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# ***Wedding Reception Packages***

***Dinner Buffet Wedding Package***

### ***Cocktail Hors D’ Oeuvres***

*Assorted Cheeses with Crackers & Fresh Fruit*

*Fresh Vegetables Crudité w/ French Onion & Ranch Dip*

***Wedding Toast Service Pre-Poured or Butler Passed***

**Dinner Buffet**

***Dinner rolls & Butter***

***Choice of Salad***

***Garden Salad***

*Baby Field Greens w/ Grape Tomatoes, English Cucumbers, Shredded Carrots, Parmesan Cheese, Sliced Mini Pepper Rings, Garlic Croutons, House made Red Wine Vinaigrette*

***Caesar Salad***

*Romaine Lettuce, Parmesan cheese, Garlic Crouton, Traditional Caesar Dressing*

***Heart of Lettuce w/ Warm Bacon Dressing***

***Iceberg Lettuce w/ Baby Spinach Homemade Bacon Dressing served on the side***

***Seasonal Salad***

***Baby field Greens w/Seasonal Fruits & Candied Nuts, Fruit Vinaigrette, Fresh Herb Ranch Dressings***

***Choice of Two Entrees***

***Poultry***

*Stuffed Chicken Breast w/ Herb Gravy,*

*Wild Mushroom Chicken Marsala,*

*Chicken Cordon Blu w/ Mornay Sauce,*

*Lemon Chicken Picatta w/ Capers & White Wine Butter Sauce,*

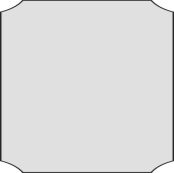
*Chicken Francaise w/ White Wine Parsley Butter Sauce*

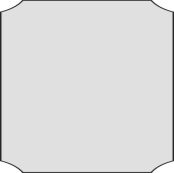
*Chicken Bruschetta- Grilled Chicken, Plum Tomato, Fresh Mozzarella, Fresh Basil*

*Lemon Garlic Rubbed Roasted Chicken*

*Southern BBQ Chicken, Sweet Onion Chicken Paprika,*

*Fresh Mozzarella Chicken Parmigiana, Carved Roast Turkey & Stuffing w/ Gravy,*





***Beef***

*Carved Angus Roast Beef with Roasted Garlic Demi Glaze,*

*Braised Beef Tips w/ Mushrooms over Rice,*

***\*\*****Slow Roasted**Prime Rib of Beef au jus, Horseradish Cream,*

*\*\*Carved Tenderloin of Beef w/Cabernet Demi & Wild Mushroom Ragout*

***\*\*****Carved New York Strip w/ Roasted Garlic & Peppercorn Brandy Sauce*

***Pork***

*Carved Pit Country Ham w/ Pineapple & Apple Cranberry Relish,*

*Roast Pork & Sauerkraut, Carved Sliced Pork Loin w/ Roasted Pan Gravy,*

*Sweet & Spicy BBQ Baby Back Ribs*

***Seafood***

*\*\*Crab Stuffed Flounder w/ Lemon Butter Cream Sauce,*

*\*\*Lump Crab Cakes w/ House Made Remoulade Sauce,*

*Herb Roasted Salmon w/ Dill Cream*

***\*\*****Broiled Lobster Tail or Boiled Main Lobster w/ Drawn Butter & Fresh Lemons*

***Vegetarian- 3rd Entrée Option***

*\*\*additional fee*

*Baked Ziti Mozzarella Marinara, Vegetarian Lasagna, Fresh Tomato & Basil Pasta Pomodoro*, *Orecchiette w/ Basil Pesto, Tortellini Alfredo , 3-Cheese Macaroni & Cheese*

