



deluxe wedding package



Deluxe Wedding Package

(six hour reception with continuous premium open bar, champagne toast and signature cocktail)

Cocktail hour with choice of 6 passed custom or premium hors d'oeuvres and choice of 2 custom stations, 1 premium station, 1 deluxe station, soup, salad, intermezzo, entrées, choice of accompaniments, rolls & butter, Viennese pastry display, ice carving, freshly brewed Colombian coffee, assorted teas, soft drinks, floor-length linens, napkins and complimentary wedding cake service

Soup

(choice of 1)

- Chilled Gazpacho** pureed tomato, fresh vegetables, herbs
- Mushroom Bisque** portobello, crimini, oyster mushrooms, chicken stock, cream, truffle oil
- Tomato Basil** plum tomatoes, roasted garlic, fresh basil, cream
- Lobster Bisque** lobster stock, tarragon cream
- Classic French Onion** caramelized vidalia onions, toasted rustic bread, gruyère cheese
- Italian Wedding** baby spinach, pasta, meatballs

Salad

(choice of 1)

- Market Green Salad** english cucumbers, cherry tomatoes, red onion, raspberry vinaigrette
- Classic Caesar Salad** romaine lettuce, parmesan-anchovy dressing, garlic croutons
- The Wedge** iceberg lettuce, cherry tomatoes, red onion, smoked bacon, crumbled blue cheese
- Vine Ripened Tomato + Fresh Mozzarella** basil, balsamic vinegar

Intermezzo

Lemon sorbet, raspberry, mint

Entrées

(choice of 3, plus vegetarian option)

- Grilled Salmon grain mustard cream sauce
- Flounder Filled with Jumbo Lump Crab white wine cream sauce
- Basil Marinated Jumbo Shrimp remoulade sauce
- Herb Crusted Chilean Sea Bass Dijon mustard, herb bread crumbs
- Chicken Piccata sautéed chicken breast, capers, lemon
- Chicken Marsala frenched chicken breast, wild mushrooms, marsala cream
- "Hunter Style Chicken tomato demi-glace, mushrooms
- Slow Roasted Prime Rib of Beef classic or horseradish crusted with au jus and horseradish cream
- Broiled Filet Mignon 8 oz.
- Grilled Black Angus New York Strip 12 oz.
- Broiled Filet Mignon 8 oz. + Jumbo Shrimp
- Broiled Filet Mignon 8 oz. + Jumbo Lump Crab Cake
- Steaks served with choice of 1 sauce (red wine – peppercorn – bearnaise)
- Zucchini Filled with Quinoa

Add To Entrée

Lobster Tail MKT

Accompaniments

(choice of 2)

- Sautéed broccolini with olive oil, garlic
- Sautéed green beans, julienne red peppers
- Roasted asparagus, white wine
- Sautéed baby carrots, herb butter
- Rice pilaf with fresh herbs, butter
- Herb roasted potatoes
- Yukon gold mashed potatoes
- Potato gratin with parmesan, cream



All deposits are nonrefundable and are required to reserve a date. A guaranteed number of guests with entrée selections must be finalized 10 days in advance. Menu selections must be finalized 30 days prior to the function. All prices are subject to 6% sales tax and a 20% service charge. Prices are effective April 1, 2017 and subject to change without notice. The Commonwealth of Pennsylvania suggests that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.