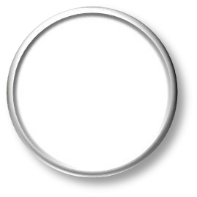
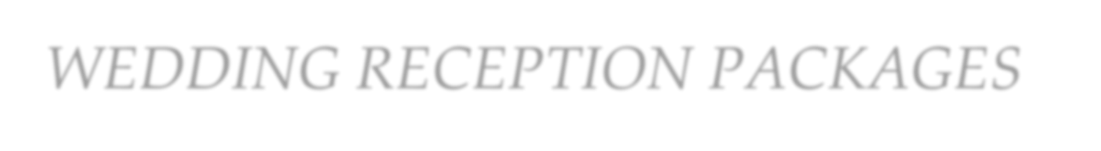
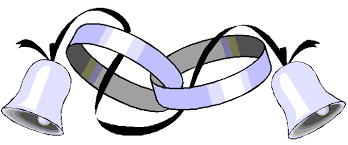
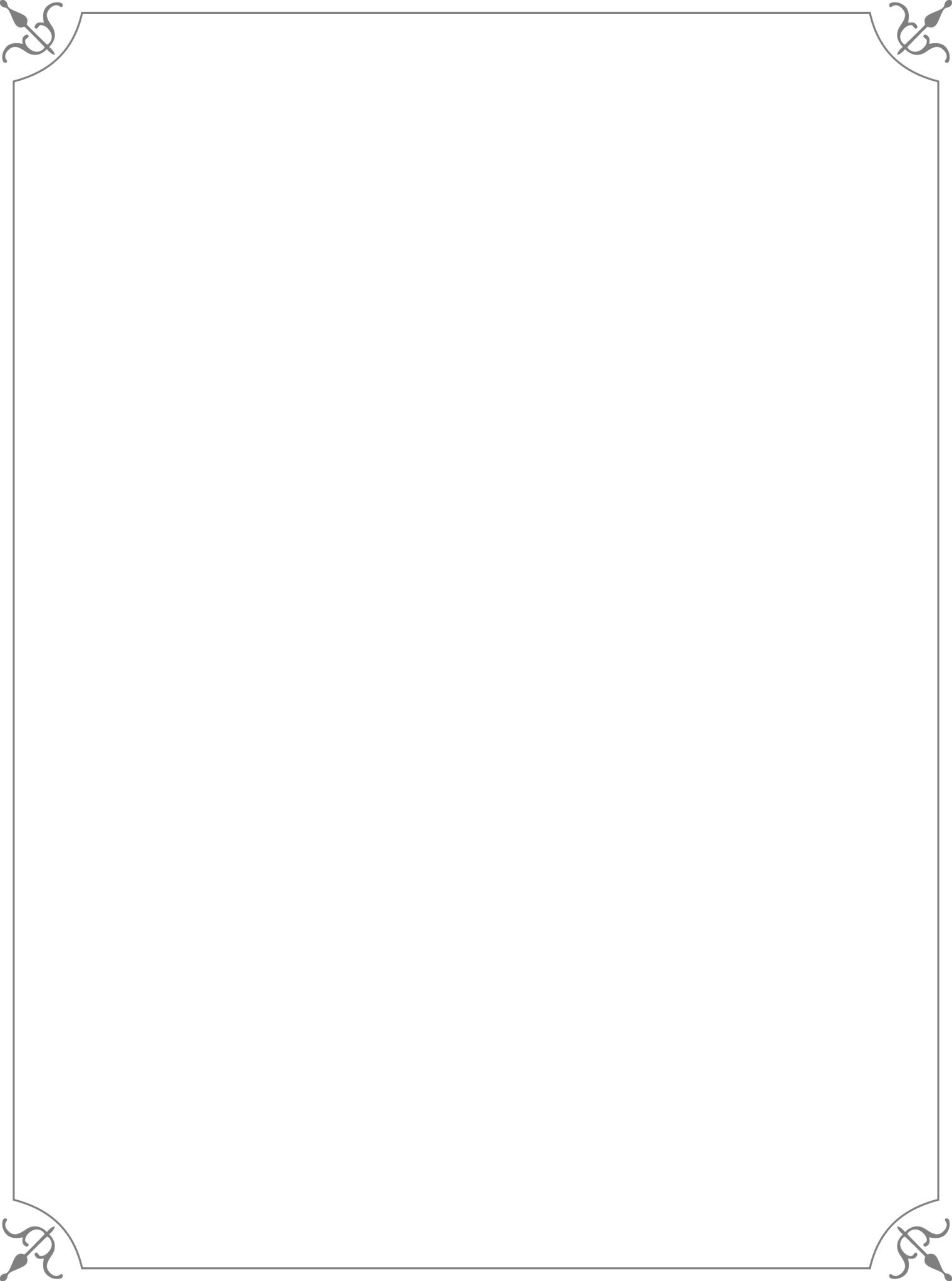
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# WEDDING RECEPTION PACKAGES

## 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

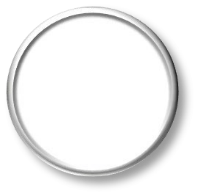
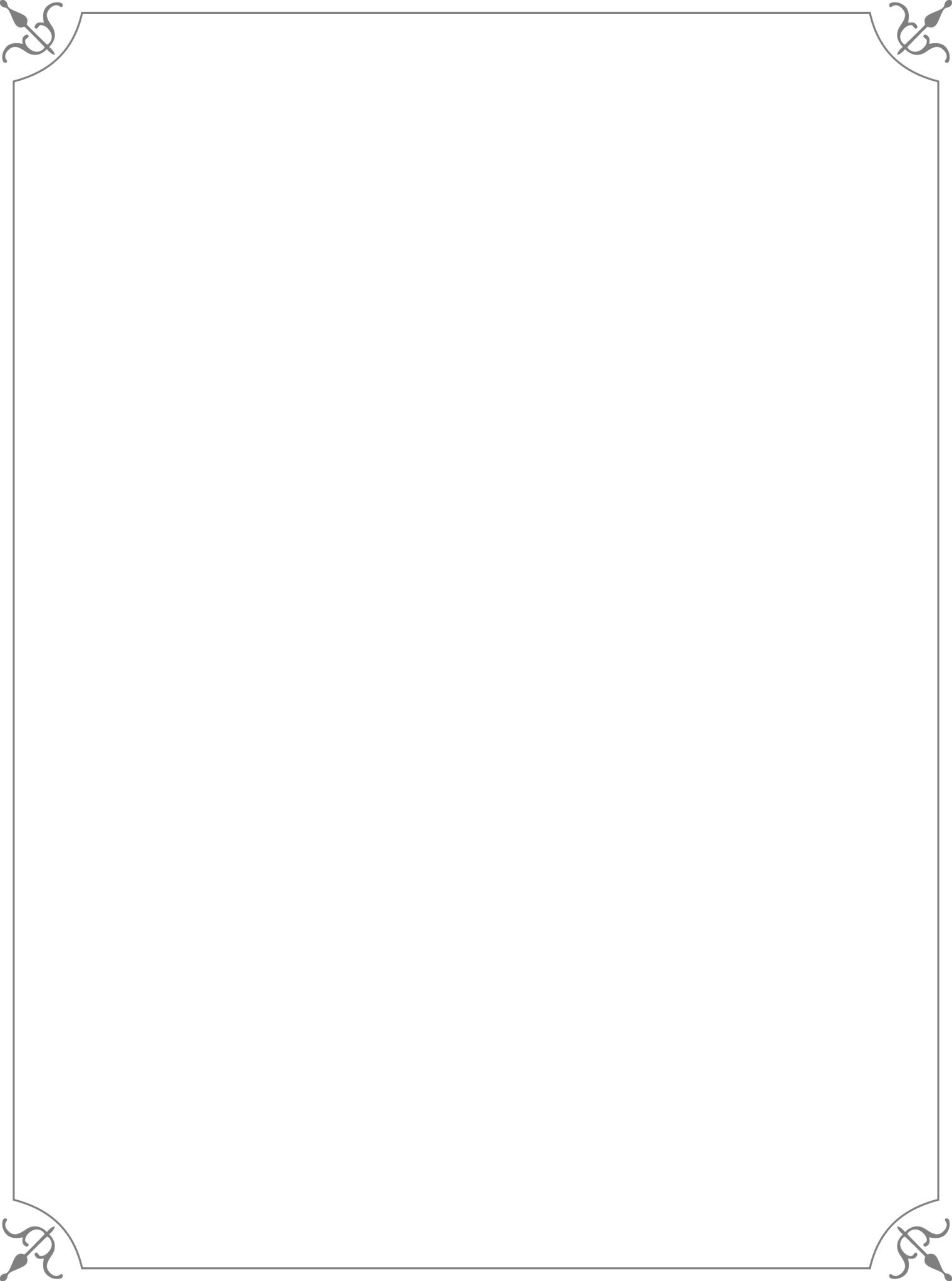
Stuffed Chicken Breast w/ Herb Gravy, Wild Mushroom Chicken Marsala, Chicken Cordon Blu w/ Mornay Sauce,