***Choice of Two Side Selections***

*\*\*additional side selection $2.00 per person*

*Sour Cream Mashed Potatoes, Bread Stuffing, Rice Pilaf,*

*Parmesan Cheese Scalloped Potatoes, Garlic Roasted Gold Potatoes,*

*Cheddar Bacon Twice Baked Potato, Baked Potato, Yukon Gold Parsley Potat0*

***Vegetables***

*Dilled Squash, Green Beans & Baby Carrots,*

*Roasted Garlic Broccoli,*

*Grilled Creamed Corn,*

*Green Beans w/ Red Pepper,*

*Baby Glazed Carrots,*

*Asparagus Spears,*

*Corn Pudding Timbale,*

*Roasted Garlic Brussel Sprouts*

*Red Beats, Dilled Carrots, Brussel Sprouts*



***Celebration Service***

***Custom Designed Wedding Cake***

*Personalized Wedding Cake selection of Flavors*

*Cake Service with Chocolate Covered Strawberry*

*Freshly Brewed Coffee, Hot Tea & Ice Water Station*

***After Dinner Snacks***

*Assorted Chips, Pretzels & Dip*

*German Ring Bologna, Spicy Mustard & Assorted Cheeses, French Bread Sliced, Assorted Crackers*

***$25.00 per person***

### *Service includes White China & Stainless Silverware*

### *Choice of Linen Cloths & Napkin in Select Colors*

***Choice of Two Hot Appetizers***

*$3.00 per person additional*

*Served Buffet Style or Butler Passed*

*Crab Cakes w/ House made Remoulade, Fried Shrimp w/ Cocktail Sauce Scallops wrapped in Bacon, Traditional or Boneless Hot Wings Ranch Dip*

*Smoked Vegetable Chicken Quesadilla w/ Fire Roasted Salsa*

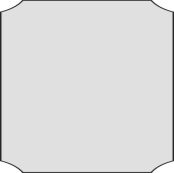
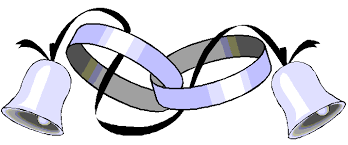
*Mini Quiche, Swedish Meatballs, Franks wrapped in Puff Pastry*

*Sausage Spinach Stuffed Mushrooms, Mini Spring Rolls, Thai Chili Sauce*

*Beef or Chicken Wellington, Tomato Basil Soup w/ Grilled Cheese, Prosciutto Wrapped Asparagus, Sundried Tomato Cheese Tarts, Mini Yukon Gold and Scallion Pancake w/ Caramelized Onion Sour Cream,*

*Baked Brie and Raspberry, Spinach and Feta Triangles*

*20% Service Charge & 6% PA Sales Tax Additional*



# ***Wedding Reception Packages***

***Plated or Family Style Dinner Package***

### ***Cocktail Hors D’ Oeuvres***

*Assorted Cheeses with Crackers & Fresh Fruit*

*Fresh Vegetables Crudité w/ French Onion & Ranch Dip*

***Choice of Two Hot Appetizers***

*Served Buffet Style or Butler Passed*

*Crab Cakes w/ House made Remoulade, Fried Shrimp w/ Cocktail Sauce Scallops wrapped in Bacon, Traditional or Boneless Hot Wings Ranch Dip*

*Smoked Vegetable Chicken Quesadilla w/ Fire Roasted Salsa*

*Mini Quiche, Swedish Meatballs, Franks wrapped in Puff Pastry*

*Sausage Spinach Stuffed Mushrooms, Mini Spring Rolls w/ Thai Chili Sauce*

*Beef or Chicken Wellington, Tomato Basil Soup w/ Grilled Cheese Sandwich, Prosciutto Wrapped Asparagus, Sundried Tomato Ricotta Cheese Tarts, Yukon Gold Potato Pancake w/ Caramelized Onion Sour Cream,*

*Baked Brie and Raspberry, Spanakopita-Spinach and Feta Triangles*

***Dinner Package Service***

*Wedding Toast Service*

*Ice Water Pitchers Table Service*

*Fresh Bread & Butter*

*Family Style Salad Selection*

*Pre-Selected Choice of Plated Entrée & Vegetarian Entrée Option*

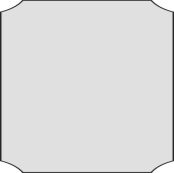
*Family Style Dinner Selections w/ Pasta Choice*

