



INTERCONTINENTAL®  
HARBOR COURT  
BALTIMORE

*~JEWISH & KOSHER STYLE WEDDINGS~*



*~Congratulations On Your Upcoming Wedding~*

*Our wedding specialists and award winning culinary team are proud to help you create the memories that you will cherish forever.*



*The staff of the Four Star, Four Diamond; InterContinental Harbor Court Hotel are looking forward to sharing our tradition of fine cuisine and exquisite service with you and your guests on your special day.*

*To assist with your planning, we have provided a portfolio of potential food and beverage menus to assist you in preparing for the wedding of your dreams.*

*Our catering professionals wish to thank you for considering our exquisite location for your celebration.*

*~We look forward to planning your celebration with you~*

*\*\*\**



*Features of the InterContinental Harbor Court:*

*-Four Star, Four Diamond Hotel with a Zagat rated culinary team*

*-Hotel's décor has previously been featured in Architectural Digest Magazine*

*-Elegantly appointed, boutique- style function space is accented with Italian marble, pickled oak woodwork and classic hand-painted murals*

*-Winding staircase provides a classic setting for your bridal portrait*

*-Whitehall Ballroom provides a beautiful view of Baltimore's Inner Harbor*

*-Hampton's Ballroom available for boutique wedding receptions with renaissance décor, silk wall coverings and original oil paintings*

*-Garden-style room top provides perfect for outdoor cocktail receptions and photographs*

## *Deluxe Kosher-Style Dairy Plated Wedding Package~*

### *Package Includes:*

- ~Butler Passed Hors d'oeuvres~*
- ~Private Bridal Party Cocktail Reception~*
- ~Elegant White-Gloved Waiters~*
- ~White Linens with White Napkins~*
- ~Discounted Parking Rates~*
- ~Complimentary Crystal Votives~*
- ~Hurricane Globes with Silver Candle Holders~*
- ~Deluxe Overnight Accommodations~*
- ~Complimentary Coat-check~*
- ~Four Hour Premium Bar with Complimentary Bartenders~*
- ~Complimentary Champagne or Sparkling Cider Toast~*
- ~Three-Course Meal prepared by our Zagat rated Chefs~*
- ~Ceremonial Challah~*
- ~Reduced Rate Vendor and Children's Meals~*
- ~Discounted Room Rates for Your Out of Town Guests~*
- ~Personalized Wedding Advice from our Wedding Specialists~*
- ~Dedicated Banquet Maitre d' for Your Special Day~*
  
- ~Complimentary Menu Tasting for Up to Six Guests~*

*Your Cocktail Reception*

*~Select Two of the Following Displays~*

***Green Grocer Display***

*An Assortment of Marinated & Grilled Vegetables displayed and served with Hummus for Dipping, Display includes Fresh Carrots, Celery Spears, Grape Tomatoes, Cucumbers, Sweet Bell Peppers, Marinated Artichoke Hearts, Roasted Red Peppers, Grilled Red Onions & Hearts of Palm, Also Includes Poached Asparagus drizzled with Shallot-Balsamic Vinaigrette & accompanied by Grilled Zucchini, Squash, Portobello Mushrooms, Eggplant & Other Seasonal Vegetables*

***Medley of Seasonal Fruits & Berries***

*Sliced Seasonal Melons served with Golden Pineapple, Grapes & Strawberries, Garnished with Kiwi, Star Fruit, Citrus Slices & Seasonal Berries*

***Imported & Domestic Cheeses***

*A variety of Domestic & Imported Cheeses that include Brie, Chevre, Roquefort, Stilton with Dried Fruits, & Aged Gouda, artfully displayed with Fresh Berries, Red Flame Grapes, Cabernet Poached Apples With Sliced Baguette & English Crackers*

*For an Additional Charge:*

***Kosher-Style Sushi Display***

*California Rolls, Fresh Tuna & Salmon Rolls, Cucumber & Asparagus Rolls  
Served with Wasabi, Pickled Ginger, & Soy Dipping Sauce  
Total: 4 Pieces Per Person*

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***Butler-Passed Hors d'Oeuvres***  
***Please Select Up to Six of the Following:***

***~Cold Canapes~***

***Smoked Salmon Pinwheel***

*Atlantic Smoked Salmon wrapped around Herb Bread with Chive Cream Cheese*

***Caprese Crostini***

*Mozzarella & Tomato with Fresh Basil, Extra Virgin Olive Oil, Aged Balsamic Vinegar,  
Fresh Garlic & Basil served on a Toasted Crouton*

***Sesame Marinated Tuna***

*Seared rare & served with Spicy Seaweed Salad & Wasabi Aioli in an Asian Spoon*

***Gazpacho Shooters***

*Choice of Cucumber, Tomato or Watermelon Gazpacho*

***Crudites in a Shot Glass***

*Carrot, Celery & Asparagus with Ranch Dressing*

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***~Hot Hors d'oeuvres~***

***Artichoke Fritters***

*Fried Baby Artichokes with Cream Cheese, With Red Pepper Aioli*

***Spinach & Feta Cheese Cigars***

*Crispy Baked Leaf Spinach & Feta Cheese Wrapped in Phyllo Dough with Artichoke Dipping Sauce*

***Mini Vegetarian Egg Rolls***

*Sautéed Cabbage, Bean Sprouts, Carrots and Scallions, Served with a Plum Dipping Sauce*