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

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 Three Side Selections

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

***Potatoes & More***

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***

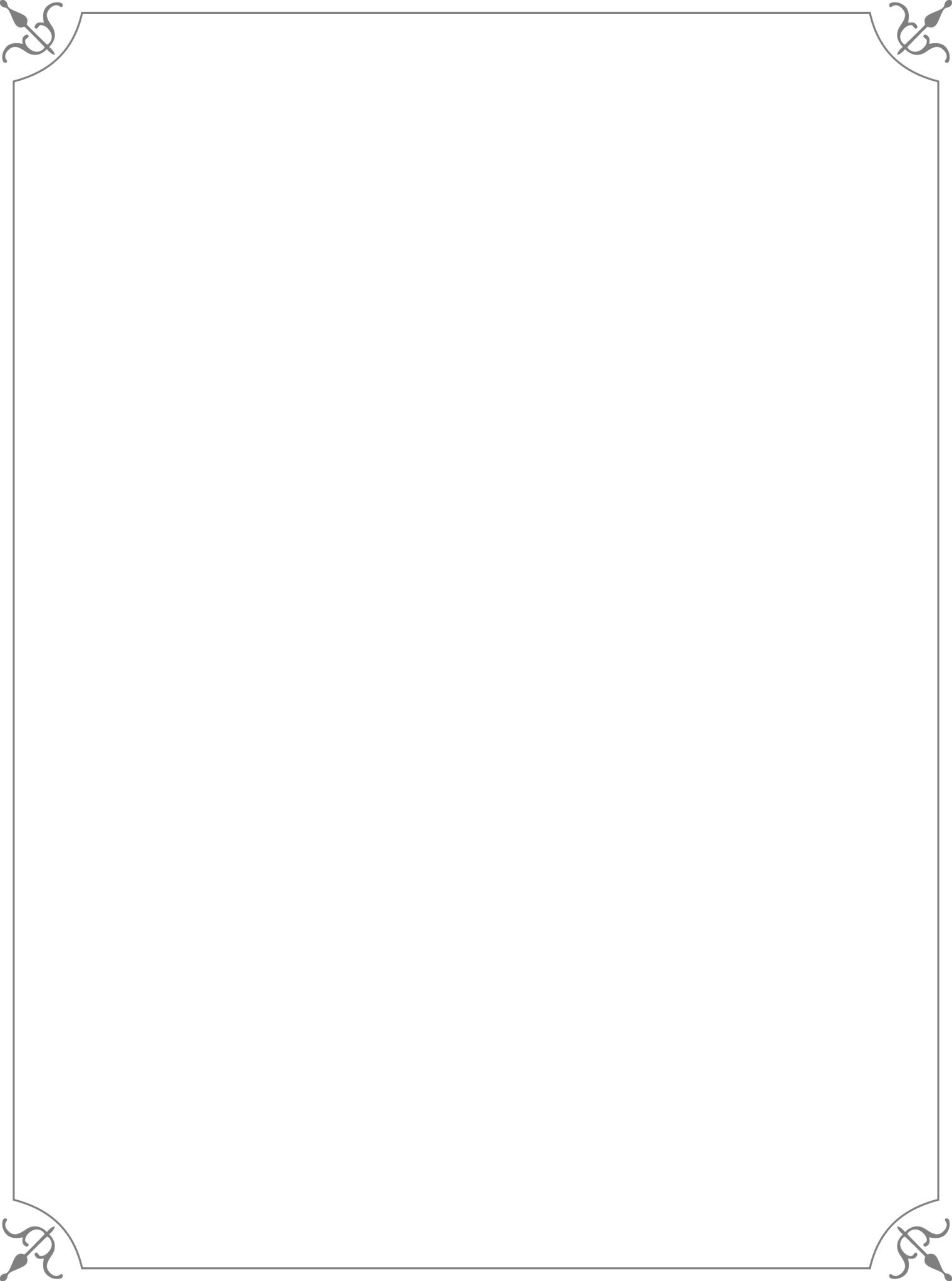
Dilled Squash, Green Beans & Baby Carrots, Roasted Garlic Broccoli,

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

###### $55.00 per person

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

*Centerpieces of Floating Candle, Mirror & Votive Candles*

***Upgraded Reception Choice Two Hot Appetizers***

*$8.00 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,

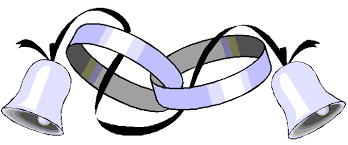
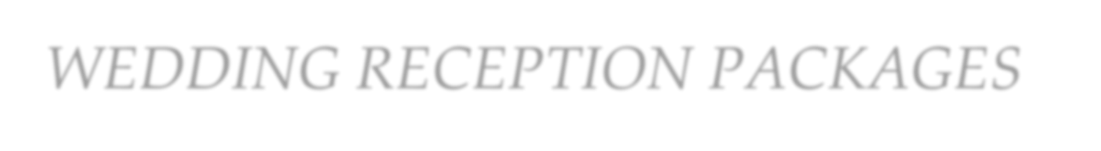
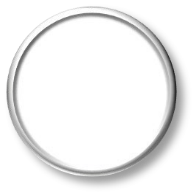
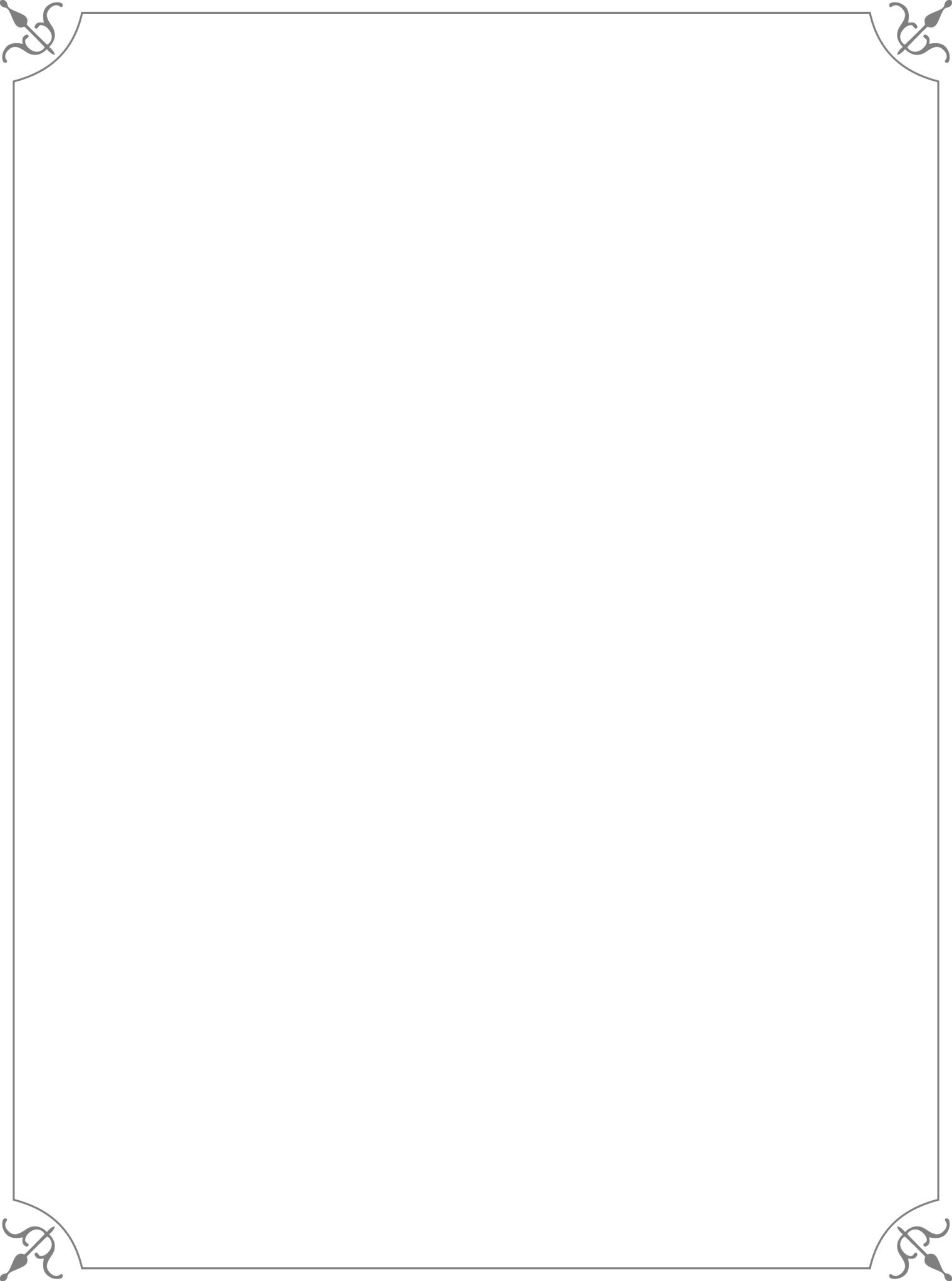
Franks wrapped in Puff Pastry Sausage Spinach Stuffed Mushrooms, Mini Spring Rolls w/ Thai Chili Sauce, Beef or Chicken Wellington,