*Personalized Wedding Cake*

*After Dinner Snacks*

*Coffee & Tea Station*

### *China & Silverware Service w/ Linen Cloths & Napkins*



***Family Style & Plated Dinner Selections***

***Choice of Family Style Salad***

***Garden Salad***

*Baby Field Greens w/ Grape Tomatoes, English Cucumbers, Shredded Carrots, Parmesan Cheese, Sliced Mini Pepper Rings, Garlic Croutons, House made Red Wine Vinaigrette*

***Caesar Salad***

*Romaine Lettuce, Parmesan cheese, Garlic Crouton, Traditional Caesar Dressing*

***Heart of Lettuce w/ Warm Bacon Dressing***

***Iceberg Lettuce w/ Baby Spinach Homemade Bacon Dressing served on the***

***Chef’s Seasonal Salad***

***Baby field Greens w/Seasonal Fruits & Candied Nuts, Fruit Vinaigrette, Fresh Herb Ranch Dressings***

***Choice of Two Entrees***

***Poultry***

*Stuffed Chicken Breast w/ Herb Gravy,*

*Wild Mushroom Chicken Marsala,*

*Chicken Cordon Blu w/ Mornay Sauce,*

*Lemon Chicken Picatta w/ Capers & White Wine Butter Sauce,*

*Chicken Francaise w/ White Wine Parsley Butter Sauce*

*Chicken Bruschetta- Grilled Chicken, Plum Tomato, Fresh Mozzarella, Fresh Basil*

*Lemon Garlic Rubbed Roasted Chicken*

***Beef***

*Tender Beef Tips over Rice,*

*Stuffed Flank Steak w/ Fresh Mozzarella, Roasted Red Peppers, Fresh Basil & Parmesan Cream Sauce,*

*\*\*Prime Rib of Beef au jus, \*\*Sliced New York Strip au Poivre,*

*\*\*Tenderloin Filet of Beef w/ Red Wine Demi*

***Seafood***

*Herb Roasted Salmon Filet w/ Dill Cream*

*\*\*Crab Stuffed Flounder w/ White Wine Cream Sauce,*

*Broiled Cod w/ Lemon Herb Butter*

*\*\* Broiled Crab Cakes w/ Lemon Butter Sauce,*

***\*\*****Broiled Lobster Tail w/ Drawn Butter or Boiled Whole Main Lobster*

***Duo Entree***

*\*\*Choice of Beef:*

*Prime Rib au jus, Sliced New York Sirloin au Poivre or*

*Sliced Tenderloin of Beef w/ Wild Mushroom Demi Glaze*

*&*

*Choice of Crab Stuffed Jumbo Shrimp, Broiled Lump Crab Cakes w/ Lemon Butter or Grilled Chicken Bruschetta*

