



L I N W O O D S

Kirkland Manor

Linwoods is proud to partner with Kirkland Manor as their exclusive caterer for the most important day of your life: Your Wedding Day!

The following sample menu contains a list of ideas to help get us started planning your perfect wedding menu. At Linwoods, all of our menus are entirely customizable. We also strive to accommodate any and all dietary restrictions. Please don't hesitate to ask for substitutions or alternatives for our current menu items; or for a custom designed menu.

Though the following menu shows our selections as a seated meal, we also offer buffet, stations, and family style dinner service.

We can't wait to help make your big day a big success!



C A T E R I N G



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STATIONARY HORS D'OEUVRES:

Seasonal Vegetable Display

*Featuring raw Carrots, Celery, Cucumbers, Broccoli, and Cauliflower
Accompanied by Roasted Cherry Tomatoes along with Grilled Eggplant,
Zucchini, and Yellow Squash
Drizzled with a Balsamic Reduction and topped with Walnut Arugula Pesto
Accompanied by Assorted Olives*

Roasted Eggplant and Artichoke Hearts

*A composed platter of Roasted Eggplant, Artichoke Hearts, and Asparagus
Topped with Sundried Tomatoes, Feta, Walnut Arugula Pesto
And accompanied by Sliced French Bread*

Roasted Beets & Baby Carrots

*Roasted Red Beets, Baby Tri-Colored Carrots, Orange Segments, and sliced Radishes
On a bed of Whipped Goat Cheese, Drizzled with Citrus Vinaigrette*

Old Bay Spiced Jumbo Lump Crab Dip

*A Linwoods Traditional Recipe
Accompanied by Sliced French Bread & Everything Flat Breads*

Charcuterie Display

Selections to be Discussed

MEATS: Prosciutto, Genoa Salami, Sopressata, Mortadella

CHEESES: Fresh Mozzarella, Burrata, Ricotta, Soft Goat

Roquefort, Stilton, Camembert, Fontina, Manchego, Aged Cheddar

ACCOMPANIED BY A MYRIAD OF THE FOLLOWING:

*Pickled Red Onions, Marinated Mushrooms, Gherkin Pickles, Assorted Olives, Stone Ground
Mustard, Honey, Segments of Whole Fruits & Vegetables,
Red and Green Grape Clusters, Dried Apricots, Whole Almonds,
Poached Pears, Walnut Arugula Pesto,
Dark Rustic Bread, Sliced and Whole French Baguette,
Lavash, Raisin Walnut Bread, Everything Flat Bread*

Raw Bar

Choice of Blue Point or Chincoteague Oysters on the half shell

Freshly shucked and nestled in ice

With additional selections such as Old Bay Spiced Shrimp Cocktail,

Crab Legs, and Tuna Tartare

Served with Cocktail sauce, Mignonette sauce, Lemon wedges, and Hot Sauce

Sushi Bar

Fully customizable with options such as:

California Roll, Shrimp Tempura, Spicy Tuna Roll, and Vegetable Roll

Accompanied by individual Soy Sauce and bowls of Wasabi & Pickled Ginger



BUTLERED HORS D'OEUVRES:

Citrus Rubbed Tuna
Lemon Puree, Green Olive Tapenade, Presented on Ficelle Toast

Crispy Gulf Shrimp Fra Diavolo

Linwoods Jumbo Lump Crab Cakes
Toasted Crouton, Cocktail Sauce or Remoulade

Maine Lobster Tempura with Honey Butter*

Miso Scented Tuna Tartare
Sesame Tuille, Micro Greens

Gulf Shrimp Cocktail

Jumbo Lump Lemon Crab Tacos

Tuna Tartar on Wasabi Macaron

Crispy Coconut Gulf Shrimp
Tropical Dipping Sauce

Crispy Blue Point Oysters*
*Celery Root Remoulade, Presented on a Cocktail Fork
(fryer needed at an additional charge)*