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 & 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 Appetizers

Served Buffet Style or Butler Passed

Caprese Skewers, Fresh Mozzarella, Kalamata Olive & Heirloom Tomato 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 Crouton, Prosciutto Wrapped Asparagus, Sundried Tomato Cheese Tarts,

Yukon Gold Potato Pancake w/ Caramelized Onion Sour Cream, Baked Brie and Raspberry,

Smoked Salmon Canape

Goat Cheese, Pecan & Dried Apricot Canape Spanakopita-Spinach and Feta Triangles Gazpacho & Baby Shrimp Shooter

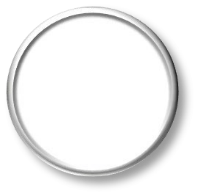
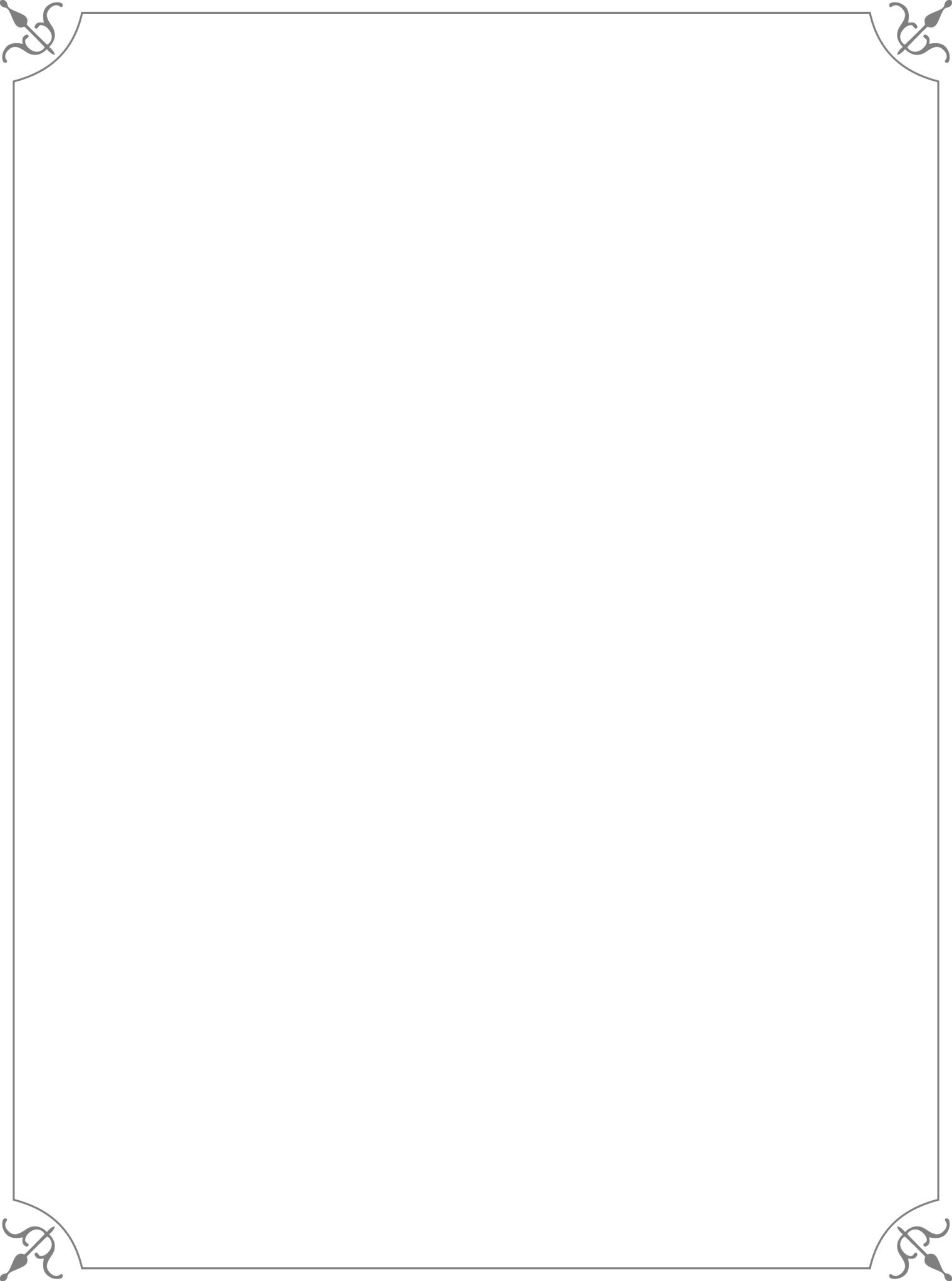
Mac & Cheese Bites

Shrimp Tempura w/ Sweet & Sour Sauce

***Dinner Services***

Wedding Toast Service Ice Water Table Service

China & Silverware Service w/ Linen Cloths & Napkins



### Family Style & Plated Dinner Selections

#### Choice of Family Style Salad

Fresh Bread & Butter

***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*

***Seasonal Salad***

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

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

*Iceberg Lettuce w/ Baby Spinach Homemade Bacon Dressing*

#### Choice of Two Entrees

*3rd Entrée Selection Additional*

###### 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/ Parmesan Parsley Buerre Blanc*

*Chicken Bruschetta- Heirloom Tomato, Fresh Mozzarella, Balsamic Basil Crusted* *Lemon Garlic Rubbed Roasted Chicken*

###### Beef

*Tender Beef Tips w/ Mushrooms & Caramelized Shallots over Rice Carved Garlic Roasted Top Round of Beef w/ Red Wine Demi*

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

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

*\*\*Tenderloin Filet of Beef w/ Green Peppercorn Brandy Sauce*

###### 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 Butter Poached Whole Main Lobster*

###### \*\*Premium Duo Entrée

*(Additional Fee Required)*

*\*\**Choice of Beef & Seafood/Poultry Combination Plate

*Prime Rib au jus w/ Horseradish Cream,*

*Sliced New York Sirloin au Poivre or Sliced Tenderloin of Beef w/ Wild Mushroom Demi Glaze &*

