



The historic Kitty Knight has been making special memories for generations. Our friendly staff, superb food and gorgeous waterfront settings are the perfect recipe for your special occasion!

THE  
*Kitty Knight House*

*Wedding Reception Package*

*From the arrival of your family and friends to the very last dance,  
we make certain that no detail is left to chance!*

**Wedding Reception Includes:**

- Four Hour Reception including a Cocktail Hour
- Deluxe Open Bar (Closed During Dinner Hour)
- Champagne Toast for all Guests
- Buffet or Plated Dinner
- Dance Floor
- Experienced Staff to Guide You through Your Special Day
- Menu Tasting for the Bride & Groom
- Linens, White or Champagne, and Linen Napkins
- Complimentary Parking for all Guests
- Beautiful Waterfront Resort Settings for Perfect Photographs

**Cocktail Reception**

- Stationary Hors d' Oeuvre Display
- Garden Fresh Vegetables, International and Domestic Cheeses
- Accompanied with Crackers & Assorted Gourmet Sauces

**Three Hour Deluxe Bar**

- Coors Light, Miller Lite, Budweiser, Cabernet, Chardonnay, White Zinfandel
- Vodka, Gin, Rum, Whiskey, Bourbon
- Complimentary Champagne Toast

All Prices are Subject to Maryland Sales Tax and 20% Service Charge



*Wedding Buffet* **\$65.00**  
Per Person

## Salad

Choose One

**Tossed | Caesar | Mixed Berry**

## Entrée

Choose Three

**Eastern Shore Crab Cakes** our award winning recipe, broiled golden.

**Baked Stuffed Shrimp** with Crab Imperial.

**Crab Alexandra** with lump crab, asparagus and sun-dried tomatoes in a creamy Romano cheese sauce with bow-tie pasta.

**Crab Ravioli** with sun-dried tomatoes and a fresh pesto cream sauce.

**Cashew Salmon** in a fresh Teriyaki-ginger glaze.

**Grilled Petite Filet Mignon** 5oz. portion, the most tender cut available.

**Grilled Bistro Steak Medallions** with white truffle oil & peppercorns.

**Sliced Roast Beef, Au Jus** roasted in house, tender and delicious!

**Grilled Pork Tenderloin** topped with a honey-apricot-pistachio butter.

**Marinated Chicken Breast** in a lemon-caper beurre blanc sauce.

**Chicken Rosemary** with melted provolone in a mushroom and sherry wine sauce.

## Sides

Choose Two

### Potato:

Mashed, Scalloped, Double-Stuffed or Red Bliss

**Vegetable Medley | Broccoli | Snow Peas | Carrots**

**Dinner Buffet served with:**

**Rolls & Butter**

**Coffee, Decaf, Hot Tea, Iced Tea, & Soda**

*Served Wedding Menu* \$75<sup>00</sup>  
Per Person

## Starters

Choose One

Cup of Soup | Tossed | Caesar | Mixed Berry

## Entrée

Choose Two

add \$6 per person for a third selection

**Eastern Shore Crab Cakes** our award winning recipe, broiled golden.

**Baked Stuffed Shrimp** with Crab Imperial.

**Crab Alexandra** with lump crab, asparagus and sun-dried tomatoes in a creamy Romano cheese sauce with bow-tie pasta.

**Cashew Salmon** in a fresh Teriyaki-ginger glaze.

**Grilled Petite Filet Mignon** 5oz. portion, the most tender cut available.

**Grilled Bistro Steak Medallions** with white truffle oil & peppercorns.

**Prime Rib** 10 oz., au jus.

**Grilled Pork Tenderloin** topped with a honey-apricot-pistachio butter.

**Chicken Rosemary** with melted provolone in a mushroom and sherry wine sauce.

## Sides

Choose Two

### Potato:

Mashed, Scalloped, Double-Stuffed or Red Bliss

Vegetable Medley | Broccoli | Snow Peas | Carrots

### Dinner served with:

Rolls & Butter

Coffee, Decaf, Hot Tea, Iced Tea, & Soda