Tempura Shrimp
With bang-bang sauce

Buffalo Fried Oysters*
With pickled jalapeno

Seasonal Vegetable Sushi Roll
With Miso Scented Jumbo Lump Crab & Charred Avocado

Gulf Shrimp & Grits
*Shrimp, sauce, peppers, & Grits formed into a ball, breaded, & Fried
Served in shrimp veloute and topped with sliced scallions
Presented on a ceramic spoon*

Blackened Diver Scallop
Mango Salsa or Corn Salsa



C A T E R I N G



Jumbo Lump Crab Cake
Pickled Vegetables, Oregano Aioli, Ficelle Crouton

Jumbo Lump Crab Louie
On Fried Green Tomato with Charred Avocado

Black & White Sesame Seed Tuna
Tuna Tartar, Spicy Mayo, Wasabi Macaron

Maine Lobster Mac-N-Cheese Cupcakes
Buttered Bread Crumbs

Pan Seared Diver Scallops
Bacon Gastrique

Bacon, Onion, Egg Yolk, Burrata Tart

Prosciutto Wrapped Figs
With Gorgonzola Cheese

Bacon Wrapped Dates
Stuffed with Goat Cheese & Drizzled with Hot Honey

Petite Reubens
Rye Bread, Sauerkraut, Gruyere, Thousand Island Dressing

House Made Pretzel Reuben
Sauerkraut, Gruyere, Thousand Island Dressing

Slow Cooked Beef Short Ribs & Cheddar Sandwich Bite

Grainy Mustard Crusted Lamb Chops*

Lamb Lollipop
with Mint Gastrique Or Red Wine Gastrique

Parmesan Profiterole With Prosciutto

BLT Canapes

Slow Cooked BBQ Beef Short Ribs
Cheesy Polenta Cake

Beef Tenderloin Crostini
Goat Cheese Cream, Walnut Arugula Pesto



C A T E R I N G



Beef Tenderloin Bruschetta
Thyme Aioli, Caramelized Onion Marmalade

Petite Beef Meatballs
Rustic Marinara, Parmesan Reggiano

Sliced Beef Tenderloin
Roasted Pear, Bleu Cheese Fondue, Crostini

Hoisin Tenderloin Bites
Miso Scented Slaw

Baby Whopper
Ketchup, LTO, Pickle, on a Sesame Seed Bun

Kosher Pigs in a Blanket
Ketchup/Mustard

Corn Dog Muffins
Ketchup and Mustard

Bacon Brown Sugar Breadsticks

Pepper Crusted Filet Mignon
Toasted Brioche, Dijon Crème Fraiche

Tenderloin Bites
Cocktail Fork, Horseradish Cream

Lamb Loin
Haricot Verts, Tomatoes, Pearl Onions, Crostini

Crispy Coconut Chicken
Sprinkled with Flakes of Coconut, Ponzu

Chicken Piccata Bite
Lemon, Capers, Parsley

Blackened Chicken Taco
Pickled Veg, Micro Greens, & Avocado on a Crispy Corn Tortilla

Crispy Croque Monsieur
Ham, Gruyere, and Champagne Mustard on Brioche



C A T E R I N G



Fried Chicken & Biscuit Bites
Honey Butter Drizzle

Nashville Hot Chicken Sandwich
On a Biscuit with Pickle & Honey Butter

Chicken Cordon Bleu Bites
Presented on a bamboo skewer

Korean BBQ Duck Taco
*Pickled Vegetable Slaw, Sriracha Aioli, Duck Cracklin, Scallions
On a Wonton Shell*

BBQ Duck
*Orange, Cranberry Relish, Toasted Rye Croutons
Presented on a ceramic spoon*

Sliced Duck Breast
Port Glazed Figs

Hoisin Chicken Bites...*Miso Scented Slaw*

Pee Wee Potato
Baby gold potatoes topped with Domestic Caviar, Chives & Crème Fraiche

