

WEDDING PACKAGE



Buffet: \$150.00 per person
Sit Down: \$170.00 per person

BUTLERED HORS D'OEUVRES
(CHOOSE FIVE)

Spanakopita
Thai Peanut Chicken Satay
Miniature Assorted Quiche
Mushroom Caps Stuffed With Sausage
Crispy Asparagus With Asiago Cheese
Chicken Quesadillas
Skewered Cheese Tortellini
With Roasted Peppers & Pesto
Mini Philly Cheese Steak Egg Rolls
with Siracha Ketchup
Curried Chicken Salad in Phyllo Cups
Vegetable Spring Rolls
Bruschetta with Tomato, Buffalo Mozzarella,
Pesto & Balsamic Glaze
Flatbread topped with Fig Jam, Brie & Pear
Classic Margherita Flatbread
with Marinara, Fresh Mozzarella & Basil Pesto

PREMIUM HORS D'OEUVRES
(ADD 1.50 PER SELECTION)

Tuna Canapé- Seared Ahi Tuna
topped with Wasabi Aioli
Lobster Salad in a Phyllo Dough Cup
Robin's Famous Mini Crab Cakes with Siracha Aioli
Cold Filet Canapés with Horseradish Cream Sauce
Mushroom Caps Stuffed with Lump Crabmeat
Scallops Wrapped in Bacon
Coconut Shrimp with Sweet Chili Sauce
Crab Bruschetta- Tomato, Buffalo Mozzarella and
pesto topped with Lump Crabmeat

SOUP COURSE
(CHOOSE ONE)

Old Fashioned Chicken with Vegetable
Roasted Red Pepper
Cream of Asparagus
Cream of Turkey
Tomato Basil
Curried Carrot
Butternut Squash
Sweet Potato
Fresh Pea and Ham
Cream of Wild Mushroom
Corn Chowder
Chipotle Chicken and Black Bean
Cream of Broccoli and Cheddar
Cream of Baby Spinach
Baked Potato with Bacon
Tomato, White Bean and Ham
Filet and Mushroom
Lentil
Gazpacho (seasonal)
Chilled Blueberry (seasonal)
Chilled Cantaloupe (seasonal)

SALAD COURSE
(CHOOSE ONE)

HOUSE SALAD

Spring mix topped with cucumbers, tomatoes and carrots,
served with our house champagne vinaigrette dressing.

CLASSIC CAESAR SALAD

Crisp romaine and herbed croutons
tossed with our house Caesar dressing

OR

SPECIALTY SALADS
(ADD \$4.00 PER PERSON)

GOAT CHEESE SALAD

Baby spinach with crumbled goat cheese, dried cranberries
and spiced pecans, with an orange tarragon dressing

BLEU LIME SALAD

Mixed greens with candied walnuts, dried cranberries,
crumbled bleu cheese, and mandarin oranges,
with a honey mustard lime dressing

STRAWBERRY AND FETA SALAD

-Mixed greens with fresh strawberries, feta cheese and
candied walnuts in raspberry poppy-seed dressing

ORCHARD SALAD

Mixed greens, granny smith apples, pumpkin seeds,
walnuts, dried cranberries, monterey jack and
cheddar cheese, with an orange poppy seed dressing

PEAR SALAD

Mixed greens topped with Gorgonzola cheese,
walnuts & Bartlett pear with a port wine dressing

ENTREES (SELECT FOUR)

Beef

BONELESS SHORT RIB

Braised short rib served in a slow cooked
root vegetable sauce

BEEF BRISKET

Tender first choice cut beef brisket, slow roasted
and marinated in our own homemade BBQ au jus

FILET MIGNON

Aged filet mignon, finished in a cabernet
sauvignon demi-glace
ADDITIONAL \$10 PER PERSON

Poultry

HONEY PECAN CHICKEN

Boneless chicken breast dipped in honey and pecans,
baked until golden brown and
served with cranberry cream sauce

