



# Brandywine Plaza



HOTEL & CONVENTION CENTER



## OUR WEDDING PACKAGES ARE INCLUSIVE OF

### SERVICES

Sales Manager that will work side by side with you  
to create your Dream Wedding  
Butler Hors D' Oeuvres

### ACCOMMODATIONS


Personalized Room Block for your Guests at a Discounted Rate  
Complimentary Suite for the Bride and Groom  
on the evening of the reception

### BAR SERVICES

Private Hospitality Room for the Bridal Party During Cocktail Hour  
Including Beer, Wine, Assorted Soft Drinks and Hors d' Oeuvres  
Champagne or Sparkling Cider Toast for all Guests

### FEATURES

Floor Length White Table Linen  
Wide Range Selection of Napkin Color to  
personalize your Wedding  
Plated Dinner or Buffet Style Dinner  
Private Menu Tasting for up to Two guests  
All Inclusive Pricing



# Krystal



## PACKAGE FEATURES

**FIVE HOUR WEDDING RECEPTION**

**FOUR HOUR OPEN BAR**

*Beer, Wine, and Assorted Soft Drinks*

\*additional \$10.00 per person for Deluxe Brands or  
an additional \$12.00 per person for Top Shelf Brands

**BUTLERED HORS D' OEUUVRES**

*Selection of Four*

**DISPLAY STATION**

*Either during the Welcome Reception or Cocktail hour*

## MENU STRUCTURE

**SELECTION OF ONE APPETIZER OR SOUP**

**SELECTION OF ONE SALAD**

**SELECTION OF ONE STARCH AND VEGETABLE**

**UP TO TWO ENTREE SELECTIONS**

**WEDDING CAKE DESSERT**

*with choice of Coffee and Hot Tea  
service or stations*

\*all packages can be customized to fit your needs



# Sapphire



## PACKAGE FEATURES

**FIVE HOUR WEDDING RECEPTION**

**FOUR HOUR OPEN BAR**

*Beer, Wine, and Assorted Soft Drinks*

\*additional cost per person for Deluxe Brands or  
an additional cost per person for Top Shelf Brands

**BUTLERED HORS D' OEUVRES**

*Selection of Six*

**DISPLAY STATION**

*Either during the Welcome Reception or Cocktail hour*

## MENU STRUCTURE

**SELECTION OF ONE SOUP AND ONE SALAD**

**BUFFET SELECTION OF TWO VEGETABLES**

**BUFFET SELECTION OF TWO STARCHES**

**TWO ENTREE SELECTIONS**

**WEDDING CAKE DESSERT**

*with choice of Coffee and Hot Tea  
service or stations*

**VIENNESE TABLE**

*Extravagant Display of Cakes, Pies, Mousses, Éclairs,  
Chocolate Covered Strawberries, and Mini Pastries*



\*all packages can be customized to fit your needs





# Display Stations



## CLASSIC CHEFS TABLE

### IMPORTED AND DOMESTIC CHEESE DISPLAY

*garnished with fruit and berries*

GOURMET CRACKERS, FRESH BAKED HERB FOCACCIA,  
AND CRISPY SLICED FRENCH BAGUETTES

### VEGETABLE CRUDITÉ

*served with our Peppercorn Parmesan Dipping Sauce*

### SLICED SALAMI, PEPPERONI, AND PROSCIUTTO

### FRESH MOZZARELLA CHEESE AND TOMATO SKEWERS

*served with a Reduced Balsamic drizzle*

ROASTED PEPPERS, KALAMATA OLIVES, PEPPERONCINI,  
AND ARTICHOKE HEARTS



## MEDITERRANEAN DISPLAY

### SLICED FETA CHEESE AND KALAMATA OLIVES

### STUFFED GRAPE LEAVES

### BABA GHANOUSH

### TAPENADE

*served with Pita Bread*

### GRILLED FLAT BREADS

*served with Roasted Red Pepper Hummus,  
Garlic Hummus and Traditional Hummus*

### GRILLED CHICKEN AND BEEF SATAY

*with, onion, capers, tomatoes, and fresh lemon*





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# Menu

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## APPETIZERS

### MARYLAND BROILED CRAB CAKE

*with Field Greens and Old Bay Sauce*

### RIGATONI A LA CARMELO

*with Baby Shrimp in a Blushing Cognac Sauce*

### TRI COLORED TORTELLINI

*in a White Wine Parmesan Cream Sauce*

### STUFFED PORTOBELLO MUSHROOMS

*Trio of Three Cheese, Spinach, and Tomato*



## SOUPS

### ITALIAN WEDDING SOUP

### CRAB BISQUE

### TOMATO SOUP WITH ROASTED GARLIC AND HERBS

### TRADITIONAL CHICKEN NOODLE



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## SALADS

### CAESAR SALAD

*Romaine Lettuce with Freshly Shredded Parmesan  
and Garlic Herbed Croutons*

### WEDGE SALAD

*A Quarter Head of Crisp, Fresh Lettuce, Blue Cheese,  
Grape Tomatoes, and Bacon*

### CROWNE SALAD

*Spring Mix with Chopped Plum Tomatoes, Kalamata olives,  
Avocado, Red Onion, Feta Cheese,  
served with a Balsamic Vinaigrette Dressing*