***Brie & Raspberry in Phyllo Hat***

*Imported Brie Cheese with Raspberry Preserves in Phyllo Dough*

***Salmon Brochettes***

*With a Teriyaki Ginger Glaze*

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***Total of 6 Pieces Per Guest Included in Package Price***

**Deluxe Beverage Service**

***~Four Hour Premium Bar~***

*One bartender for Every 75 guests included in Package Price.*

*Additional Bartenders available at \$100.00 each to serve the following beverages:*

*JW Red Scotch, Jim Beam Bourbon, Seagram's 7 Whiskey, Bacardi Light Rum, Sauza Gold Tequila,  
Pierre Ferrand Cognac, Fris Vodka, Beefeater Gin, Triple Sec, Sparkling Wines, House Red and White Wines,  
Imported and Domestic Beers*

*Cordials to Include Pierre Ferrand Cognac, Amaretto and Coffee Liqueur*

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*Champagne Toast for Your Guests*

*\* \* \**

**Plated Dinner**

*Served with Freshly Baked Artisan Rolls, Including Challah Rolls and Breads with Creamery Butter*

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***~First Course Selections~***

*(Please Select One of the Following)*

***Harbor Court Caesar Salad***

*Romaine Lettuce, Shaved Parmesan-Reggiano Cheese and House Made Herb Croutons, served with a Classic Caesar Dressing*

***"Field of Greens" Salad***

*Baby Mesclun Greens with Roma Tomatoes, Cucumbers, Carrots and Toasted Pinenuts with an Herb Vinaigrette Dressing*

***Baby Spinach Stack***

*Baby Spinach Stacked Between Crisp Wontons with Orange Glazed Red Onions and Sesame Orange Vinaigrette Dressing*

***Princess Salad***

*Frisee Lettuce with Grilled Apples, Sun Chokes, Asparagus, Slice of Brie, Garnished with Carrot, with a Sherry Vinaigrette Dressing*

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*~Entrée Course~*

*(Please Select One of the Following)*

*~FISH ENTREES~*

***Pesto Crusted Atlantic Salmon***

*Served with Basmati Rice Pilaf with a Parmesan Cream Sauce*

***Portobello Crusted Sea Bass***

*Accompanied by Herb Gnocchi, Roasted Shallots & Mushrooms Emulsion*

***Seared Filet of Rockfish***

*Orzo with Fennel & Tomato, Spicy Corn Relish & Smoked Tomato Sauce*

***Sesame Crusted Ahi Tuna***

*Served with Spicy Seaweed Salad, Cucumbers, Wasabi Whipped Potatoes & Sesame Ginger Sauce*

*~VEGETARIAN ENTREES~*

***Grilled Portobello Mushroom & Vegetable Lasagna***

*Leaf Spinach, Eggplant, Squash, Red Onions Layered with Ricotta, Parmesan Cheese & Oven-Roasted Tomatoes*

***Ragout of Spanish Vegetables in Romesco Sauce***

*Artichoke Hearts, Broccoli Rabe, Plum Tomatoes, Roasted Bell Peppers & Capers with Saffron Orzo Pilaf*

***Vegetable Curry***

*Seasonal Vegetables in a Coconut Curry Sauce with Basmati Rice, Toasted Cashews & Cilantro Relish*

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Dessert

**SUGARBAKERS WEDDING CAKE**

***With Your Choice of the Following Cake Flavors:***

*Yellow, Chocolate, Red Velvet, Neopolitan, Carrot, Coconut, Almond & Lemon*  
\* \* \*

***With Your Choice of the Following Fillings:***

*Lemon Mousse, Chocolate Mousse, White Chocolate Mousse, Fresh Strawberry Mousse, Chocolate Toffee Mousse, Toasted Coconut Buttercream, Fudge, Amaretto French Buttercream, European Raspberry Preserve, Cream Cheese Icing, Raspberry Amaretto Filling,*  
\* \* \*

***With Your Choice of the Following Frostings:***

*French Buttercream (Ivory)  
American Buttercream (White)  
German Buttercream (White)*

***French Buttercream***

*A cooked icing made from a blend of whole eggs, sugar, vanilla and sweet butter... a soft golden ivory in color... very smooth and rich*

***German Buttercream***

*A cooked icing made from a blend of egg whites, sugar, vanilla, sweet butter and specialty shortening... a shimmery meringue-white with very light flavor and texture*

***American Buttercream***

*This icing is made in the mixer by whipping confectioners sugar, butter, vanilla and specialty shortening... very white, sweet and fluffy*  
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*Freshly Brewed Regular and Decaffeinated Coffee, Variety of Traditional and Herbal Teas*  
\* \* \*

***Deluxe Wedding Package @ \$165.00 Per Guest for Saturday Evening Weddings without the Optional Sushi Upgrade  
\$150.00 Per Guest for Friday & Sunday Weddings without the Optional Sushi Upgrade  
Sushi upgrade available at \$20.00 Per Guest for Saturday Evenings & \$15.00 Per Guest for Friday & Sunday Weddings,***

