor Length Polyester Linens in Your Choice of Color

### Staff

Includes Staff for a 5 hour event, 8 Hours of Service to Include 2 Hour Set-Up & 1 Hour Breakdown

**50 Guests or More • \$147.95 Per Person plus tax**





## Stationary Appetizers

### Seasonal Fresh Fruit Display

An Elegant Seasonal Display of Such Favorites as Watermelon, Oranges, Cantaloupe, Honeydew, Mango, Pineapple, Red & Green Grapes, Blackberries, Blueberries, Raspberries

### Mediterranean Crudite Display

Julienne Cut Carrots, Celery Sticks, Red, Orange & Yellow Peppers, Cucumber Wheels, Grape Tomatoes and Radishes Presented with Roasted Red Pepper Hummus

### Gourmet Cheese and Olive Display

Blocks of Domestic and Imported Cheese Elegantly Decorated with Grapes. Presented with French Bread Baguettes and Crackers

### Barbecue Meatballs

All-Beef Bite size Meatballs with our Zesty Barbecue Sauce

### Italian Meatballs

All-Beef Bite size Meatballs with our Fresh Basil Marinara Sauce

### Italian Bruschetta Display

Diced Vine Ripened Tomatoes, Fresh Garlic and Onions blended with Olive Oil, Shaved Parmesan and Balsamic Vinegar Presented with Garlic Toasted Baguettes

### Hot Crab & Artichoke Dip

Lump Crab & Artichoke Hearts Blended in our Creamy Cheese Dip and Baked Served with Garlic Toasted Pita Angles

### Spinach, Roasted Pepper and Artichoke Dip

Spinach, Roasted Peppers and Artichoke Hearts Blended in our Creamy Cheese Dip and Baked Served with Garlic Toasted Pita Angles

## Passed Appetizers

### POULTRY

Gingered Chicken and Mango Skewer

Tandoori Chicken Satay

Jamaican Jerk Chicken on Plantain

Smoked Jalapeno Chicken Salad on Cornbread

Mini Chicken & Waffles

Teriyaki Duck on Crispy Wonton

### BEEF & PORK

Mini Sirloin Burgers

Tenderloin Crostini with Crispy Onion Curl

Balsamic Fig & Goat Cheese with Bacon Flatbread

Peppered Beef, Arugula, Sun-Dried Tomato & Goat Cheese a top Croustade

Arizona Beef Brochettes with Chili Lime Dip

Mini Spicy Beef Empanadas

Bacon Wrapped Potato Bites with Spicy Sour Cream Dip

Pulled Pork Mini Tacos with Pickled Onion

### SEAFOOD

Roasted New Potatoes with Smoked Salmon & Chive Cream

Scallops Wrapped with Apple Wood Smoked Bacon Jumbo

Iced Spiced Shrimp with Cocktail Sauce

Mini Maryland Lump Crabcakes with Lemon Dill Aoli

Mini Fish Taacos with Lime Cilantro Slaw

### VEGETARIAN

Mini Mozzarella Tomato Caprese

Gorgonzola & Hazelnut Filled Mushrooms

Baby Red Potatoes with Spinach & Artichoke Souffle

Edamame Potstickers with Punzu Sauce

Mushroom Tart

Vegetable Samosa

Wild Mushroom Risotto Croquettes with Marinara

Mini Vegetarian Mac n' Cheese Melts

Gorgonzola & Sweet Onion Croustade



## Salads

### BluSage House Salad

Iceberg & green leaf lettuce tossed with diced tomatoes and cucumbers, red cabbage and carrots, cheddar-jack cheese, grilled corn nibblets, purple onion, home-style garlic croutons and House Dressing

### Asparagus & Roasted Red Pepper Caesar

Crisp Romaine Lettuce with Asparagus Tips, Roasted Red Peppers, Mushrooms, Parmesan and Crouton in our Classic Caesar Dressing

### Grilled Vegetable Salad

Grilled Squash, Zucchini, Carrots, Mushrooms, Roasted Red Pepper and Purple Onions  
Served atop Mixed Greens with Balsamic Vinaigrette

### Mozzarella-Tomato Caprese

Mini Mozzarella, Grape Tomatoes, Basil, Balsamic Vinegar, Olive Oil and Cracked Pepper

### Dried Cranberry and Orange Salad

Baby Spinach, Dried Cranberries, Mandarin Oranges, Candied Pecans, Crumbled Goat Cheese, White Balsamic

