



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

*Broiled Cod w/ Lemon Herb Butter
Herb Roasted Salmon w/ Dill Cream
**Crab Stuffed Flounder w/ Lemon Butter Cream Sauce,
**Lump Crab Cakes w/ House Made Remoulade Sauce,
**Broiled Lobster Tail or Boiled Main Lobster w/ Drawn Butter & Fresh Lemons*

Vegetarian- 3rd Entrée Option

***additional fee*

*Baked Ziti Mozzarella Marinara, Vegetarian Lasagna, 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 Potato*

Vegetables

*Dilled Squash, Green Beans & Baby Carrots,
Roasted Garlic Broccoli,
Buttered Corn,
Green Beans w/ Red Pepper,
Baby Glazed Carrots,
Asparagus Spears,
Corn Pudding,
Roasted 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

\$25.00 per person

*Service includes White China & Stainless Silverware
Choice of Linen Cloths & Napkin in Select Colors*

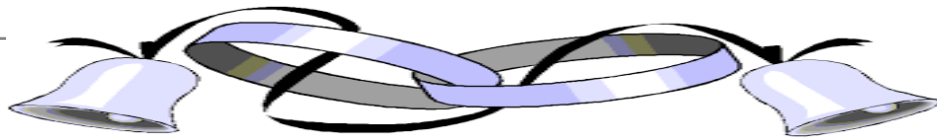
Choice of Two Hot Appetizers

\$4.00 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 w/ Thai Chili Sauce,
Beef or Chicken Wellington,
Tomato Basil Soup w/ Grilled Cheese,
Prosciutto Wrapped Asparagus, Sundried Tomato Cheese Tarts,
Yukon Gold Potato Pancake w/ Caramelized Onion Sour Cream,
Baked Brie and Raspberry,
Spinach and Feta Triangles*

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 Three 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

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 w/ Mushrooms & Caramelized Shallots over Rice,

Stuffed Flank Steak w/ Fresh Mozzarella, Roasted Red Peppers, Fresh Spinach &

Chianti Demi Glaze,

***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

Broiled Cod w/ Lemon Herb Butter

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

*** 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 Potato*

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 or as
Vegetarian Plated Meal Option**

*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*

Freshly Brewed Coffee, Hot Tea & Ice Water Station

After Dinner Snacks

Assorted Chips, Pretzels & Dip

\$30.00 per person

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

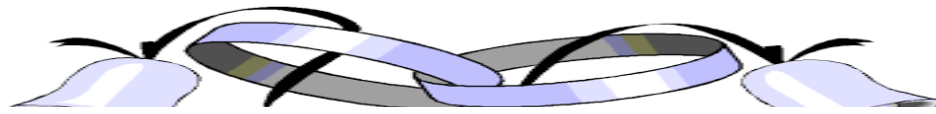
Dinner Buffet

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

\$35.00 per person

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'oeuvres

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

\$36.00 per person

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 Club Soda & Tonic Water,
Orange, Cranberry & Pineapple Juices, Sour Mix, Grenadine, Lime
Juice, Simple Syrup
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*

Service Charge & 6% PA Sales Tax Additional