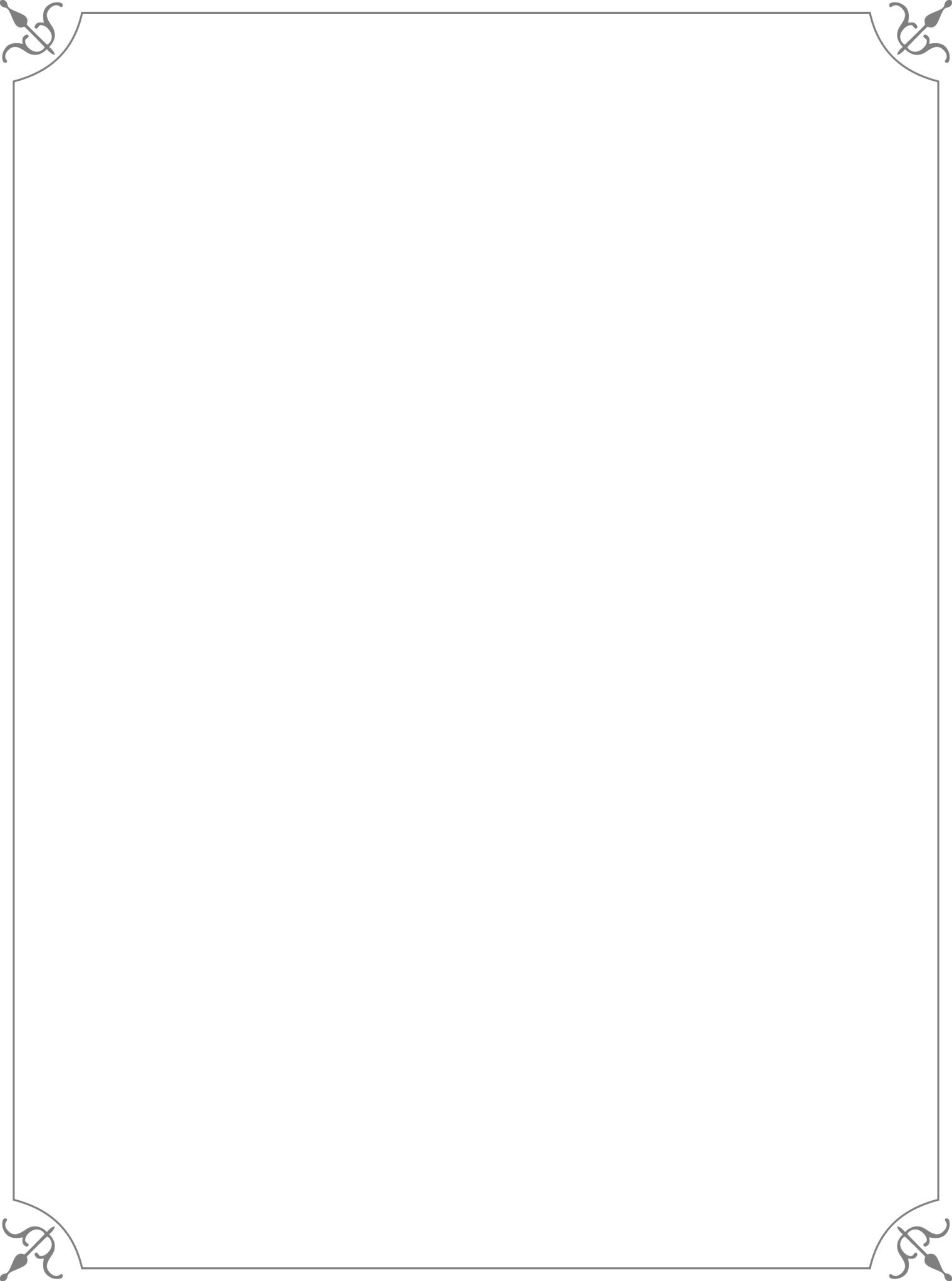
*Choice of*

*Crab Stuffed Jumbo Shrimp,*

*Prosciutto wrapped Jumbo Prawn stuffed w/ Fresh Mozz, Sundried Tomato & Basil Pesto Sautéed Lump Crab Cake w/ Lemon Butter, 4 oz Lobster Tail w/ Drawn Butter or*

*Grilled Chicken Oscar w/ Lump Crab, Asparagus & Hollandaise Sauce*

*\*\*Premium Entrées Additional Fee*



###### Choice of Potato or Rice

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

*Yukon Gold Mashed Potatoes, Bread Souffle Stuffing, Rice Pilaf, Scalloped Potatoes, Herb Garlic Roasted Potato Wedges, Twice Baked Potato,*

*Baked Yukon Gold or Sweet Potato, Mashed Yams w/ Brown Sugar Glaze Caramelized Sweet Onion Risotto*

*Green Onion & Cheddar Potato Pancake Buttered Parsley Potat0*

***Family Style Vegetarian Pasta Bowl***

*Choice of One*

*Orecchiette Pesto, Baked Ziti, Tortellini Alfredo, Penne a la Vodka Sauce, White Cheddar Macaroni & Cheese, PA Dutch Cabbage Noodles, German Spaetzle w/ Parmesan Cheese*

***Vegetables***

*Choice of Two*

*Dilled Squash, Green Beans & Baby Carrots, Roasted Garlic Broccoli, Grilled Creamed Corn,*

*Green Beans w/ Roasted Red Pepper,*

*Baby Glazed Carrots, Asparagus Spears, Corn Pudding Roasted Garlic Brussel Sprouts*

*Red Beats, Dilled Carrots & Brussel Sprouts Parmesan Crusted Roma Tomato*

### Celebration Service

###### Custom Designed Wedding Cake

*Personalized Wedding Cake Selection of Cake Flavors & Fillings*

Freshly Brewed Coffee, Hot Tea & Seasonal Beverage

###### After Dinner Snacks

Assorted Chips, Pretzels & Dip

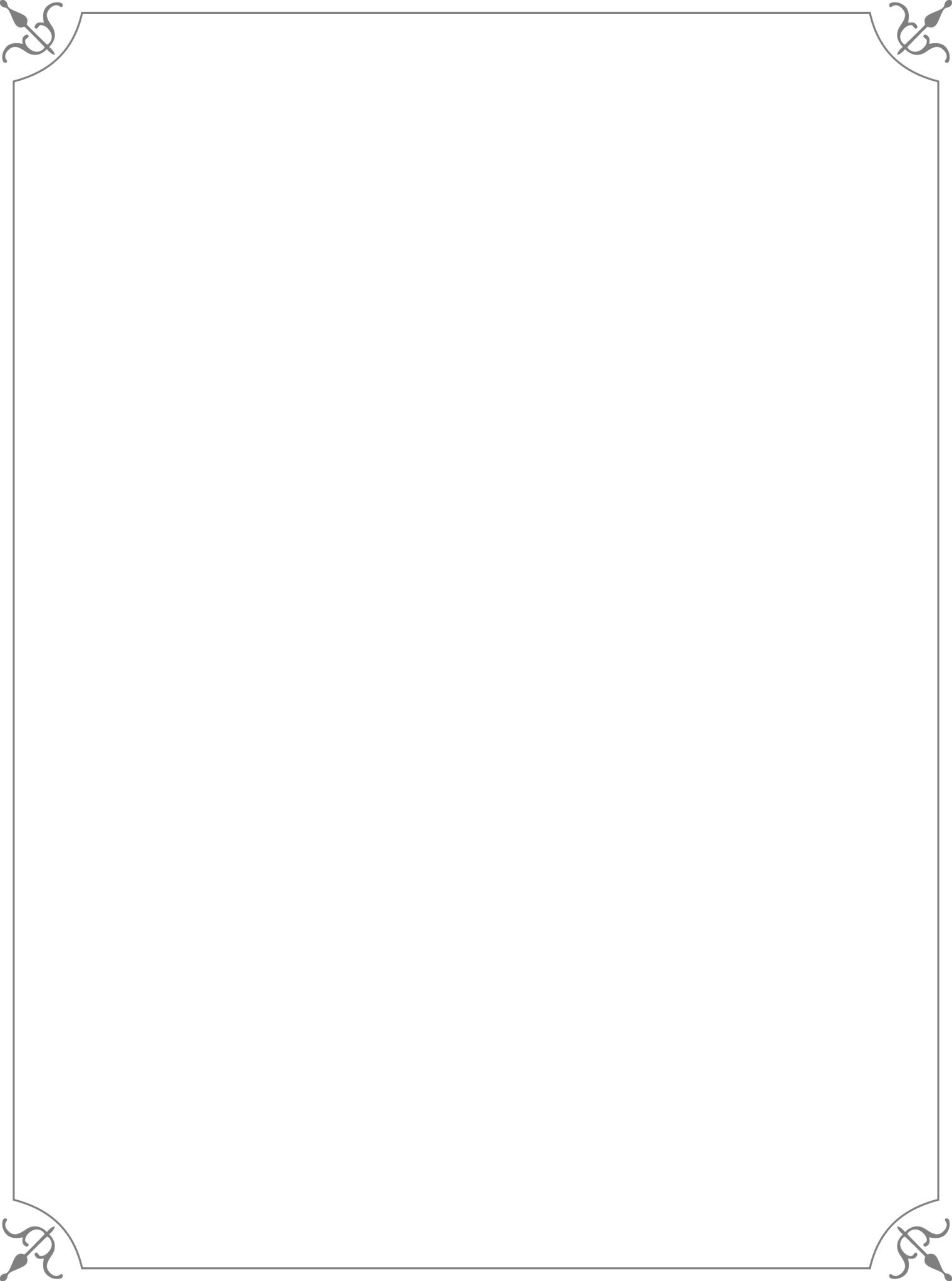
*Service includes White China & Stainless Silverware Choice of Linen Cloths & Napkin in Select Colors*