### Red Oak Leaf Salad with Sugared Walnuts

Red Oak Leaf Lettuce, Baby Spinach, Field Greens, Tart Dried Cherries, Goat Cheese and Sugared Walnuts and tossed White Balsamic Vinaigrette

### Tucker-Smith Strawberry Salad

Mixed greens, Spinach, Strawberries, Feta, Candied Pecans, Poppy-Seed Dressing

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## Entrees

### CHICKEN

#### Champagne Chicken

Tender Breast of Chicken in a Light Champagne Cream Sauce

#### Chicken with Asparagus, Lemon & Parmesan

Tenderized Chicken Breast Lightly Floured and Sautéed with Asparagus, Lemon Zest and Drizzled with a Parmesan Cream Sauce

#### Sun-dried Tomato & Arugula Chicken

Grilled Chicken Breast Topped with a Sauté of Sun-dried Tomatoes, Arugula and Mushrooms

#### Parmesan Chicken with Balsamic Butter

Parmesan Crusted Chicken Baked and Topped with a Mouth Watering Balsamic Butter Sauce

#### Chicken Breast Picatta

Breast of Chicken Lightly Floured and Sautéed  
Drizzled with Lemon Butter Cream Sauce Accented with Capers

#### Pecan Crusted Chicken

Tender Breast of Chicken Rolled in Spicy Pecans  
Drizzled with a Light Cream Sauce

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### BEEF & PORK

(may be carved or precut)

#### Tropical Porkloin

Sliced Pork Tenderloin with a Tropical Sauce of Orange Sauce, Ginger & Teriyaki, Accented with Sweet Potato Ribbons and Mango Relish

#### Beef Medallions with Shallot - Brandy Sauce

Tender Beef Medallions presented a top bed of Caramelized Onions, Tomatoes and Arugula. Drizzled with a Delicious Shallot - Brandy Sauce

#### Beef Medallions Bordelaise

Tender Beef Medallions Topped with a Rich Bordelaise Sauce Accented with Mushrooms

#### Balsamic Glazed Beef Medallions

Beef Medallions Seared with Sesame Seeds  
Topped with a Delectable Balsamic Glaze with a Hint of Honey

#### Teriyaki London Broil

Tender Flank Steak Accented with Teriyaki Glaze and Mushrooms

#### Balsamic Glazed Sirloin

Individual 6oz Sirloin Steak Seared with Sesame Seeds  
Topped with a Delectable Balsamic Glaze with a Hint of Honey  
Please add 1.95/ per person surcharge

#### Filet Mignon with Vidalia Onion Marmalade & California Merlot

Tenderloin of Beef topped with a Vidalia Onion Marmalade & California Merlot . Please add \$9.95/ per person surcharge

#### Carving Stations

Oven Roasted Top Round presented with Red Onion Cufit and Whipped Horseradish  
Prime Rib add \$8.95 Per Person  
Presented with Blackberry Wine Sauce and Horseradish



## SEAFOOD

### Orecchiette Pasta with Scallops & Shrimp

Open Faced Sea Shell Pasta Tossed with Jumbo Sea Scallops and Shrimp in a Creamy Lobster Based Sauce

### Tilapia Thermidor

Fresh Tilapia Topped with a Lobster Cream Sauce

### Salmon with Red Pepper Coulis

Marinated Salmon Steak Grilled to Perfection and Drizzled with a Tasty Red Pepper Coulis

### Blackened Salmon

with Cajun Cream Sauce

### Salmon with Charred Tomato Salsa

Lightly Seasoned fresh Atlantic Salmon Grilled and Topped with a Delectable Charred Tomato Salsa Accented with Cilantro

### Macadamia Nut Mahi Mahi

Fresh Mahi Mahi Filets Crusted with Macadamia Nuts & Drizzled with Coconut Cream Butter Sauce  
Add 4.95 Per Person

## VEGETARIAN ENTREES

### Rainbow Stuffed Peppers

Red, Orange and Yellow Peppers filled with Brown Rice, Corn, Kidney Beans, Green Onions, Mozzarella and Parmesan Cheese. Topped with a creamy, White Pepper Sauce

### Spinach Stuffed Tomatoes

Plump Ripe Roma Tomatoes filled with a tasty Sauté of Spinach, Onions, Mozzarella, Sunflower seeds, Garlic and Nutmeg

### Stuffed Portobello Mushrooms

Portobello Mushrooms filled with Squash, Zucchini, Fresh Herbs and Parmesan Cheese then baked to perfection

### Vegetarian Zucchini Lasagna

Thin Ribbons of Zucchini Layered with Fresh Mushrooms, Green Bell Peppers, Onions, Ricotta Cheese, Mozzarella Cheese, Parmesan Cheese and Marinara Sauce.