### STRAWBERRY SPINACH SALAD

*Baby Spinach, Red Onion, Crumbled Blue Cheese,  
Sliced Strawberries, Toasted Almonds,  
served with a Red Wine Vinaigrette Dressing*



## VEGETABLES

### VEGETABLE MEDLEY

### GREEN BEANS ALMANDINE

### ROASTED ASPARAGUS

### JULIENNE CARROTS WITH SHALLOTS, SAGE, AND THYME



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# STARCHES

RICE PILAF

NEW ENGLAND PARSLEY POTATOES

POTATOES AU GRATIN

GARLIC MASHED POTATOES

ROSEMARY ROASTED POTATOES



# ENTREES

## POULTRY

### CHICKEN CHAMPAGNE

*Sautéed Boneless Breast of Chicken Served with a Delicate  
Champagne Cream Sauce*

### CHICKEN FORESTIERE

*Sautéed Boneless Breast of Chicken Served with a Wild  
Mushroom Cognac Sauce*

### CHICKEN FRANCESE

*Egg Battered and Finished in a Light  
Lemon Beurre Blanc Sauce*

### CHICKEN PICCATA

*Sautéed in a Lemon Parsley Caper Sauce*

### CHICKEN CACCIATORE WITH TOMATO BASIL SAUCE

*Boneless Breast of Chicken in Tomato Gravy of Bell  
Peppers, Onions, Peas, Mushrooms, Wine and Garlic*



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## BEEF

### SLICED ROAST SIRLOIN

*Thinly Sliced and Served with a Wild Mushroom Bordelaise*

### SESAME GARLIC MARINATED LONDON BROIL

*Served in a Lemongrass Sauce*

### FLANK STEAK MARSALA

*Sautéed in a Sweet Marsala Wine Sauce with Fresh Mushrooms and Capers*

### ROASTED PORK LOIN

*Rubbed with Whole Grain Dijon, Complimented by a Caramelized Apple and Raisin Chutney*

### PIT FIRED HAM

*Glazed with Pineapple and Mango Maple Syrup*




## FISH

### MARYLAND CRAB CAKES

*Jumbo Lump Crab Meat Served with our own Remoulade Sauce and Roasted Corn Salsa*

### CAJUN SEARED SALMON

*Cajun Spices and Cucumber Wasabi Cream Sauce*







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### **HERB CRUSTED COD**

*With a Light Country Dijon Cream Sauce*

### **BROILED FLOUNDER**

*with Rock Shrimp in a Light Lobster Sauce*

### **BROILED TILAPIA**

*With a Cilantro Lime Beurre Blanc*



## **VEGETARIAN**

### **QUINOA CAKE STUFFED PEPPERS**

*Quinoa Cakes filled with a blend of Onion, Garlic, Mushrooms, Carrots, and Squash*

### **EGGPLANT PARMIGIANINO**

*layered with Mozzarella Cheese and Italian Bread Crumbs*

### **POTATO GNOCCHI**

*Served in a Choice of a White Wine Parmesan Cream, Pesto, or Vodka Cream Sauce*

### **TRI COLORED TORTELLINI**

*in a White Wine Parmesan Cream Sauce*

### **PASTA PRIMAVERA**

*Penne Pasta tossed with an assortment of Fresh Vegetables in a White Wine Garlic Sauce  
(Whole Wheat Pasta is available upon request)*



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# DESSERTS

## NEW YORK STYLE CHEESECAKE

*with choice of topping*

## CRÈME BRULÉ CHEESECAKE

*with Caramel Sauce*

## CHOCOLATE OR STRAWBERRY MOUSSE

*in a Delicate Chocolate Shell*

## CHOCOLATE TRUFFLE TORTE

## FRUIT TART

*Filled with Chocolate Mousse and Garnished with  
Seasonal Berries*

## BANANAS FOSTER

*Served over Vanilla Bean Ice Cream*

## APPLE NORMANDY

**AMARETTO, CREME DE MENTHE, OR  
GRAND MARNIER MOUSSE**





# Menu Upgrades



## ENTREES

### NEW YORK STRIP STEAK

*Flame Grilled Medium with Peppercorn Seasoning*

### CITRUS CHILEAN SEA BASS

*Served with a Pineapple Mango Chutney*

### FILET & STUFFED SHRIMP

*4 oz. Filet Mignon and 3 Jumbo Crab Stuffed Shrimp  
Served with a Duo of Sauces*

### SURF AND TURF

*4 oz. Filet Mignon and 6oz Australian  
Cold-Water Lobster Tail*





## DESSERT

### CUPCAKE STATION

*A Variety of Cupcakes and Colors with Buttercream, Cream Cheese, Vanilla, and Chocolate Icing*

### ICE CREAM CART

*Five Varieties of Homemade Ice cream and Water Ice served with Five Toppings*

### VIENNESE TABLE

*Extravagant Display of Cakes, Pies, Mousses, Éclairs, Chocolate Covered Strawberries, and Mini Pastries*

### CHOCOLATE FOUNTAIN

*Milk and White Chocolate with Choice of Five Dipping Sauces*