*Centerpieces of Floating Candle, Mirror & Votive Candles*

*$55.00 per person*

*Service Charge & 6% PA Sales Tax Additional*

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## Premium Reception Package

###### Cocktail Hors D’ Oeuvres

*Assorted Cheeses & Fresh Vegetables with Crackers & Dips Fresh Vegetables Crudité w/ French Onion & Ranch Dip*

###### Choice of Four Appetizers

Served Buffet Style or Butler Passed

\*\*Ice Display Jumbo Shrimp Cocktail w/ Lemon, Cocktail & Hot Sauces Caprese Skewers, Fresh Mozzarella, Kalamata Olive & Heirloom Tomato 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 Crouton, Prosciutto Wrapped Asparagus, Sundried Tomato Cheese Tarts,

Yukon Gold Potato Pancake w/ Caramelized Onion Sour Cream, Baked Brie and Raspberry,

Smoked Salmon Canape

Goat Cheese, Pecan & Dried Apricot Canape Spanakopita-Spinach and Feta Triangles Gazpacho & Baby Shrimp Shooter

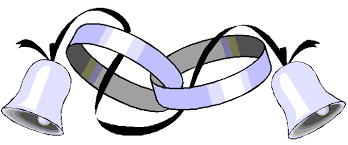
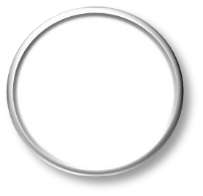
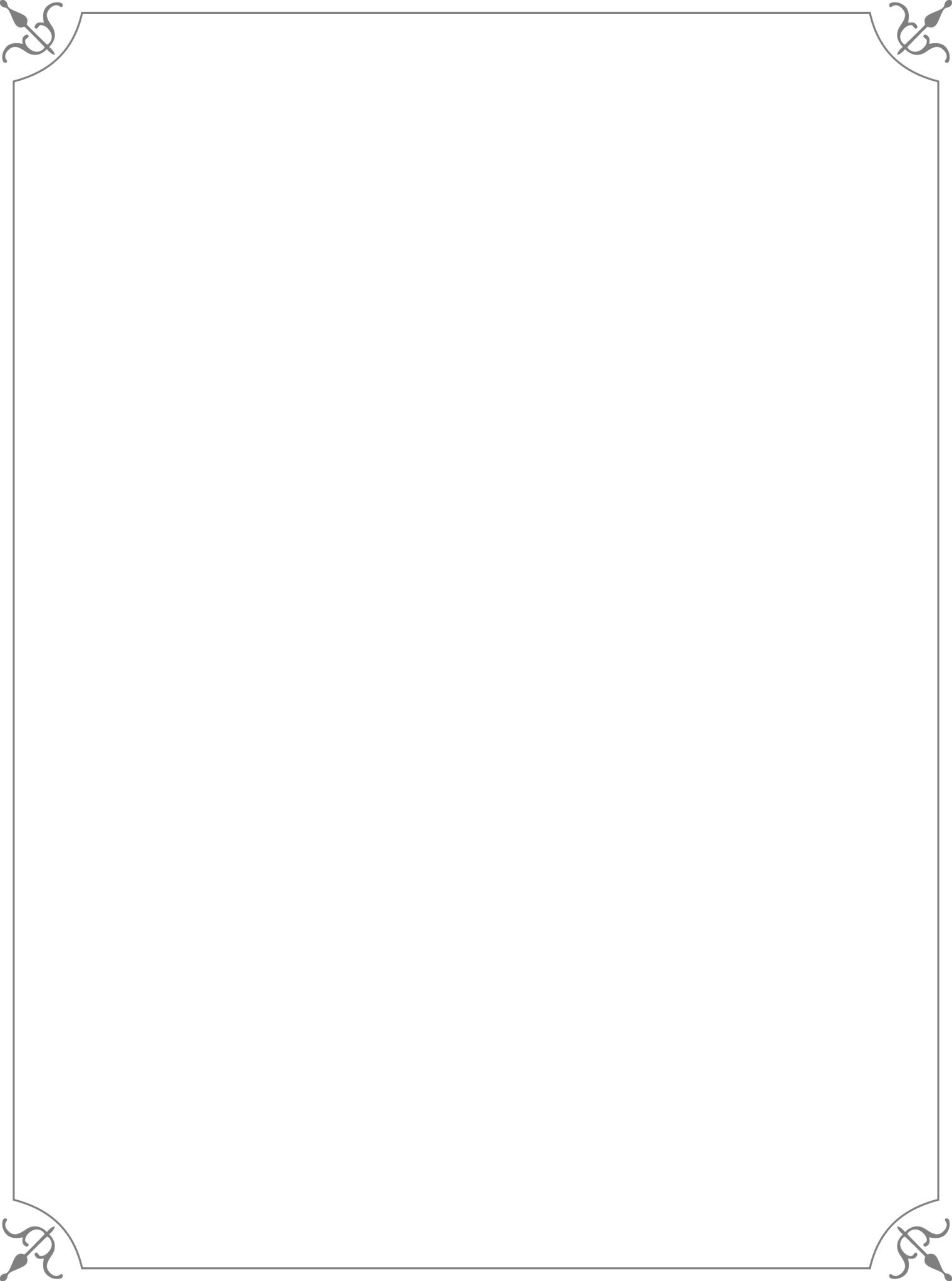
Mac & Cheese Bites

Shrimp Tempura w/ Sweet & Sour Sauce

***Dinner Services***

Wedding Toast Service Ice Water Table Service

China & Silverware Service w/ Linen Cloths & Napkins



### Chef Station Dinner Menu

***Salad Bar***

*Traditional Caesar Salad*

*Chef Tossed Fresh Romaine, Parmesan Cheese, Creamy Dressing, Pumpernickel Croutons Garden Salad*

*Baby Field Greens, Romaine Lettuce, Grape Tomatoes, English Cucumber, Peppers, Hard Boiled Egg, Carrots, Croutons, Shredded Parmesan, Peppers Caesar, Vinaigrette, French & Ranch Dressings*

***Martini Mashed Potato & Fresh Vegetable Station***

*Yukon Gold Mashed Potatoes & Sweet Potatoes, Grilled 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 & Baby Shrimp Scampi Garlic Breadsticks*