Crispy Vegetable Spring Rolls
Sweet & Sour Dipping Sauce

Assorted House Made Brick Oven Pizzas
Margarita & Pugliese Pizza

Mediterranean Hummus, Feta, Green Olive Tapenade
Pickled Fresno, French Bread Crisp

Japanese Eggplant Crisps
Cherry Tomato & Fresh Mozzarella

Blue Cheese Pistachio Encrusted Grapes

Sliced Apple & Brie Toast...*Honey Butter*

Crispy Cauliflower Bite
*Sweet & Spicy Chili Sauce, Sesame Seeds
OR Buffalo Sauce*



C A T E R I N G



Tomato Tartlet
Gruyere Cheese, Champagne Mustard

Spring English Pea Bruschetta

Petite Mac-N-Cheese Cupcakes
Buttery Bread Crumbs

Cheddar Cheese & Chutney Crostini

Arugula, Roasted Red Pepper & Mozzarella Crostini

Double Stuffed Fingerling Potatoes
Chives & Crème Fraiche OR Cheddar and Bacon

Sweet Potato & Chipotle Empanada
With chimichurri

Wedge Salad Bite
*Iceberg Lettuce, tomato, cucumber, red onion, and bacon on a skewer
Topped with home-made blue cheese dressing*

Caprese Canapes
Tomatoes, Mozzarella, Rustic Basil Pesto

Tomato Bruschetta
Tomatoes, Parmesan Cheese, Olive Oil & Basil

Vegetarian Pot Stickers...*Ponzu*

Artichoke Beignet
Buttermilk fried Artichoke served with Tarragon Aioli

Mini Arancini
Crispy Risotto, Mozzarella, Marinara Sauce

Butternut Squash & Apple Soup Shooter
Curry Drizzle

Seasonal Vegetable Sushi Roll
Carrot Ginger Puree

Vegetarian Grilled Heaven
Gruyere, Apple and Sage on Toasted Rye



C A T E R I N G



Vegan Beet & Merlot Jelly
Topped with a Cashew Cheese Spread, Pistachio Dukkha spice, & Orange Zest
Served on a Rye Crouton

Goat Cheese Crème Brûlée with Pickled Onions
Whipped goat cheese Brûléed and served in a tart shell
Topped with Pickled Banana Peppers & Pickled Red Onion

Tomato Soup
Grilled Cheese Triangle

Fruit Preserves and Whipped Brie
Blueberry, Strawberry or Blackberry

Spanakopita
Spinach and feta cheese wrapped in phyllo dough

Veggie Taco
Black Beans, Avocado, Lettuce, Pickled Red Onion, Cilantro, Chipotle Sour Cream, Cheddar

Fried Goat Cheese
Topped with Tomato Jam, Sriracha Aioli, or Pepper Jelly

Greek Salad Bite
Tomato, Bell pepper, Pickled Red Onion, Cucumber, & Feta
Tossed in Greek Vinaigrette
On Home Made Polenta Cracker

Beet & Citrus Crostini
Whipped Goat Cheese, Sliced Beet, Citrus Segment
Topped with Citrus Vinaigrette & Micro Arugula

Fresh Brie Tart
Topped with Blackberry pearls & Micro Greens



1st COURSE SELECTIONS:

Lemony Arugula Salad

*Arugula topped with Fresh Shaved Parmesan and Spiced walnuts
atop Lemon Puree & tossed in Lemon Vinaigrette*

Summer Burrata Salad

*Segments of local Heirloom Tomatoes composed with Pickled Red Onion,
Balsamic Pearls, And sliced Ciabatta Crisps*

Beet & Arugula Salad

*Soft Beets, Crumbled Feta, Pistachios, Apple Pieces, and Pomegranate Seeds
on a bed of Arugula
Topped with Orange Vinaigrette*

Arugula Salad

*Parmesan custard surrounded by Arugula, Fresh Citrus Segments,
and slivers of Toasted Almonds
Topped with Honey Pearls and Citrus Vinaigrette*