*(Subject to 6% Maryland State tax & 22% Service Charge)*

*~ Kosher-Style Dairy ~*  
*Deluxe Stations Wedding Package*

*Package Includes:*

- ~Butler Passed Hors d'oeuvres~*
- ~Private Bridal Party Cocktail Reception~*
- ~Elegant White-Gloved Waiters~*
- ~White Linens with White Napkins~*
- ~Discounted Parking Rates~*
- ~Complimentary Crystal Votives~*
- ~Hurricane Globes with Silver Candle Holders~*
- ~Deluxe Overnight Accommodations~*
- ~Complimentary Coat-check~*
- ~Four Hour Premium Bar with Complimentary Bartenders~*
- ~Complimentary Champagne or Sparkling Cider Toast~*
- ~Stations around the Room prepared by our Zagat rated Chefs~*
- ~Ceremonial Challah~*
- ~Reduced Rate Vendor and Children's Meals~*
- ~Discounted Room Rates for Your Out of Town Guests~*
- ~Personalized Wedding Advice from our Wedding Specialists~*
- ~Dedicated Banquet Maitre d' for Your Special Day~*
- ~Wedding Cake by Sugarbakers~*
  
- ~Complimentary Menu Tasting for Up to Six Guests~*

## *~Kosher Style Dairy Stations Wedding Package~*

### *Your Cocktail Reception*

*(Please Select Up to Six of the Following)*

#### *~Cold Canapés~*

##### *Hummus Pita Crisp*

*Puree of Chickpeas, Tahini, lemon juice and olive oil seasoned with Cumin, garlic and cilantro; served on a grilled pita bread triangle*

##### *Asparagus Wrapped in Smoked Salmon*

##### *Gazpacho Shooters*

*Choice of Cucumber, Tomato or Watermelon Gazpacho*

##### *Individual Garden Crudités*

*In Shot glasses with Hummus Dipping Sauce*

##### *Sesame Seared Marinated Tuna*

*With Spicy Seaweed Salad, Wasabi Aioli In an Asian Spoon*

##### *Caprese Crostini*

*Fresh Mozzarella & Roma Tomatoes Marinated in Fresh Basil & Olive Oil Imported Aged Balsamic Vinegar, Fresh Garlic & Basil Leaves served atop a Toasted Crouton*

#### *~Hot Hors d'oeuvres~*

##### *Mini Vegetarian Egg Rolls*

*Sautéed Cabbage, Bean Sprouts, Carrots and Scallions, Served with a Plum Dipping Sauce*

##### *Salmon Brochettes*

*With a Teriyaki Ginger Glaze*

##### *Artichoke Fritters*

*Baby Artichokes with Cream Cheese Served with a Roasted Pepper Aioli*

##### *Spinach & Feta Cheese Cigars*

*Crispy Baked Leaf Spinach & Feta Cheese Wrapped in Phyllo Dough with Artichoke Dipping Sauce*

##### *Brie & Raspberry in Phyllo Hat*

*Imported Brie Cheese with Raspberry Preserves in Phyllo Dough*

*Total of 6 Pieces Per Guest Included in Package Price*

**Deluxe Beverage Service**

*~Four Hour Premium Bar~*

*One bartender for Every 75 guests included in Package Price.*

*Additional Bartenders available at \$100.00 each to serve the following beverages:*

*JW Red Scotch, Jim Beam Bourbon, Seagram's 7 Whiskey, Bacardi Light Rum, Sauza Gold Tequila,  
Pierre Ferrand Cognac, Fris Vodka, Beefeater Gin, Triple Sec, Sparkling Wines, House Red and White Wines,  
Imported and Domestic Beers*

*Cordials to Include Pierre Ferrand Cognac & Amaretto*

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*Champagne Toast for Your Guests*

*\* \* \**

**Plated Intermezzo**

***Mango Sorbet Served in a Martini Glass***

**DELUXE STATIONS:**

***Mediterranean Display***

*Grilled Eggplant, Marinated Artichoke Hearts, Roasted Red Peppers, Hearts of Palm,*

*Grilled Portobello Mushrooms,*

*Grape Leaves Stuffed with Lentils & Rice,*

*Traditional Tabbouleh, Sauteed Mushrooms,*

*Orzo Salad, Moroccan Ratatouille, Caprese Salad of Fresh Mozzarella, Roma*

*Tomatoes, Olive Oil & Basil with*

*Regional Cheeses, Olives, Hummus, Baba Ghanoush,*

*Grilled Pita & Focaccia Breads*

*\* \* \**

***Fresh Fruit Display***

*Sliced Melons served with Golden Pineapple, Grapes & Strawberries, Garnished with Kiwi, Star Fruit,*

*Citrus Slices & Seasonal Berries Served with Honey Yogurt Dip*

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***Pick One of the Following:***

*Baked Brie with Cinnamon Spiced Apples*

*Imported Brie topped with Brown Sugar & Spiced Apples,*

*Baked Golden Brown in Puff Pastry & Served with Sliced Baguettes*

*OR*

*Imported & Domestic Cheese Display*

*A variety of Domestic & Imported Cheeses that include Brie, locally produced Chevre in Herbs, Roquefort, Stilton with Dried Fruits  
& Aged Gouda. Artfully displayed with Fresh Berries, Red Flame Grapes & Cabernet Poached Apples,*

*Served with Sliced Baguette & English Crackers*

*\* \* \**

**OPTIONAL SUSHI UPGRADE:**

*Display of Tuna & Salmon over Seasoned Jasmine Rice, & Vegetarian Rolls,  
Served with Pickled Ginger, Pickled Daikon & Ponzo Sauce*