### Quinoa Stuffed Poblano Peppers

Poblano Peppers stuffed with Quinoa, Tomatoes, Chipotle Peppers, Pinto Beans, Onions and Pepper Jack Cheese. Topped with a Tasty Avocado Cream Sauce.

## Accompaniments

Leek-Pine Nut Green Beans

Green Beans with Caramelized Onions & Toasted Almonds

Garlic-Mustard Green Beans

Yellow Beans, Green Beans & Red Peppers

Green Beans Amandine

Broccoli-Cauliflower Gratin

Tangles of Squash, Zucchini & Carrots

Mashed Cauliflower

Balsamic Grilled Mixed Vegetables

Roasted Asparagus & Feta

Lemon-Garlic Asparagus

Asparagus with Caramelized Onions and Roasted Red Peppers

Apple Sweet Mashed Potatoes

Garlic Smashed Potatoes

White Cheddar & Sage Mashed Potatoes

Oven-Roasted Red Potatoes

Herbed Fingerling Potatoes

Parsley-Butter Red Potatoes

Wild Rice Confit

Orzo with Mushrooms & Leeks

Orzo with Spinach Feta

Orzo Caramelized with Fall Vegetables & Ginger

5-Cheese Macaroni

Sharp White Cheddar & Gruyere Macaroni & Cheese

Quinoa with Garlic, Pine Nuts and Raisins



## Vegetarian Pastas

### Shiitake Scallopini

Shiitake Mushrooms, Shallots, Artichoke Hearts and Thyme Sautéed with Capers. Tossed with Penne Pasta Laced with Garlic

### Asparagus-Mushroom Pasta

Penne Pasta Tossed with Asparagus and Porcini Mushrooms in a Rich Boursin Cheese Sauce

### Roasted Vegetable Tortellini

Pesto and Cheese Tortellini Tossed with Roasted Onions, Squash, Zucchini and Tomatoes and a Light White Wine Pesto Sauce

### Pasta with Sun-dried Tomatoes and Arugula

Open faced Seashell Pasta sautéed with Basil, Olive Oil, Sun-dried Tomatoes, and Arugula



## EXCLUSIVE WEDDING PACKAGES FOR OUR PREFERRED VENUES

- Billingsley House
- Cherry Hill Ballroom
- Newton White Mansion
- Oxon Hill Manor
- Prince George's Ballroom
- Reston Lake House
- Snow Hill Manor







## Add on & Upgrade Options

### Food

- Add a third Entrée to your Package – 6.95-8.95 Per Person
- Add an Additional Accompaniment to your Buffet – 5.75 Per Person
- Add Additional Butlered Appetizers – 6.95 per piece depending on selection (50 piece min.)
- Add Interactive Italian Pasta, Stir Fry or Quesadilla Station to your package: 8.95 Per Person (Chef costs apply)
- Add Mashed Potato or Macaroni & Cheese Bar to your package 4.95 Per Person

### Beverages

- Add a Welcome Beverage Station for your guest - 2.95 Per Person
- Add a Pre-Set Glass Champagne Flute with Raspberry Garnish for your Toast – 5.00 Per Person
- Add Open Bar Glassware to your bar (incl. with The Lake House at Reston Formal) –3.50 Per Person

### Equipment

- Upgrade your place setting by adding a Gold or Silver Lacquer Charge Plate (Incl with The Reston Lake House Formal Package) – 2.50 Per Person
- Upgrade your place setting by adding a Designer Glass or Ceramic Charge Plate – 5.00 Per Person
- Upgrade your water goblet with a colored water glass – 5.50 per person
- Add some color to your place settings by upgrading to a Colored Designer Linen Napkin – 1.50 Per Person (depending on Fabric)
- Wow your guest by upgrading to our vibrant Designer Linen Collection for your Guest and Service Tables –add 8.00 per linen

\* Additional Staff Charges May Apply





Livia Lastrucci





[www.Myextravagantaffairs.com](http://www.Myextravagantaffairs.com)

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