CHICKEN MARSALA

Sauteed chicken breasts and mushrooms
slow cooked in a Marsala wine & demi-glace sauce

PICCATA CHICKEN

Boneless chicken breast sautéed with lemon,
capers & garlic in a white wine sauce

STUFFED TURKEY BREAST

Turkey breast stuffed with sage,
cranberry and herb stuffing,
and topped with rosemary gravy

BLACK FOREST CHICKEN

Boneless chicken breast stuffed with
Swiss cheese, wrapped with
Virginia baked ham
and drizzled with a honey Dijon sauce

Seafood

STUFFED FLOUNDER

Baked flounder stuffed with Crab Imperial,
topped with a lemon dill compound butter

BAKED SALMON

Baked salmon filet topped with a
chipotle honey garlic glaze

MAHI MAHI

Baked mahi mahi filet topped with a
pistachio, lime & basil crust

JUMBO LUMP CRABCAKES

Pan-seared lump crabmeat tossed with
red peppers, purple onion and Old Bay seasoning,
served with Siracha aioli

Vegetarian

STUFFED PORTABELLA MUSHROOM

Roasted portabella mushroom
stuffed with sautéed baby spinach, garlic and
roasted red peppers, topped with shaved parmesan

MOROCCAN TAGINE

Sweet Potatoes, chickpeas, green olives, & spinach
simmered in a tagine sauce, tossed with pearl couscous
and topped with chopped pistachios

BUTTERNUT SQUASH BAKE

Roasted butternut squash mixed with rice,
Pepperjack cheese and toasted pumpkin seeds

Pasta

TORTELLINI

Cheese-filled tortellini tossed with
alfredo cream sauce or marinara sauce

PENNE FLORENTINE

Penne pasta tossed with sautéed spinach and garlic
in a creamy tomato blush sauce
finished with aged parmesan cheese

PENNE PRIMAVERA

Penne pasta tossed in basil pesto
with roasted red peppers, green zucchini,
yellow squash & yellow peppers,
topped with shaved parmesan

SIDES

RICE PILAF

RED BLISS MASHED POTATOES

MASHED SWEET POTATOES

RED BLISS POTATOES ROASTED
WITH OLIVE OIL & ROSEMARY

VEGETABLES

STRING BEAN ALMONDINE

GINGERED CARROTS WITH BROWN SUGAR
ASPARAGUS (SEASONAL)

VEGETABLE MEDLEY-
BROCCOLI, ZUCHINNI, YELLOW SQUASH
AND CAULIFLOWER

DESSERT (\$6.00 PER PERSON)

COFFEE AND TEA

WEDDING CAKE WITH CHOICE OF
ORANGE FROMAGE, CHOCOLATE SABAYON OR
STRAWBERRY SHORTCAKE FILLING

DESSERT ENHANCEMENT

PETIT FOURS \$2.50 EACH

Bar Pricing

4 HOUR OPEN BAR

top shelf.....	\$25.00 per guest
house liquor.....	\$20.00 per guest
beer & wine.....	\$15.00 per guest.
wine only.....	\$10.00 per guest
champagne toast.....	\$3.50 per guest
bar setup.....	\$10.00 per guest.
(required with all bar selections, includes mixers, sodas, bar fruit, bar equipment, water & ice	
one day liquor permit.....	\$200.00

Additional Pricing

Fire Permit.....\$150.00

Event Rentals - Separate based on host selections
TBD

Children and Vendor Meals - children aged 3-12, photographers,
band, or wedding assistants staying for the ceremony and meal.
\$35.00 per person

****We offer Gluten Free and Vegan Options upon request****

*****Prices Subject to Change*****

**We impose a 4% surcharge on credit card transactions, which is
not greater than our rate of acceptance**

****The Robin's Nest is not responsible for band, DJ, or floral
delivery, set-up or arrangements****