

# WELCOME TO THE SOMERLEY

## LOVE, EAT, CELEBRATE.

Your wedding is a celebration of your love for one another.

It is a reflection of "you" - your taste and your style.

Whether it is traditional, vintage chic, rustic romantic, or black tie formal, trust our professional wedding planners to deliver on every detail of your event.

The Somerley will provide an unforgettable experience with inventive cuisine, enhanced with gracious and exceptional hospitality.

*Where the only wedding is yours.*

## INCLUDED SERVICES

Valet Parking

Directional Maps

Guest Place Cards

Private Bridal Suite & Attendant

Scenic Photographic Locations Including:

Outdoor Gardens & Waterfalls,

Indoor Fireplaces & Baby Grand Piano

Event Coordinator

Maître d'

Guest Elevators

Coat Check

Custom Linens

Fine English China & Silver Service

Private Restrooms & Attendants

# HOSPITALITY RECEPTION

## AFTERNOON

### *Viennoiserie*

Chocolate hazelnut, almond & apricot croissants  
Cinnamon swirl, maple pecan, vanilla cream, raspberry & apple danishes

### *Fresh Baked Assorted Bagels*

Accompanied by cream cheese, butter & fresh fruit preserves

### *Juice Bar*

Orange, grapefruit, apple, pineapple, tomato with lemon

### *Fresh Brewed Lavazza Coffee, Decaffeinated Coffee, Herbal Teas*

House specialty - chocolate coconut truffle tea

## EVENING

### *Assorted Cheese & Crackers*

Brie (France), Bel Paese (Italy), Goat Cheese (France), Taleggio (Italy), Manchego (Spain), Fontina (Italy)

### *Cold Canapes*

Cherry tomato stuffed with lobster meat  
Endive leaf filled with marinated crab meat  
Petite filet mignon tips of beef, garlic croutons, sauce raifort  
Salmon mousse on water crackers  
Bruschetta

### *Assorted Wines & Champagne*

Prosecco, Pinot Grigio, Chardonnay, Riesling, Merlot, Cabernet Sauvignon, Chianti, Shiraz

# COCKTAIL RECEPTION

## HORS D'OEUVRES

Contemporary, distinctive presentations with bursts of flavor to amuse the palate.

### *Cold*

Lobster BLT with arugula & two-tomato confetti  
Grilled asparagus with prosciutto & saffron aioli  
Grilled vegetables on pita bread  
Mojito shrimp cocktail shots

### *Hot*

Mini eggplant parmigiana on baguette  
Portobello steak fries with balsamic aioli  
Mini Maryland crab cakes with tartar sauce  
Chef's assortment of mini quiches  
Chicken quesadillas with tomato mango salsa  
Fire-roasted tomato soup shooters with grilled cheese wedge  
Kobe beef sliders



## MOZZARELLA CAPRESE

Fresh, homemade mozzarella fior di latte & vine-ripe tomatoes,  
served with fresh basil, EVOO, bacconcini salad & garlic toast points

# COCKTAIL RECEPTION

## GRAND GOURMET CHEESE & CHARCUTERIE DISPLAY

Seven gourmet cheeses & charcuterie selections:  
prosciutto, hard Italian salami, soppressata, bresaola,  
roasted pork loin with herbes de Provence & citrus thyme  
served with fresh & dried fruits, assorted artisan breads, pâté,  
an assortment of mustards, cornichons & assorted olives  
beautifully presented on marble slabs

Braised artichoke hearts & oven-dried tomatoes

Seasonal roasted, grilled & pickled vegetable display

Cannellini beans, fennel salad, roasted peppers, marinated mushrooms

Marinated eggplant



## CRUDITÉS & MEDITERRANEAN DIP STATION

Farm fresh vegetable crudités  
with herb aioli, green goddess, buttermilk ranch & Gorgonzola dipping sauces

Creamy hummus

Olive tapenade

Roasted tomato bruschetta

Warm spinach & artichoke dip

Pita bread

# COCKTAIL RECEPTION

## CROSTINI BAR

Grilled Bermuda onion relish & sriracha

Balsamic strawberries with lemon pepper ricotta & basil chiffonade

Rosemary pepper goat cheese & whole roasted garlic

Gorgonzola , pear & walnut spread with lavender honey



## DIM SUM STATION

Assorted steamed pork & vegetable dumplings

Assorted miniature spring rolls, served with a traditional ponzu dipping sauce

Sips of raspberry ginger plum wine spritzers



## PEKING DUCK STATION

Marinated & slow roasted to crispy perfection,  
prepared fresh for your guests in a warm moo-shu wrap with hoisin sauce, scallions & julienne cucumber