*Total: 4 Pieces Per Person*

*\* \* \**

**Carving Station**

*(Please Select One of the Following)*

***Baked Atlantic Salmon Coulbiac***

*North Atlantic Salmon Fillet topped with Cracked Buckwheat Pilaf, Sauteed Mushrooms & Herbs With a Whole Mustard Cream*

*~OR~*

***Citrus-Herb Baked Whole Rockfish***

*Chesapeake Bay Striped Bass stuffed with Onions, Leeks, Carrots, Oranges, Fresh Thyme, Basil, Bay Leaf & Peppercorns,  
Baked in paper & served with Griddle Corn Cakes & a Lemon Herb Sauce*

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***~SALAD STATION~***

**Pick Two of the Following:**

***Caesar Salad***

*Chopped Baby Romaine Lettuce with Classic Caesar Dressing, House Made Herb Croutons & Shaved Parmigiano-Reggiano Cheese*

***Mediterranean Salad***

*Mesclun Greens, Feta Cheese, Roasted Red Peppers, Calamata Olives, Roma Tomatoes, Red Onion with an Herb Garlic Vinaigrette*

***Spinach & Citrus Salad***

*Baby Spinach, Orange Segments, Red Peppers with a Citrus Vinaigrette Dressing*

*\* \* \**

***~PASTA STATION~***

***Choose from the following Combinations:***

*Three-Cheese Tortellini in Alfredo Sauce, Penne Pasta with Oven Roasted Tomatoes & Herbs,  
Bow-Tie Pasta tossed with fresh Herb Pesto, White Wine & Olive Oil,*

***Sauteed with your guests' choice of the following:***

*Medley of Mushrooms, Artichoke Hearts, Asparagus, Roasted Red Bell Peppers, Oven Dried Plum Tomatoes,  
Pine Nuts, Fontina, Parmigiano-Reggiano & Mozzarella Cheeses;*

*Fresh Breadsticks baked with Garlic-Herb Olive Oil*

*(Attendants @ \$150.00 Each)*

*\* \* \**

Dessert

*~Your Wedding Cake~*

***With Your Choice of the Following Cake Flavors:***

*Yellow, Chocolate, Red Velvet, Carrot, Almond and Lemon*

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***With Your Choice of the Following Fillings:***

*Lemon Mousse, Chocolate Mousse,  
White Chocolate Mousse, Fresh Strawberry Mousse,  
Chocolate Toffee Mousse,  
Toasted Coconut Buttercream, Fudge,  
Chocolate Ganache,  
Amaretto French Buttercream,  
Mocha French Buttercream,  
European Raspberry Preserve,  
Cream Cheese Icing*

\*\*\*

***With Your Choice of the Following Frostings:***

*French Buttercream (Ivory)  
American Buttercream (White)  
German Buttercream (White)  
Rolled Fondant  
(offered in appropriate group pricing)*

***French Buttercream***

*A cooked icing made from a blend of whole eggs, sugar, vanilla, and sweet butter...a soft golden ivory in color...very smooth and rich*

***German Buttercream***

*A cooked icing made from a blend of egg whites, sugar, vanilla, sweet butter and specialty shortening...a shimmery meringue – white with very light flavor and texture*

***American Buttercream***

*This icing is made in the mixer by whipping confectioners sugar, butter, vanilla and specialty shortening...very white, sweet and fluffy*

***Rolled Fondant***

*A sugar paste that is rolled out like pastry or sugar cookie dough and then draped and molded over a cake already iced in a buttercream...smooth, porcelain-type finish with a matte surface instead of glossy; white or can be tinted colors*

***Ganache***

*A smooth blend of dark chocolate and heavy cream...preferably poured on cake surface for a sleek and shiny surface*

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***Dairy Stations' Wedding Package @ \$150.00 Per Guest for Saturday Evening Weddings without the Optional Sushi Upgrade  
\$140.00 Per Guest for Friday & Sunday Weddings without the Optional Sushi Upgrade***

***Sushi upgrade available at \$20.00 Per Guest for Saturday Evenings & \$15.00 Per Guest for Friday & Sunday Weddings,  
(Subject to 6% Maryland Sales Tax & 22% Service Charge)***

*~Kosher-Style Meat Plated Wedding Package~*

*Package Includes:*

- ~Butler Passed Hors d'oeuvres~*
- ~Private Bridal Party Cocktail Reception~*
- ~Elegant White-Gloved Waiters~*
- ~White Linens with White Napkins~*
- ~Discounted Parking Rates~*
- ~Complimentary Crystal Votives~*
- ~Hurricane Globes with Silver Candle Holders~*
- ~Deluxe Overnight Accommodations~*
- ~Complimentary Coat-check~*
- ~Four Hour Premium Bar with Complimentary Bartenders~*
- ~Complimentary Champagne or Sparkling Cider Toast~*
- ~Gourmet Stations Prepared by our Zagat rated Chefs~*
- ~Ceremonial Challah~*
- ~Reduced Rate Vendor and Children's Meals~*
- ~Discounted Room Rates for Your Out of Town Guests~*
- ~Personalized Wedding Advice from Our Wedding Specialist~*
- ~Dedicated Banquet Maitre'd for Your Special Day~*
- ~Trays of Rugelach at Each Table~*
- ~Wedding Cake by Sugarbakers~*
  