Baby Greens & Arugula

*Baby Greens and Arugula, topped with Oranges, Pomegranate Seeds, and Almonds,
Accompanied by Goat Cheese in either Crispy, Crumbled, or Whipped,
Citrus Honey Vinaigrette*

Caesar Salad

Traditionally made and topped with Toasted Croutons and Parmesan Cheese

Mixed Greens & Baby Spinach Salad

*Topped with Apple pieces, Walnuts, crumbled Blue Cheese, and Dried Cranberries
Drizzled with Balsamic Vinaigrette*

Autumn Baby Spinach Salad

*A Mountain of Baby Spinach topped with sliced and fanned Poached Pears,
Dried Cranberries, Sugared Pecans, and Goat Cheese crumbles or Warm Goat Cheese
Topped with Balsamic Vinaigrette*

Baby Spinach Salad

*Topped with crumbled Feta, pieces of crispy Bacon, chopped Red Onion,
and Garlic Croutons
Drizzled with Sherry Vinaigrette*

Mesclun & Romaine Salad

*With Apple pieces, chopped Pecans, and Roasted Butternut Squash
Topped with Apple Cider Vinaigrette*



Baby Greens & Arugula Salad

*With Oranges, Pomegranate Seeds, crumbled Goat Cheese, and sliced Almonds
Drizzled with Citrus Honey Vinaigrette*

Summer Salad

*Chopped Romaine topped with diced Avocado, Grapefruit & Orange segments,
sliced Radishes, toasted Almonds, and crumbled Goat Cheese
Drizzled with Balsamic Vinaigrette*

Mixed Greens & Apple Salad

*With Fennel Ribbons, Walnut pieces, and crumbled Feta Cheese
Drizzled with Granny Smith Vinaigrette*

Wedge Salad

Topped with Bleu Cheese dressing, Confetti Vegetables, and Warm Bacon Crumbles

Linwoods' Pan Seared Jumbo Lump Crab Cake

*Nestled on a Fried Tomato atop Sweet Corn Pudding
Topped with Remoulade or Cocktail Sauce*

Mediterranean Tomatoes

*Layers of Slow Roasted Tomatoes, Fresh Buffalo Mozzarella, Pickled Red Onion,
Mache, Heirloom Cherry Tomatoes, & Rustic Basil Pesto
Topped with Balsamic Drizzle & Sherry Vinaigrette*

Caprese Salad

*Fresh Mozzarella layered with sliced Beefsteak Tomatoes and Fresh Basil leaves
Topped with a Balsamic Drizzle*

Roasted Beets & French Beans Salad

*A mix of Frisee & Mache topped with Roasted Beets, French Beans, and Salted Pistachios
Accompanied by Goat Cheese and Apple Truffles
Drizzled with Granny Smith Vinaigrette*

Watermelon Salad

*Cubed of Watermelon atop sliced Cucumber
Topped with Fresh Mint, Red Onion, and crumbled Feta, Drizzled with Lime Vinaigrette*

Savory Tomato & Cheese Tart

*Vine ripened tomatoes & Gruyere cheese, champagne mustard
With Arugula, radicchio and endive salad blend, balsamic vinaigrette dressing*



ENTRÉE SELECTIONS:

*Presented Seated & Served, Buffet or Stations
Sides can be "mixed & matched"*

Beef Tenderloin*

*Coated in our house steak rub and cooked until medium-rare
Topped with Red Wine Demiglaze
Served with Whipped Potatoes & Roasted Seasonal Vegetables*

Espresso Rubbed Beef Tenderloin*

*Topped with Lemon Pine Nut Gremolata & drizzled with Red Wine Demiglaze
Served with Smashed Fingerling Potatoes & Asparagus Bundle*

Sliced South Dakota Steak

*Topped with a Mushroom Pan Sauce
Served with Whipped Potatoes & Haricot Verts*

NY Strip Steak Au Poivre*

*Topped with Brandy Peppercorn Sauce
Served with Cheddar Potato Gratin & Grilled Asparagus with Caramelized Pearl Onions*