# COCKTAIL RECEPTION

## NOSTALGIA

Classic Italian pasta & risotto favorites with a new twist  
(choice of two)

### *Paccheri all'Amatriciana*

Chopped meats, pecorino cheese & fresh tomato

### *Gnocchetti Bianchi con Salsiccia e Mozzarella Fresca*

Homemade gnocchi, mozzarella cheese & Italian sausage

### *Penne & Gamberi*

Pasta, shrimp, spinach, mushrooms with vodka sauce

### *Troife with Wild Mushrooms*

Light cream sauce

### *Risotteria*

Chef's blend of creamy imported arborio risotto  
(choice of one)

Mushroom, Asparagus, Seafood, Pesto

# COCKTAIL RECEPTION

## CARVINGS

Grilled skirt steak with chimichurri

Toscana pork tenderloin

Tuna sesame teriyaki



## HOT SEAFOOD MARKET

### *Seafood Fra Diavolo*

lobster, shrimp, calamari, crab legs & Bay scallops  
sauteed in a spicy tomato & white wine sauce

### *Clams Posillipo*

Little necks, sweet garlic, fresh basil, plum tomato

### *Fried Calamari*

Crispy golden rings accompanied by homemade marinara sauce

### *Coconut Lemongrass Mussels*

Prince Edward Island mussels poached in a lemongrass coconut broth

# DINNER MENU

## FIRST COURSE

(choice of one)

### *Seafood Brochette Montauk*

Skewer of grilled Gulf shrimp, yellow fin tuna, north Atlantic salmon, over frisée, baby arugula & lola rossa with lemon caper zest

### *Classic Antipasto*

Genoa salami, mortadella, sopressata, pepperoni, ricotta salata over romaine, Italian frisée, radicchio with red wine vinaigrette

### *Pavé of Fresh Vegetables*

Portobello mushroom, zucchini, Holland squash, roasted red pepper, roasted artichoke heart, fresh basil with fig balsamic

### *Shrimp Imperial*

Baked shrimp stuffed with fontina cheese wrapped in bacon, served warm over field greens, topped with ginger dressing

### *Asparagus Duetto*

Poached green and white asparagus, heirloom tomato, goat cheese, baby spinach with truffle vinaigrette

## BELLINI INTERMEZZO

Peach sorbet, Prosecco sparkling wine



# DINNER MENU

## MAIN COURSE

(choice of four)

### *Chateaubriand*

Barolo sauce with spinach soufflé & turned potatoes

### *Filet Mignon*

Chianti sauce, confit heirloom cherry tomatoes, sautéed spinach, glazed French carrots, rösti potatoes

### *Poulet Aioli*

French breast of chicken, roasted garlic sauce, salsify & wild mushrooms

### *Roasted Stuffed Chicken*

Herbs, Peas à la Française chicken jus & celery root purée

### *Breast of Duck*

Rösti potatoes with a rich cognac & orange sauce

### *North Atlantic Salmon*

Pan-seared, presented with artichoke hearts, lemon caper sauce & truffle whipped potatoes

### *Branzino*

Pan-seared with capers, grilled lemon & parsley aioli

### *Miso Glazed Chilean Sea Bass*

Wasabi beurre blanc, baby bok choy, forbidden rice

### *Vegetarian Mediterranean Trio*

Grilled zucchini

Baba ghanoush

Herbed chickpea salad

# DINNER MENU

## DESSERT TRIO

a unique sampling of artistically created desserts



## CUSTOM OCCASION CAKE



## COFFEE & TEA SERVICE

Freshly brewed dark roasted regular & decaffeinated coffee

International coffee

Espresso & cappuccino

Assorted teas & herbal infusions



## INTERNATIONAL CORDIAL CART

Your guest's choice of an endless selection of fine liqueurs, complimented by petite chocolate Baracini cups



## PREMIUM LIQUOR SERVICE

The Somerley at Fox Hollow features only premium brands of liquor at all of our catered affairs. A full selection of cocktails, mixed drinks, imported wines, premium beer, cordials, flavored sodas, and exotic frozen drinks are unlimited for the entire affair.