- ~Complimentary Menu Tasting for Up to Six Guests~*

**~ KOSHER STYLE MEAT PLATED WEDDING PACKAGE ~**

**Your Cocktail Reception**

**~Select Two of the Following Displays~**

**Green Grocer Display**

*An Assortment of Marinated & Grilled Vegetables displayed and served With Hummus for Dipping, Display includes Fresh Carrots, Celery Spears, Grape Tomatoes, Cucumbers, Sweet Bell Peppers, Marinated Artichoke Hearts, Roasted Red Peppers, Grilled Red Onions & Hearts of Palm. Also Includes Poached Asparagus drizzled with Shallot-Balsamic Vinaigrette & accompanied by Grilled Zucchini, Squash, Portobello Mushrooms, Eggplant & Other Seasonal Vegetables*

**Medley of Seasonal Fruits & Berries**

*Sliced Seasonal Melons served with Golden Pineapple, Grapes & Strawberries, Garnished with Kiwi, Star Fruit, Citrus Slices & Seasonal Berries*

**Mediterranean Station**

*Stuffed Grape Leaves, Mediterranean Grilled Vegetables  
To Include Roasted Bell Peppers, Grilled Portabella Mushrooms, Artichokes, Hearts of Palm, Grilled Zucchini,  
Hummus & Babaghanoush with Pita Wedges,*

\* \* \*

**~OPTIONAL UPGRADE~**

**Kosher-Style Sushi Display**

*California Rolls, Fresh Tuna & Salmon Rolls, Cucumber & Asparagus Rolls  
Served with Wasabi, Pickled Ginger, & Soy Dipping Sauce*

*Total: 4 Pieces Per Person*

\* \* \*

**Butler-Passed Hors d'Oeuvres:**

*(Please Select Up to Six of the Following)*

**~Cold Canapés~**

**Sesame Marinated Tuna**

*Seared rare and served with a Spicy Seaweed Salad, Cilantro & Lime in an Asian Spoon*

**Seared Beef Tenderloin Canapé**

*Thinly Sliced Tenderloin Crusted in Peppercorns served on Challah Bread with Horseradish*

**Garden Crudites**

*Presented in Shot Glasses with Hummus Dipping Sauce*

**Gazpacho Shooters**

*Choice of Cucumber, Tomato or Watermelon Gazpacho*

***Cherry Wood Smoked Breast of Duckling***  
*Served on Truffled Challah Toast and Garnished with Mango Chutney*

*~Hot Hors d'oeuvres~*

***Sesame Chicken Tenders***  
*White Meat Tenderloins in a Sesame-Breadcrumbs Mix served with Apricot Mustard Dip*

***Mini Vegetarian Egg Rolls***  
*Sautéed Cabbage, Bean Sprouts, Carrots and Scallions, served with a Plum Dipping Sauce*

***Grilled Chicken Sate***  
*Skewers of Marinated Chicken Tenderloin served with Peanut Sauce*

***Salmon Brochettes***  
*With a Pineapple Ginger Glaze*

***Grilled Baby Lamb Chops***  
*With a Chutney Dipping Sauce*

***Total of 6 Pieces Per Guest Included in Package Price***  
\* \* \*

*~Four Hour Premium Bar~*

*One Bartender for Every 75 guests included in Package Price.  
Additional Bartenders available at \$100.00 each to serve the following beverages:  
JW Red Scotch, Jim Beam Bourbon, Seagram's 7 Whiskey,  
Bacardi Light Rum, Sauza Gold Tequila, Fris Vodka, Beefeater Gin, Triple Sec,  
Sparkling Wines, Red and White House Wines, Imported and Domestic Beers  
Cordials to Include: Pierre Ferrand Cognac, Amaretto and Coffee Liqueur*

\* \* \*

*Champagne Toast for Your Guests*  
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***Plated Dinner***

*Served with Freshly Baked Artisan Rolls & Challah Rolls and  
Breads with Margarine*

\* \* \*

***~First Course Selections~***

*(Please Select One of the Following)*

***Enchanted Forest Salad***

*Baby Frisee with Caramelized Granny Smith Apples, Jerusalem Artichokes, Grilled Asparagus Tips with an  
Apple Cider Vinaigrette Dressing*

***Princess Salad***

*Mesclun Greens, Sundried Cranberries, Sliced Pear, Caramelized Walnuts, with a Pomegranate Vinaigrette Dressing*

***Baby Spinach Stack***

*Baby Spinach Stacked Between Crisp Wontons with Orange Glazed Red Onions and Sesame Orange Vinaigrette Dressing*

\* \* \*

***~Entrée Course~***

*(Please Select One of the Following)*

***Mediterranean Chicken***

*With Kalamata Olives, Sundried Tomatoes & Artichokes, Accompanied by Mediterranean Orzo, Bouquetiere of Fresh Vegetables*

***Chicken Piccata***

*In a Lemon Caper Sauce With Rice Pilaf, Asparagus & Baby Carrot*

***Beef Roulade***

*Stuffed with Wild Mushrooms to Include Portabella & Chanterelles with Marsala Demi Glace, Roasted Red Bliss Potato,  
Asparagus & Baby Carrot*

***Horseradish Crusted Filet Mignon***

*Asparagus & Baby Carrot, Mashed Potatoes, Cabernet Sauvignon Sauce*

***Lamb Chops Provençal***

*With Mustard, Thyme & Rosemary, Rosemary Red Bliss Potatoes, & Rapini with Lamb-garlic jus*