***Carving Station***

*Select Two*

***Herb 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***

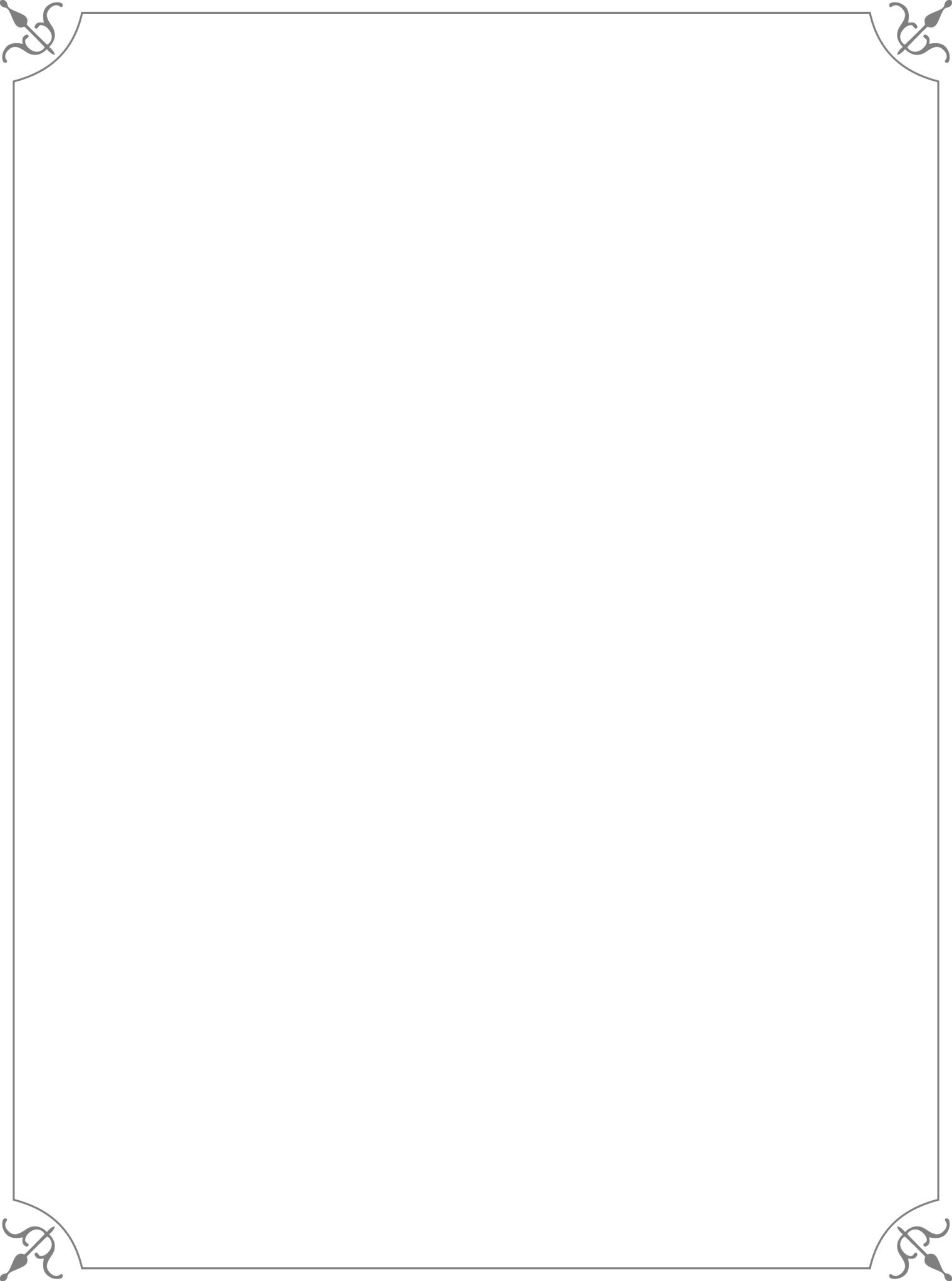
*Green peppercorn Brandy Sauce & Red Wine Demi*

***Custom Designed Wedding Cake*** *Personalized Wedding Cake Selection of Flavors & Fillings*

*Freshly Brewed Coffee, Hot Tea & Seasonal Hot Beverage*

##### $65.00 per person

*Service Charge & 6% PA Sales Tax Additional*



## Premium Grill Buffet Package

***Cocktail Hors D’ Oeuvres***

*Assorted Cheeses & Fresh Vegetables with Crackers & Dips Fresh Vegetables Crudité w/ French Onion & Ranch Dip*

***Shrimp Cocktail Ice Display*** *Chilled Peel on Shrimp, Ice Display Cocktail Sauce & Fresh Lemons*

***C hoice of Three Hot Appetizers***

Caprese Skewers, Fresh Mozzarella, Kalamata Olive & Heirloom Tomato 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,

Spanakopita-Spinach and Feta Triangles

***Dinner Services*** *Wedding Toast Service Ice Water Table Service*

*Dinner Buffet w/ Grill Chef*

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

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#### Dinner Buffet with Grill Chef