*\*\*Premium Entrées Additional Fee*



***Entrees include Choice of Side Selections***

*\*\*additional side selection $2.00 per person*

*Yukon Gold Mashed Potatoes, Bread Stuffing, Rice Pilaf,*

*Scalloped Potatoes, Roasted Yukon Gold Potatoes, Twice Baked Potato,*

*Baked Potato, Parsley Potat0*

***Vegetables***

*Dilled Squash, Green Beans & Baby Carrots,*

*Roasted Garlic Broccoli,*

*Grilled Creamed Corn,*

*Green Beans w/ Red Pepper,*

*Baby Glazed Carrots,*

*Asparagus Spears,*

*Corn Pudding Timbale,*

*Roasted Garlic Brussel Sprouts*

*Red Beats, Dilled Carrots, Brussel Sprouts*

***Choice of Pasta Selection with Family Style Meals***

*Orecchiette w/ Basil Pesto, Tortellini Alfredo, 3 Cheese Macaroni & Cheese,*

*Pierogi Casserole, Cabbage Noodle, Baked Ziti Marina*

*German Spätzle Dumplings w/ Parmesan*

*\*\*Vegetable Lasagna*

***Celebration Service***

***Custom Designed Wedding Cake***

*Personalized Wedding Cake*

*Selection of Flavors & Fillings*

*Cake Service with Chocolate Covered Strawberry*

*Freshly Brewed Coffee, Hot Tea & Ice Water Station*

***After Dinner Snacks***

*Assorted Chips, Pretzels & Dip*

*German Ring Bologna, Spicy Mustard & Assorted Cheeses,*

*French Bread Sliced, Assorted Crackers*

*$30.00 per person 20% Service Charge & 6% PA Sales Tax Additional*



***Premium Buffet Package***

### ***Cocktail Hors D’ Oeuvres***

*Assorted Cheeses & Fresh Vegetables with Crackers & Dips*

*Fresh Vegetables Crudité w/ French Onion & Ranch Dip*

***Choice of 4 Hot Appetizers***

*Served Buffet style or Butler Passed*

*Smoked Vegetable Chicken Quesadilla w/ Fire Roasted Salsa*

*Mini Quiche, Swedish Meatballs, Franks wrapped in Puff Pastry*

*Sausage Spinach Stuffed Mushrooms, Mini Spring Rolls, Thai Chili Sauce*

*Beef or Chicken Wellington, Tomato Basil Soup w/ Grilled Cheese, Prosciutto Wrapped Asparagus, Sundried Tomato Cheese Tarts, Mini Yukon Gold and Scallion Pancake w/ Caramelized Onion Sour Cream,*

*Baked Brie and Raspberry, Spinach and Feta Triangles*

***Wedding Toast Service***

***Dinner Service***

*Wedding Toast Service*

*Ice Water Pitchers Table Service*

*Basket of Fresh Bread & Butter*

*Salad Selection*

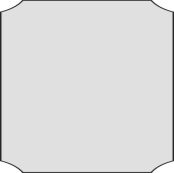
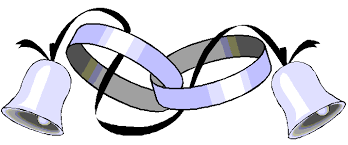
*Dinner Buffet*

*Personalized Wedding Cake*

*After Dinner Snacks*

*Coffee & Tea Station*

### *China & Silverware Service w/ Linen Cloths & Napkins*

***Premium Buffet Dinner Menu***

***Salad Bar & Tossed Caesar***

Baby Field Greens, Romaine Lettuce, Grape Tomatoes, English Cucumber, Peppers, Hard Boiled Egg, Carrots, Croutons, Shredded Parmesan, Peppers