***Petite Filet Mignon of Beef***

***And***

***Herb Marinated Chicken***

*With Garlic Mashed Potato, Sauteed Mushrooms & Marsala Wine Sauce*

***Filet Mignon of Beef***

***And***

***Fillet of Atlantic Salmon***

*With Lemon Dill Sauce & Cabernet Demi, Wilted Spinach & Orzo with Fennel*

\* \* \*

*Waiters to Offer at the Conclusion of Your Meal...*

*Trays of Rugelach*  
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*Dessert*

*Your Kosher-Style Wedding Cake*

*Sponge Cake with Raspberry Preserves & Non-Dairy Frosting Prepared by Sugarbakers' Cakes*

*Freshly Brewed Regular and Decaffeinated Coffee and a Variety of Traditional and Herbal Teas Non-Dairy Creamer Available*  
\* \* \*

*Kosher Style Meat Wedding Package Pricing as Follows:*

*Chicken Entrées: \$160.00 Per Guest for Saturday Evening Weddings without the Optional Sushi Upgrade  
\$145.00 Per Guest for Friday & Sunday Weddings without the Optional Sushi Upgrade*

*Beef Roulade & Filet Mignon Entrees: \$170.00 Per Guest for Saturday Evening Weddings without the Optional Sushi Upgrade  
\$155.00 Per Guest for Friday & Sunday Weddings without the Optional Sushi Upgrade*

*Dual Entrees with Filet & Chicken or Salmon: \$175.00 Per Guest for Saturday Evening Weddings without the Sushi Upgrade  
\$160.00 Per Guest for Friday & Sunday Weddings without the Sushi Upgrade*

*Lamb Entrée: \$180.00 Per Guest for Saturday Evening Weddings without the Sushi Upgrade  
\$165.00 Per Guest for Friday & Sunday Weddings without the Sushi Upgrade*

*~OPTIONAL SUSHI UPGRADES~*

*Sushi upgrade available at \$20.00 Per Guest for Saturday Evenings & \$15.00 Per Guest for Friday & Sunday Weddings  
(Subject to 6% Maryland Sales Tax & 22% Service Charge)*

*~Deluxe Kosher-Style Meat Stations Wedding Package~*

*Package Includes:*

- ~Butler Passed Hors d'oeuvres~*
- ~Private Bridal Party Cocktail Reception~*
- ~Elegant White-Gloved Waiters~*
- ~White Linens with White Napkins~*
- ~Discounted Parking Rates~*
- ~Complimentary Crystal Votives~*
- ~Hurricane Globes with Silver Candle Holders~*
- ~Deluxe Overnight Accommodations~*
- ~Complimentary Coat-check~*
- ~Four Hour Premium Bar with Complimentary Bartenders~*
- ~Complimentary Champagne or Sparkling Cider Toast~*
- ~Gourmet Food Stations Around the Room prepared by our Zagat rated Chefs~*
- ~Ceremonial Challah~*
- ~Reduced Rate Vendor and Children's Meals~*
- ~Discounted Room Rates for Your Out of Town Guests~*
- ~Personalized Wedding Advice from our Wedding Specialists~*
- ~Dedicated Banquet Maitre d' for Your Special Day~*
- ~Complimentary Menu Tasting for Up to Six Guests~*
- ~Trays of Rugelach for Each Table~*
- ~Kosher-Style Wedding Cake~*

## *~Kosher Style Meat Stations Wedding Package~*

### *Your Cocktail Reception*

*(Please Select Up to Six of the Following)*

#### *~Cold Canapés~*

##### *Hummus Pita Crisp*

*Puree of Chickpeas, Tahini, lemon juice and olive oil seasoned with Cumin, garlic and cilantro; served on a grilled pita bread triangle*

##### *Asparagus Wrapped in Smoked Salmon*

##### *Gazpacho Shooters*

*Choice of Cucumber, Tomato or Watermelon Gazpacho*

##### *Individual Garden Crudités*

*In Shot glasses with Hummus Dipping Sauce*

##### *Sesame Seared Marinated Tuna*

*With Spicy Seaweed Salad In an Asian Spoon*

#### *~Hot Hors d'oeuvres~*

##### *Sesame Chicken Tenders*

*White Meat Tenderloins in a Sesame-Breadcrumbs Mix served with Apricot Mustard Dip*

##### *Mini Vegetarian Egg Rolls*

*Sautéed Cabbage, Bean Sprouts, Carrots and Scallions, Served with a Plum Dipping Sauce*

##### *Grilled Chicken Sate*

*Skewers of Marinated Chicken Tenderloin served with Peanut Sauce*

##### *Salmon Brochettes*

*With a Teriyaki Ginger Glaze*

##### *Grilled Baby Lamb Chops*

*With a Ginger Chutney Dip*

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*Total of 6 Pieces Per Guest Included in Package Price*

**Deluxe Beverage Service**

**~Four Hour Premium Bar~**

One bartender for Every 75 guests included in Package Price.