Selection of Fresh Rolls & Butter

###### Garden Salad Bar

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

Shredded Cheese, 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

Or

###### Macaroni & Cheese Bar

###### Classic Comfort w Topping Selections

Bacon Bits, Prosciutto, Spring Peas, Crispy Onions

###### Fresh Sweet Corn

Steamed on the Cob

w/Cajun Spice & Drawn Butter

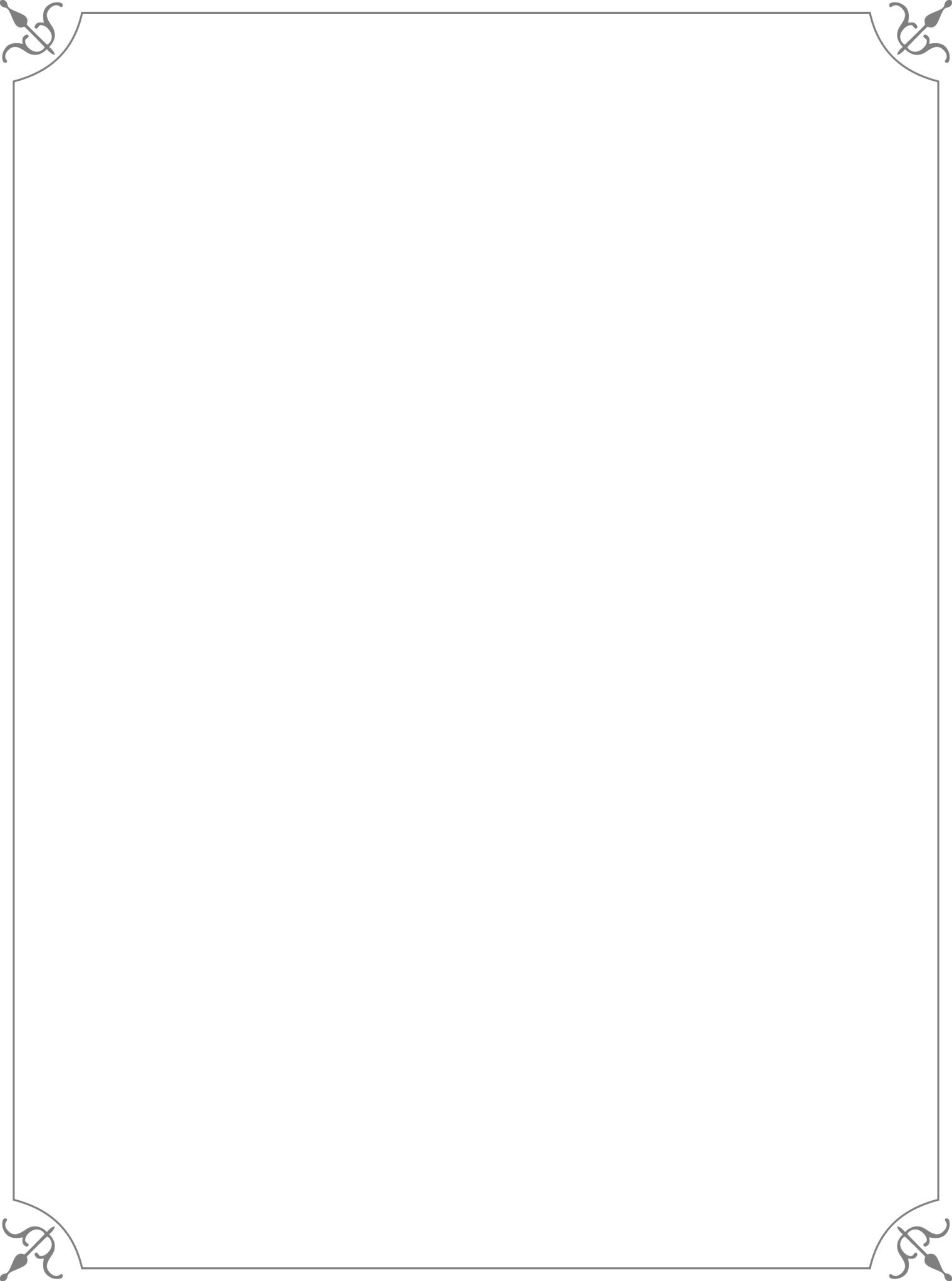
Or

###### Parmesan Crusted Creamed Corn w/ Spinach

###### Grilled Summer Vegetables

###### Balsamic Marinated Zucchini, Squash, Carrots, Ped Pepper

###### ,

**Grilled Entrée Selections**

**Guest selected Entree Choice**

###### 

###### 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

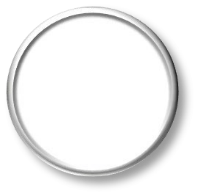
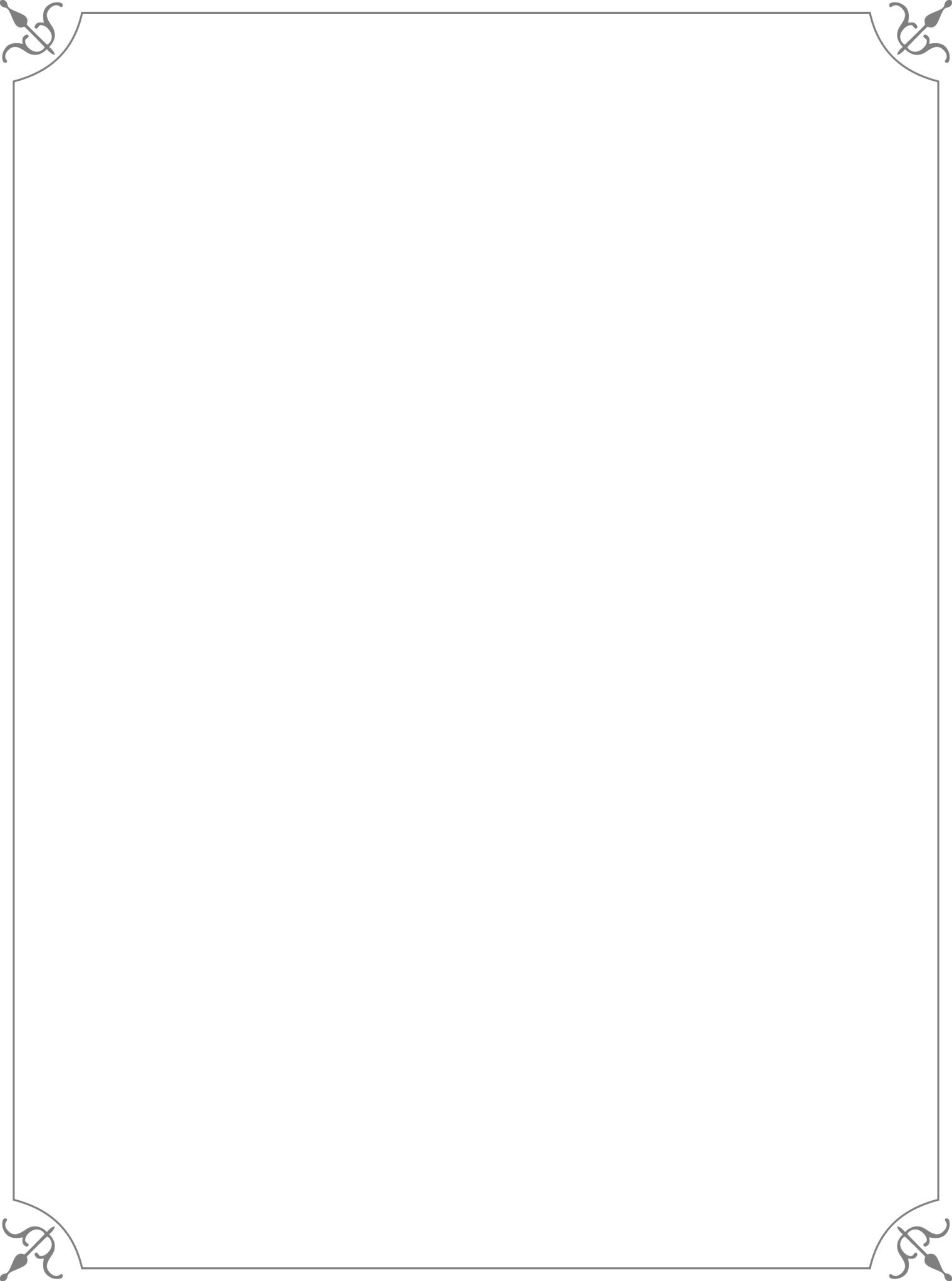
#### grad_border.jpgCelebration Service

***Custom Designed Wedding Cake*** *Personalized Wedding Cake Selection of Flavors & Fillings*

***Freshly Brewed Coffee, Hot Tea & Specialty Hot Beverage***

##### $65.00 per person

*Service Charge & 6% PA Sales Tax Additional*



***Backyard Barbecue Wedding Package***

###### Cocktail Reception

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

###### Choice of Three Hot Appetizers

Caprese Skewers, Fresh Mozzarella, Kalamata Olive & Heirloom Tomato 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,

Spanakopita-Spinach and Feta Triangles

#### Beverages

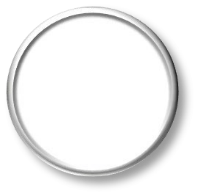
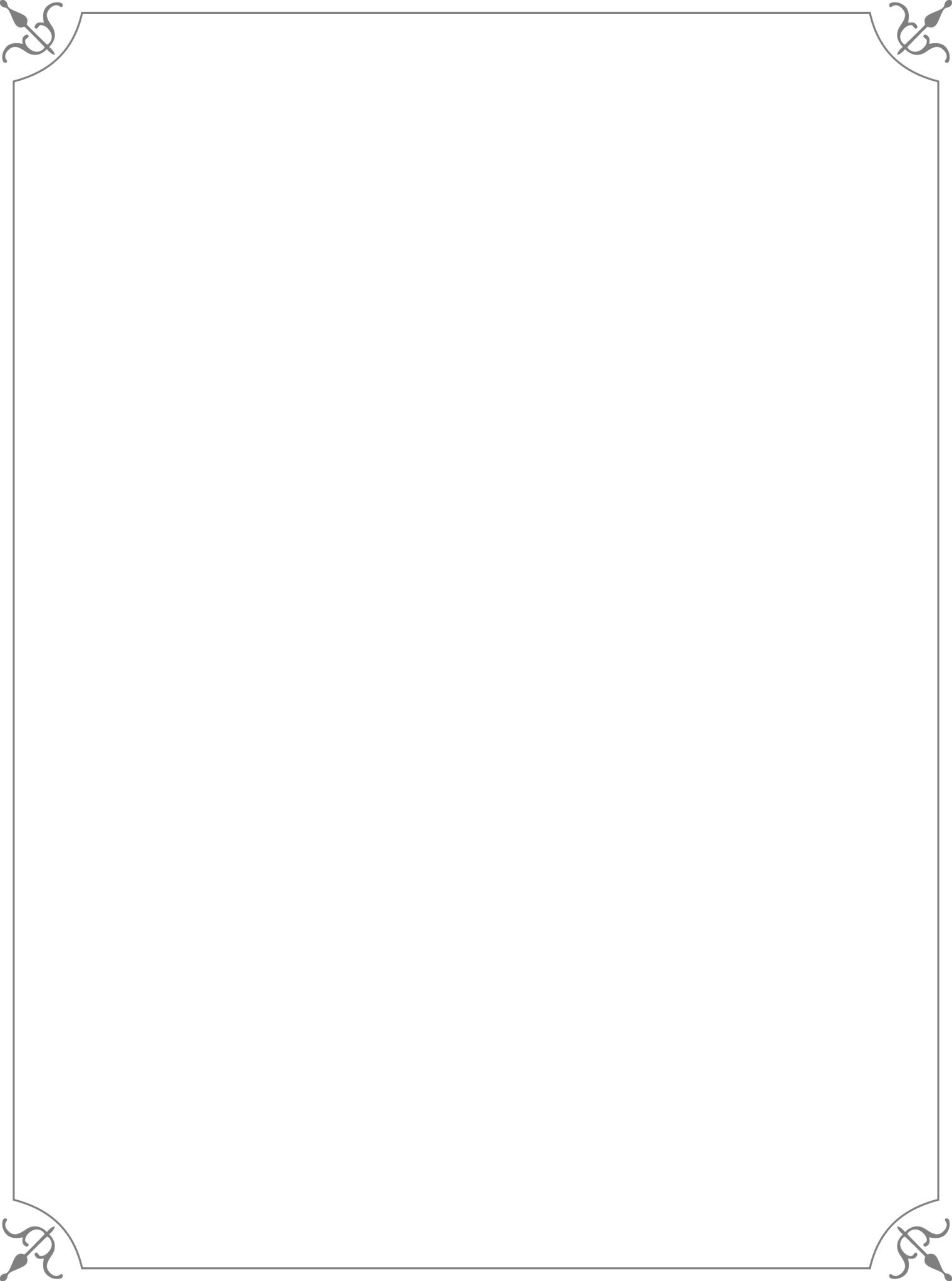
###### Iced Tea & Peach Limeade

***Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea***

***Dinner Service***

Wedding Toast Service Dinner Buffet w/ Grill Chef

China & Silverware Service w/ Linen Cloths & Napkins



### Grill Chef BBQ Dinner Buffet

###### Green Chili & Cheddar Cornbread & Butter Garden Salad Bar

Baby Field Greens w/ Heirloom Grape Tomatoes, English Cucumbers, Shredded Carrots,

Tri Colored Peppers,Shredded Cheese, Pumpernickel Croutons, House made Red Wine Vinaigrette, Fresh Herb Ranch & Sweet Onion French

###### or

***Seasonal Specialty Salad Bar***

Baby field Greens w/Seasonal Fruits & Candied Nuts, Dried Cranberries, Sharp Cheddar Cheese, Pumpernickel Croutons

Pomegranate Vinaigrette, Fresh Herb Ranch Dressings

***Barbecue Buffet*** *Pulled Roast Pork en Natural Jus Slow Cooked Barbecued Brisket*

Fresh Herbed Salmon Sliders w/ Lemon Dill Aioli, Baby Greens & Heirloom Tomato

Homemade Kaiser & Mini Pumpernickel Rolls Spicy & Mild Barbecue Sauces, Louisiana Hot Sauce

Bread & Butter Pickles & Crisp Onion Straws, Dijon Mustard & Siracha Sauce 3 Cheese White Cheddar Mac & Cheese

Roasted Sweet Potato Wedges Barbecued Boston Baked Beans

Grilled Fresh Sweet Corn w/ Butter & Spice Bland Rub

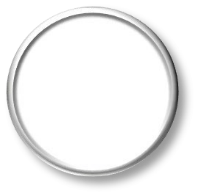
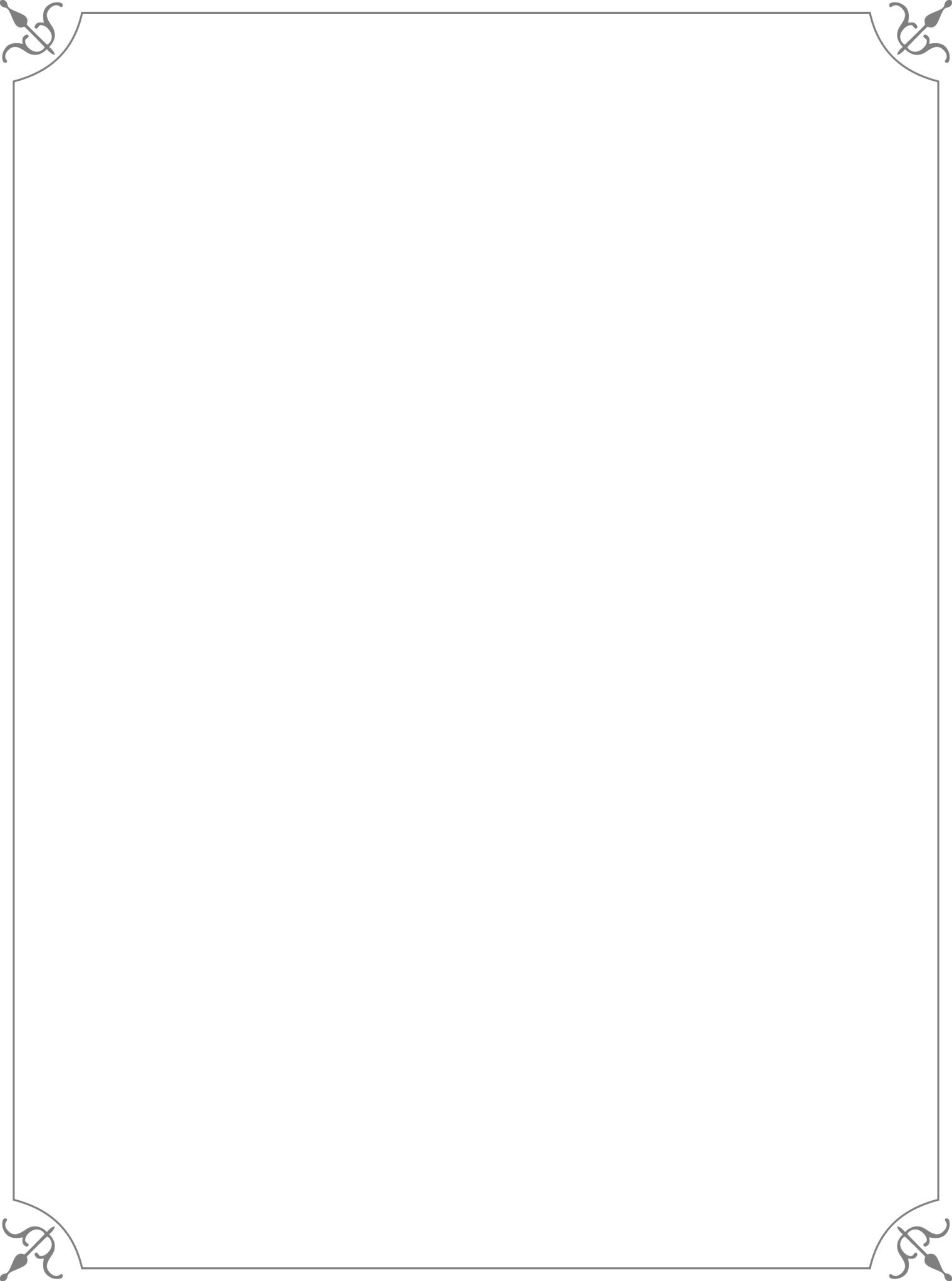
***Custom Designed Wedding Cake*** *Personalized Wedding Cake Selection of Flavors & Fillings*

###### After Dinner Snacks

Assorted Chips, Pretzels & Dip

*$50.00 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, Fresh Lime Juice, Fresh Lemon Juice, Grenadine, Lime Juice, Simple Syrup, Manhattan Mixer

Garnishes- Orange, Lemon & Lime wedges, Maraschino Cherries, Olives, Onions, Sugar, Rock Salt, Glass Salter, Bar Shakers, Spoons, Muddle, Church Keys, Speed Rails Cork Screws, Bottled Beer Tubs (optional)

Plentiful Ice, Durable Clear Plastic Drinkware, Stir Sticks, Cocktail Napkins, Ice Tubs, Set Up, Corkage & Tear Down

Signature Drink Presentation & Service Champagne Fountain

Large Ice Bins with Ice for:

Beer Selections & Wine Set up & Drink Preparation

Build a Bar Set w/ Bar Height Finished Service Area, Back Bar Presentation & Refuse Removal

Additional Items available based on Bar Selections

###### $10.00 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*