Caesar, Vinaigrette, French & Ranch Dressings

***Mashed Potato & Fresh Vegetable Sauté Station***

Yukon Gold Mashed Potatoes & Sweet Potatoes, Seasonal Fresh Vegetables

Assorted Toppings; butter, bacon, cheddar, sour cream, brown sugar,

mini marshmallows, green onions

***Pasta Station***

Baked Ziti Marinara, Orecchiette w/ Pesto, Tortellini Alfredo,

*Italian Sausage, Meatballs Marina*

Breadsticks

***Choice of Two Carved Entrees***

***Roasted Turkey Breast***

Pan Gravy, Orange cranberry Relish,

***Glazed Virginia Ham***

Dijon Pan Gravy, Pineapple Glaze

***Roast Prime Rib of Beef***

Au Jus, Fresh Horseradish Cream

***Herb Crusted Beef Tenderloin***

*Green peppercorn Brandy Sauce & Red Wine Demi*

***Custom Designed Wedding Cake***

*Personalized Wedding Cake*

*Selection of Flavors & Fillings*

*Cake Service with Chocolate Covered Strawberry*

*Freshly Brewed Coffee, Hot Tea & Ice Water Station*

***After Dinner Snacks***

*Assorted Chips, Pretzels & Dip*

*German Ring Bologna, Spicy Mustard & Assorted Cheeses,*

*French Bread Sliced, Assorted Crackers $35.00 per person*

*20% Service Charge & 6% PA Sales Tax Additional*



***Grill Buffet Package***

### ***Cocktail Hors D’ Oeuvres***

*Assorted Cheeses & Fresh Vegetables with Crackers & Dips*

*Fresh Vegetables Crudité w/ French Onion & Ranch Dip*

*Peel n Eat Large Shrimp Cocktail Sauce & Fresh Lemons*

***Wedding Toast Service***

***Dinner Service***

*Wedding Toast Service*

*Ice Water Pitchers Table Service*

*Cocktail Reception Hor D’oeurves*

*Dinner Buffet w/ Grill Chef*

*Personalized Wedding Cake*

*Coffee & Tea Station*

### *China & Silverware Service w/ Linen Cloths & Napkins*

***Dinner Buffet with Grill Chef***

***Garden Salad Bar***

Baby Field Greens, Romaine Lettuce, Grape Tomatoes, English Cucumber, Peppers, Hard Boiled Egg, Carrots, Croutons,

Shredded Parmesan, Mini Tri Colored Peppers

Red Wine Vinaigrette, Sweet Onion French & Fresh Herb Ranch Dressings

***Baked Potato Bar***

Yukon Gold Potatoes & Sweet Potatoes

Assorted Toppings; butter, bacon, cheddar, sour cream, brown sugar, mini marshmallows, green onions

***Fresh Sweet Corn***

Cajun Spice & Drawn Butter



***Grill Buffet Guest selected***

***Choice of Three Entrees***

*Selection of Fresh Rolls & Butter*

***Grilled New York Strip Steak***

Med Rare served with Steak Sauce Butter

Or

**Grilled Delmonico Steak**

Blue Cheese Butter

or

***Half Roast Chicken***

Lemon Garlic Rub

or

***Grilled Salmon Filet***

Dill Cream

or

***\*\*Whole Maine Lobster***

*\*\*Additional fee*

*Drawn Butter & Fresh Lemons*

***Celebration Service***

***Custom Designed Wedding Cake***

*Personalized Wedding Cake*

*Selection of Flavors & Fillings*

*Cake Service with Chocolate Covered Strawberry*

*Freshly Brewed Coffee, Hot Tea & Ice Water Station*

***After Dinner Snacks***

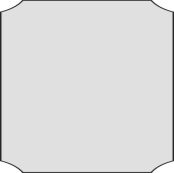
*Assorted Chips, Pretzels & Dip*

*German Ring Bologna, Spicy Mustard & Assorted Cheeses,*

*French Bread Sliced, Assorted Crackers*

*$36.00 per person*

*20% Service Charge & 6% PA Sales Tax Additional*



***Beverage & Bar Package***

***Full Service Bring Your Own Liquor, Beer & Wine***

*Assorted Soft Drinks- Coke, Diet Coke, 7-Up, Bottled Waters,*

*Drink Mixers of Soda & Tonic Water,*

*Orange, Cranberry & Pineapple Juices,*

*Garnishes- Orange, Lemon & Lime wedges, Maraschino Cherries, Olives, Sugar, Rock Salt,*

*Ice, Plastic Drink Cups, Stir Sticks, Cocktail Napkins, Ice Tubs, Cork Screws*

*Set Up, Corkage & Tear Down*

*Signature Drink Preparation & Service*

*Large Ice Bins with Ice for:*

*Beer Selections & Wine*

*Set up & Maintenance*

*Additional Items available based on Bar Selections*

***$6.00 Per Person***

***Bartender Service***

*Caterer to Provide Bartenders @ $15 per hour each*

***Client to Provide Bar Liquor, Beer & Wine***

*Complete list of items with amounts to be sent prior to wedding*

***Wedding Toast***

*Caterer to serve Client provided Champagne Butler Style upon Entrance or Pre-Set at Place Settings*