New York Strip Steak *

*Topped with Truffle Red Wine Reduction **OR** Blue Cheese Butter
And served with Baby Potatoes, Asparagus & Carrot Bundle*

Pepper Crusted Beef Sirloin *

*Topped with Chimichurri
Served with Roasted Baby Red Potatoes & Wood Fired Vegetables*

Slow Cooked Braised Beef Short Ribs

Served with Whipped Potatoes & Roasted Carrots with Caramelized Pearl Onions

Whiskey Balsamic Glazed Beef Tenderloin *

Served with Roasted Fingerling Potatoes & Roasted Seasonal Squash

Pepper Crusted Top Sirloin *

*Topped with Chimichurri
Served with Smashed Fingerling Potatoes
& Roasted Green Beans, Shallots, & Blistered Cherry Tomatoes*

Airline Chicken Breast

*Topped with Wild Mushroom Demiglaze
Served with Herb Whipped Baby Red Potatoes with a Haricot Vert & Carrot Bundle*



Chicken Francaise

*Tender Chicken Breast is pounded thin, breaded, and fried to perfection
Topped with Lemon, Caper, Parsley Butter Sauce
Served with Roasted Baby Red Potatoes & Haricot Verts*

Citrus Chicken Piccata

*Topped with Lemon, Caper, Parsley Butter Sauce
Served with Roasted Fingerling Potatoes & Grilled Asparagus*

Linwoods Coq Au Vin

*Tender Airline Chicken Breast in a Red Wine Mushroom Sauce
Served with Whipped Potatoes
And a medley of Crispy Brussel Sprouts, Roasted Butternut Squash, & Shallots*

Grilled Chicken Breast *

*Topped with Jumbo Lump Crab Imperial
Served with Potato Anna and French Beans*

Spice Rubbed Pork Tenderloin

*Coated in our House Pork Rub and cooked to perfection
Topped with Bourbon Demiglace
Served with Potato Gratin & Roasted Root Vegetables*

Slow Roasted Pork Chop

*Drizzled with Bourbon Glaze & Topped with an Apple Cherry Compote
Served with a Johnny Cake & French Beans*

Pan Seared Sea Bass*

*Topped with an Eastern Shore Crab Salad and drizzled with Lemon Butter
Served with Roasted Fingerling Potatoes, Brussel Sprouts, & Carrots*

Orange Ponzu Glazed Sea Bass*

*Soy sauce, Citrus juice, rice vinegar, and mirin reduced to a glaze
The Sea Bass is then brushed with the glaze and seared to perfection
Served atop Rice Pilaf and Glazed Carrots*

Sweet Chili Glazed Atlantic Salmon

*Served atop Linwoods Seasonal Vegetable Slaw
topped with Crispy Wontons & Wasabi Peas
Accompanied by White or Brown Rice*

Grilled Atlantic Salmon

*In a Lemon Parsley Brown Butter
Served with Potato Gratin & Roasted Seasonal Vegetables*



Grilled Atlantic Salmon
Topped with Rustic Pesto
Served with Lemon Smashed Fingerling Potatoes
& Mediterranean Vegetables

Grilled Rosemary Atlantic Salmon
Drizzled with a Lemon Butter Sauce
Served with Baby Red Potatoes, Braised Leeks,
Wild Mushrooms, and Local Green Beans

Basil Crusted Atlantic Salmon
Topped with Grainy Mustard & Chive Butter Sauce
Served with Roasted Fingerling Potatoes
with a Carrot & Haricot Vert Bundle

BBQ Atlantic Salmon
Topped with a Citrus Segment Salad
Served with Farro & Seasonal Roasted Vegetables

Grilled Bronzini
Topped with Roasted Red Pepper Beurre Blanc
Served with Whipped Potatoes & Haricot Verts

Grilled Bronzini
Topped with Roasted Fennel, Olives, and Lemon Puree
Served atop Farro with Brunoise Vegetables