Additional Bartenders available at \$100.00 each to serve the following beverages:

*JW Red Scotch, Jim Beam Bourbon, Seagram's 7 Whiskey, Bacardi Light Rum, Sauza Gold Tequila,  
Pierre Ferrand Cognac, Fris Vodka, Beefeater Gin, Triple Sec, Sparkling Wines, House Red and White Wines,  
Imported and Domestic Beers*

*Cordials to Include Pierre Ferrand Cognac & Amaretto*

\* \* \*

*Champagne Toast for Your Guests*

\* \* \*

**Plated Intermezzo**

*Mango Sorbet Served in a Martini Glass*

**DELUXE STATIONS:**

**Carving Station**

*(Please Select One of the Following)*

**Prime Rib of Beef**

*Marinated with Peppercorns, Thyme, Bay Leaf and Cabernet Sauvignon and is seared and roasted to Medium-Rare; Accompanied by  
Freshly Baked Sesame Rolls & Challah Rolls, Cognac-Peppercorn Sauce, & Horseradish & Dijon Mustard*

*~AND~*

**Hickory Smoked Whole Tom Turkey**

*Accompanied by Pumpkinseed-Crusted Rolls, Fresh Sage 'Pan' Sauce and Dried Fruit Compote*

\* \* \*

**OPTIONAL SUBSTITUTION:**

**Rack of New Zealand Baby Lamb**

*Petite Rack of Tender Lamb, Marinated in Olive Oil, Garlic, Rosemary, Thyme and Peppercorns; Accompanied by Freshly Baked Rolls,  
Madeira Lamb Jus, Mint Jelly and Whole Grain-Sage Mustard*

*(Add \$5 per person)*

\* \* \*

*~SALAD STATION~*

**Pick Two of the Following:**

***Mediterranean Salad***

*Mesclun Greens, Hearts of Palm, Calamata Olives, Toasted Pinenuts, Roma Tomatoes, Red Onion with Herb Garlic Vinaigrette*

***Spinach & Citrus Salad***

*Baby Spinach, Orange Segments, Red Peppers with a Citrus Vinaigrette Dressing*

***Grilled Granny Smith Apple Salad***

*Grilled Granny Smith Apples with Mesclun Greens, Sun-dried Cranberries, Toasted Walnuts*

*With an Apple Cider Vinaigrette Dressing*

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***Pasta Station***

*Pasta Cooked to Order by a Professional Chef's Attendant*

*Penne Pasta & Farfalle Pastas with*

*Your Choice of Two of the Following Sauces:*

*Roasted Red Bell Pepper Sauce, Roasted Artichoke Sauce, Or Marinara Sauce Prepared to order with guest's choice of the following ingredients: Oven Roasted Tomatoes, Mushrooms, Soy Cheese, Artichoke Hearts, Herbs, Oven Dried Plum Tomatoes, Beef Meatballs,*

*Pine Nuts, & Grilled Chicken*

\* \* \*

***OPTIONAL UPGRADE:***

***Kosher Style Sushi Bar***

*Hand Rolled Sushi to order by a Professional Sushi Chef*

*Fresh Tuna, Fresh Salmon over Jasmine Rice, Shrimp and Avocado Rolls, Cucumber Rolls*

*Served with Pickled Ginger, Pickled Daikon & Ponzu Sauce*

*Total: 4 Pieces Per Person*

\* \* \*

**Dessert**

*Kosher Style-Wedding Cake*

*Prepared by Sugarbakers-Sponge Cake with Non-Dairy Whipped Cream Frosting*

*& European Raspberry Preserve Filling*

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*Trays of Rugelach at each Table*

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*Freshly Brewed Regular and Decaffeinated Coffee,*

*Variety of Traditional and Herbal Teas*

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***Dairy Stations' Wedding Package @ \$160.00 Per Guest for Saturday Evening Weddings without the Optional Sushi Upgrade  
\$145.00 Per Guest for Friday & Sunday Weddings without the Optional Sushi Upgrade***

***Sushi upgrade available at \$20.00 Per Guest for Saturday Evenings & \$15.00 Per Guest for Friday & Sunday Weddings***

***(Subject to 6% Maryland Sales Tax & 22% Service Charge)***



**~Kosher Style Dairy Wedding Brunch~**

*Freshly Squeezed Orange Juice, Grapefruit Juice, Cranberry Juice and Apple Juice; Yogurt, Cereal; Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas*

*Sliced Fresh Seasonal Melon, Golden Pineapple, Citrus Fruit, Kiwi and Star Fruit garnished with Seasonal Berries and served with Honey Yogurt Sauce*

*Assorted Bagels served with Plain, Vegetable and Fruit-Nut Cream Cheeses, accompanied by Whipped Butter and Fruit Preserves  
Charge: @ \$22.00 Per Person*

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**Enhancements:**

**House-Smoked Atlantic Salmon**

*Salmon Fillets are cured in Brown Sugar, Toasted Fennel Seed, Cloves and Mace, then Cold Smoked over Alderwood; Thinly sliced and served with Whipped Cream Cheese, Pumpernickel, Capers, Sweet Red Onions, Hard Boiled Egg and Herbs  
Additional \$9.00 per guest*

**Farm Fresh Scrambled Eggs**

*Served with Shredded Cheddar & Swiss Cheeses on the side  
Additional \$4.00 per guest*

**Belgian Waffle**

*Malted Belgian Waffles served with Vermont Maple Syrup, Berry Compote, Fresh Strawberries and Whipped Cream  
\$6.00 per guest*

**Chesapeake Omelet Station**

*Prepared to order with your choice of the following Ingredients: Sautéed Button Mushrooms, Smoked Salmon, Whitefish, Sour Cream, Asparagus, Bell Peppers, Spanish Onions, Fresh Herbs, Cheddar and Swiss Cheese, Salsa, Tomatoes, Egg Beaters and Egg Whites are available  
Attendant fee \$150; One attendant recommended per 50 guests  
\$12.00 per guest*

