



WEDDING SIT-DOWN SPRING MENU

PASSED SMALL BITES

MARYLAND STYLE CRAB CAKES BITES TOPPED WITH A CAJUN REMOULADE

**ROASTED BEET & STRAWBERRY SPOON WITH WHIPPED FETA, MICROGREENS,
BASIL VINAIGRETTE & BALSAMIC GLAZE**

**MOLASSES MARINATED FLANK STEAK CROSTINI WITH AN HERB CHEESE SPREAD
& ROASTED RED PEPPERS**

DINNER SERVICE

PANZANELLA SALAD

**CRIPS CUCUMBERS, HEIRLOOM CHEERY TOMATOES, RED ONION, MARINATED
MOZZARELLA BALLS, PECORINO ROMANO, HOUSE MADE CROUTONS,
RED WINE VINAIGRETTE**

**BLACKENED SALMON FILET, LEMON SCENTED HARICOT VERT, ROASTED
ROSEMARY POTATOES**

HOUSE BAKED PARMESAN FOCACCIA WITH OLIVE OIL DIPPING SAUCE

DESSERT

**WHITE & DARK CHOCOLATE MOUSSE WITH FRESH RASPBERRIES
DECAFFEINATED & REGULAR COFFEE & VARIETY OF TEAS**



WEDDING SIT-DOWN FALL MENU

PASSED SMALL BITES

SALMON CAKE CROSTINI TOPPED WITH A SPICY AIOLI

**BUTTERNUT SQUASH SOUP DEMITASSE TOPPED WITH BACON CRUMBLES &
TARRAGON OIL DRIZZLE**

**MOLASSES MARINATED FLANK STEAK CROSTINI WITH AN HERB CHEESE SPREAD
& ROASTED RED PEPPERS**

DINNER SERVICE

MIXED GREEN SALAD

**GRANNY SMITH APPLES, DATES, TOASTED WALNUTS, FETA CHEESE CRUMBLES
AND A MAPLE VINAIGRETTE DRESSING**

**ROSEMARY SOUS VIDE SLICED BEEF TENDERLOIN, MUSHROOM & PEARL ONION
RAGOUT, CREAMY POTATO MASH & RED WINE REDUCTION**

SAUTÉED HARICOT VERT & RED PEPPERS

SUN-DRIED TOMATO HOUSE BAKED FOCACCIA

DESSERT

**SILKY SMOOTH VANILLA ITALIAN BUTTER CREAM SANDWICHED BETWEEN MINI
OATMEAL GINGER COOKIES
DECAFFEINATED & REGULAR COFFEE & VARIETY OF**



WEDDING BUFFET COMFORT MENU

PASSED SMALL BITES

DEMITASSE OF MARYLAND JUMBO LUMP CREAM OF CRAB SOUP

CONFIT TOMATO CROSTINI WITH FRESH BASIL

STATIONED SERVICE

**SMOKED SALMON, DILL HORSERADISH CREME FRESH, CAPERS, DICED EGGS,
RED ONION AND A VARIETY OF CRACKERS**

WARM PIMENTO CHEESE & BACON BISCUIT SLIDERS

**ROSEMARY SOUS VIDE SLICED BEEF TENDERLOIN WITH A CREAMY
HORSERADISH AIOLI**

ROASTED ROSEMARY POTATOES

ROASTED ASPARAGUS WITH A LEMON HERB AIOLI

GARLIC LIME BUTTER SPICED SHRIMP WITH CRUSTY BREAD

GRAZING TABLE

**VARIETY OF CHEESE, CURED MEATS, FRESH & DRIED FRUIT, CHOCOLATE,
CRACKERS, BREADS, LOCAL HONEY, HOUSE MADE JAMS, FRESH HERBS**



WEDDING BUFFET BUONO COME IL PANE MENU

PASSED SMALL BITES

PECORINO FRESH HERB & MINT STUFFED MUSHROOMS WITH A SPICED AIOLI

LEMON GARLIC MARINATED CHICKEN SKEWERS WITH A YOGURT MINT SAUCE

SHRIMP FRA DIAVOLO SPOON

DINNER SERVICE

BEEF & PORK MEATBALLS IN A HOUSE MADE ALL DAY MARINARA

MUSHROOM & PEARL ONION RAGOUT

**ROSEMARY HOUSE BAKED FOCACCIA ITALIAN SLIDERS WITH CURED MEATS,
CHEESE & A RED WINE PEPPERONCINI SEASONED SHREDDED LETTUCE**

CREAMY SHRIMP, CHICKEN, ANDOUILLE SAUCE JAMBALAYA PASTA

GRAZING TABLE

**VARIETY OF CHEESE, CURED MEATS, FRESH & DRIED FRUIT, VEGETABLES,
CHOCOLATE, CRACKERS, BREADS, LOCAL HONEY, HOUSE MADE JAMS, FRESH
HERBS**

DESSERT

CANNOLI CHEESECAKE SINGLES

CRANBERRY ORANGE BISCOTTI

DECAFFEINATED & REGULAR COFFEE & VARIETY OF TEAS



BRUNCH MENU

BUFFETT SERVICE

ROASTED RED PEPPER & FETA QUICHE

CARAMELIZED ONION & BACON QUICHE

CREME BRULEE FRENCH TOAST WITH CREME FRAICHE AND FRESH BERRIES

HAM & FIG BISCUIT SLIDERS

SAUTÉED BREAKFAST POTATOES WITH ONIONS & PEPPERS

FRESH FRUIT WITH A CITRUS GLAZE AND WHIPPED CREAM

**CRANBERRY ORANGE SCONES, CHOCOLATE CUSTARD WITH BOURBON SPIED
WHIPPED CREAM, CHOCOLATE DIPPED CREAM PUFFS**



1940'S INSPIRED WEDDING MENU

PASSED SMALL BITES

SHRIMP COCKTAIL SHOTS

TRADITIONAL DEVILED EGGS

DINNER SERVICE

OLD FASHIONED MEATLOAF

PINEAPPLE ORANGE GLAZED HAM

MASHED POTATOES

HOUSE MADE APPLE SAUCE

LEMON BUTTER BRUSSEL SPROUTS

FRUIT SALAD WITH CITRUS GLAZE

DESSERT

ALMOND GINGER COOKIES & GINGER MOLASSES COOKIES

COCONUT CREAM PIE



THE BELL HOUSE IS A CUSTOMER-CENTRIC CATERING COMPANY. WE CAN HELP YOU CURATE THE PERFECT MENU TO FIT YOUR DIETARY NEEDS OR FOOD LIFESTYLES. ASK ABOUT OUR GLUTEN FREE, VEGAN, VEGETARIAN OPTIONS. IF YOU HAPPEN TO BE LOOKING FOR A BACKYARD 'WOW' FACTOR, ASK ABOUT OUR PIG ROASTS!