Pan Seared Halibut
Served in a Tomato Butter Sauce
With Lemon & Herb Roasted Baby Red Potatoes & Grilled Asparagus

Jumbo Lump Eastern Shore Crab Cake*
Served with Cocktail Sauce and House Made Remoulade
With Whipped Potatoes & a Seasonal Vegetable Medley

Wild Local Atlantic Rockfish * (when in season)
Drizzled with Lemon Brown Butter and topped with Citrus Segments
Served with Rice Pilaf & Asparagus

Wild Local Atlantic Rockfish * (when in season)
Topped with Jumbo Lump Eastern Shore Crab Imperial
Served with Whipped Potatoes & Julienned Red Peppers, Carrots, and Leeks

Fresh Ciabatta Bread & Whipped Butter



DUAL ENTRÉE PAIRINGS:

Available upon request, may require additional pricing

Surf & Turf

*Pan Seared Jumbo Lump Crab Cake topped with Old Bay Popcorn and served with Tomato Jam
& Espresso Rubbed Beef Tenderloin
Served with Whipped Potatoes & Corn Pudding*

Beef Tenderloin & Garlic Butter Poached Gulf Shrimp

*Served with Sweet Corn Polenta & Asparagus Tips
The Tenderloin is topped with Red Wine Reduction*

NY Strip & Pan Seared Jumbo Lump Crab Cake

*Served with a Fricassee of Mushrooms, Summer Corn, Fava Beans, Leeks, and Tomatoes
Beside Whipped Gold Potatoes
The Crab cake is topped with Avocado Chipotle Aioli*

Sliced Beef Tenderloin & Jumbo Lump Crab Salad

*Served with Country Ham & Green Beans alongside Linwoods Corn Pudding
The Tenderloin is topped with Red Wine Demiglace*

Steak Diane & Gulf Shrimp Scampi

*Served with a medley of Charred Asparagus, Trumpet Mushrooms, Pearl Onions, Corn, and
Tomatoes*

NY Strip Steak Au Poivre with Brandy Peppercorn Sauce & Pan Seared Halibut

Served with Smashed Baby Red Potatoes & Haricot Verts

Pepper Crusted Sirloin with Chimichurri & Grilled Atlantic Salmon

Served with Whipped Potatoes & Seasonal Vegetable Medley

*Beef Tenderloin with Red Wine Demiglace
& Pan Seared Seabass in a Lemon Butter Sauce
Served with Whipped Potatoes, Carrot & Asparagus Bundle*

Espresso Rubbed Beef Tenderloin & Pan Seared Seabass

*Topped with Beurre Blanc
Served with Linwoods Corn Pudding and Grilled Asparagus*



VEGETARIAN OPTIONS

We Always Provide Vegetarian Dishes at Each Event; and will happily accommodate all dietary needs and special requests

Za'atar Marinated Eggplant

*Resting Atop Mediterranean Cous Cous , Fresh Seasonal Vegetables,
And drizzled with Charmoula Vinaigrette*

Chef's Seasonal Lasagnetta

*A composed lasagna designed to accommodate the season's best flavors
Spring-Asparagus
Summer-Local Tomatoes and Basil
Autumn- Butternut Squash*

Parmesan Crusted Cauliflower Steak

*Thickly sliced from a head of cauliflower and Roasted covered in Parmesan Cheese
Topped with Chimichurri, Charred Peppers, & Onions*

Grilled Tofu

*Served with Vegetable Stir-Fry
Atop a House- Made Sticky Rice Sushi Cake
Drizzled with Sweet Soy Sauce*

Jackfruit Crab Cakes

*Served with Cocktail & Remoulade
Vegan Corn Pudding & Wood Fire Vegetables
Vegan*

Vegetarian Napoleon "Tower"

*Grilled Layers of Red Pepper, Mushroom, Zucchini, Red Onion, & Eggplant
Topped with Rustic Pesto & Balsamic Glaze*