**~Enjoy the Kosher Dairy Style Brunch with enhancements for \$45.00 per guest~**

*(Subject to 6% Maryland Sales Tax & 22% Service Charge)*

*~Kosher Meat Style Wedding Brunch~*

*Freshly Squeezed Orange Juice, Grapefruit Juice, Cranberry Juice and Apple Juice; Yogurt, Cereal; Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas*

*Sliced Fresh Seasonal Melon, Golden Pineapple, Citrus Fruit, Kiwi and Star Fruit garnished with Seasonal Berries*

*Assorted Bagels served with Margarine, Soy Cream Cheese & Fruit Preserves  
Charge: @ \$22.00 Per Person*

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***Enhancements:***

***House-Smoked Atlantic Salmon***

*Salmon Fillets are cured in Brown Sugar, Toasted Fennel Seed, Cloves and Mace, then Cold Smoked over Alderwood; Thinly sliced and served with Soy Cream Cheese, Pumpernickel, Capers, Sweet Red Onions, Hard Boiled Egg and Herbs*

*Additional \$9.00 per guest*

***Farm Fresh Scrambled Eggs***

*Served with Salsa on the side*

*Additional \$4.00 per guest*

***Belgian Waffle***

*Malted Belgian Waffles served with Vermont Maple Syrup, Berry Compote, Fresh Strawberries and Non-Dairy Whipped Cream*

*\$6.00 per guest*

***Chesapeake Omelet Station***

*Prepared to order with your choice of the following Ingredients: Sautéed Button Mushrooms, Turkey Sausage, Turkey Bacon, Grilled Chicken, Smoked Salmon, Asparagus, Bell Peppers, Spanish Onions, Fresh Herbs, Soy Cheese, Salsa, Tomatoes,*

*Egg Beaters and Egg Whites are available*

*Attendant fee \$150; One attendant recommended per 50 guests*

*Charge \$12.00 Per Guest:*

*~Enjoy the Kosher Style Meat Brunch with enhancements for \$45.00 per guest~*

## ~ Bridal Referral List ~

	<b>Attire</b>		<b>Officiates</b>	
Betsy Robinson's <a href="http://www.robinsonsbridal.com">www.robinsonsbridal.com</a>	410-484-4600		Ministers Three – Rev. Bonnie Cierkes	410-342-5628
			Rev. Joel Dan Lehman	410-956-2814
Gamberdella Salon for Brides <a href="http://www.gamberdellabridalsalon.com">www.gamberdellabridalsalon.com</a>	410-828-7870		Rev. Jim Burch	703-818-8080
			<b>Photography</b>	
Men's Warehouse <a href="http://www.menswarehouse.com">www.menswarehouse.com</a>	800-851-6744		MBK & Associates <a href="http://www.mbkphoto.com">www.mbkphoto.com</a>	301-654-0909
Jos. A. Bank <a href="http://www.josbank.com">www.josbank.com</a>	800-999-7472		Photos by F.A. Formica <a href="http://www.formicastudios.com">www.formicastudios.com</a>	410-647-1325
	<b>Cakes</b>		<b>Salons &amp; Make-Up</b>	
Sugarbakers Cakes <a href="http://www.sugarbakerscakes.com">www.sugarbakerscakes.com</a>	410-788-9478		Studio 921 <a href="http://www.studio921spa.com">www.studio921spa.com</a>	410-783-7727
	<b>Entertainment</b>		Make-Up Artistry by Amanda	410-404-7210
Entertainment Consultants <a href="http://www.entrcon.com">www.entrcon.com</a>	410-547-1800		Quintessential Gentleman <a href="http://www.qqbarber.com">www.qqbarber.com</a>	410-685-7428
Bialek's Music <a href="http://www.bialeksmusic.com">www.bialeksmusic.com</a>	410-484-7978		<b>Transportation</b>	
C&J Entertainment <a href="http://www.candjentertainment.com">www.candjentertainment.com</a>	410-551-5025		Classic Limousine & Sedan Service, LLC <a href="http://www.classiclimousineandsedan.com">www.classiclimousineandsedan.com</a>	410-574-4606
	<b>Event Design &amp; Décor</b>		ZBest Limousine <a href="http://www.zbestlimo.com">www.zbestlimo.com</a>	410-768-1148
Capital Décor & Events <a href="http://www.capitaldecorandevents.com">www.capitaldecorandevents.com</a>	301-595-9009		Annapolis Carriage <a href="http://www.annapoliscarriage.com">www.annapoliscarriage.com</a>	410-349-1660
P.W. Feats <a href="http://www.pwfeats.com">www.pwfeats.com</a>	410-727-5575		<b>Wedding Coordinators</b>	
	<b>Floral</b>		Rave Reviews – Wendy <a href="http://www.4raverreviews.com">www.4raverreviews.com</a>	301-933-7989
JJ Cummings	410-664-1100		Anne Berman Events	410-243-4500
	<b>Invitations</b>			
Tu Vida <a href="http://www.tuvidaonline.com">www.tuvidaonline.com</a>	410-812-2547			
Papyrus <a href="http://www.papyrusonline.com">www.papyrusonline.com</a>	800-789-1649			

\*InterContinental Harbor Court endorses the vendors to our clientele. While we recommend these vendors, we are not liable for their survives.