Autumn Roasted Acorn Squash

Stuffed with Quinoa, Pecans, Dried Cranberries, and Thyme Roasted Pearl Onions

Autumn Sweet Potato

*Topped with Sautéed apples, poblano peppers, almonds, dried cranberries,
roasted carrots, sautéed spinach, and green beans
Drizzled with Maple Butter*

Spring Risotto with Artichokes

*Arborio rice cooked in White Wine and our House Vegetable Stock until tender
Blended with Lemon Zest, Lemon Juice, Fresh Thyme,
and Finely Chopped Artichoke Hearts*

Children's Meals Available upon request



C A T E R I N G



DESSERT

Assorted Miniature French Pastries

#5 Millionaire * Lemon Curd Tartlets * Pecan Diamonds *
S'more Squares * Peanut Butter Crunch * Chocolate Dipped Strawberries *
Crème Brûlée Barquette * White Chocolate Banana Cream Pie *
German Chocolate Triangles * Carrot Cake Bites*
Key Lime Squares * Raspberry Mousse Tart *
Oreo Cheesecake * Butterscotch Cremeux * Rocky Road Cheesecake *
Pumpkin Pie Cheesecake * Biscotti *
French Macarons in a variety of colors

Mini Dessert Shots

Key Lime * Lemon Meringue * Strawberry Shortcake * Chocolate Mousse
Mint Chocolate Mousse * Pecan Pie * Banana Cream Pie
Raspberry or Traditional Tiramisu

Mini Tarts

Key Lime Tart * Apple Tart * Pecan Tart * Lemon Meringue Tart
Chocolate Mousse Tart * Blueberry Tart

Warm Apple Cranberry Crisp

Freshly made in house and accompanied by fresh whipped cream or vanilla ice cream

White Chocolate Almond Raspberry Pyramid Torte

Layers of moist white chocolate cake, raspberry preserves, almond butter cream

Warm Blueberry Tart

Freshly made in house and accompanied by fresh whipped cream or vanilla ice cream

Brown Butter Peach Cake

When in season

Fresh Fruit & Berries

Warm Baked Brownies, Cookies, and Lemon Bars

Regular & Decaffeinated Coffee

Accompanied by Herbal Teas

Can be served Table Side or as a Station

With Sugar, Sweeteners, and Half & Half



WEDDING CAKE

Cake Flavors:

Lemon

Carrot

White Chocolate Pound Cake

Spice Cake

Almond

Rich Yellow

Devils Food

Red Velvet

Chocolate Hazelnut

Fillings:

*Chocolate Hazelnut, Chocolate Ganache, Caramel Buttercream, Chocolate Buttercream,
Raspberry Preserves, Buttercream, Lemon*

Icings:

American Buttercream & French Buttercream



AFTER PARTY/ LATE NIGHT SNACK

Items can be Displayed or Passed

Warm Soft Pretzels

*Made in-house in bites or traditional pretzel shape
Served with Yellow or Grainy Mustard
And Warm Cheese Fondue*

Grown Up Grilled Cheese Bites

*French Onion
Smoked Gouda
Gruyere & Apple
Old Fashioned American*

Pigs in a Blanket

*Traditionally made
Served with a dollop of Ketchup & Mustard*

Baby Whopper

*Traditionally made with a Beef Patty, Ketchup, LTO, Pickle,
& Cheese on a Sesame Seed Bun*

Crispy Vegetable Spring Rolls

Fried to perfection and accompanied by a Sweet & Sour Dipping Sauce

Assorted House Made Brick Oven Pizzas

*Offered in Traditional Margarita
& Linwoods Pugliese Pizza, flavors of French Onion*

Mac-N-Cheese Cupcakes

*Linwoods Four Cheese Recipe
Topped with Buttered Bread Crumbs*

Crispy Croque Monsieur

*Ham, Gruyere, and Champagne Mustard
Between two pieces of toasted Brioche*

*** Or any Hors D'Oeuvres listed on pages 3-8**

