



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, chair covers and complimentary wedding cake service

Soup

(choice of 1)

- Chilled Gazpacho** puréed tomato, fresh vegetables, herbs
- Chilled Melon Soup** puréed ripe melon, white wine, mint
- Lobster Bisque** maine lobster, cream, sherry
- Classic French Onion** caramelized vidalia onions, toasted rustic bread, gruyère cheese
- Italian Wedding** baby spinach, pasta, meatballs
- Broccoli Cheddar** roasted broccoli, cheddar cheese, garlic croutons
- Sausage & Pepper Bisque** italian sausage, roasted peppers, onions, cream
- California Chicken Noodle** red wine chicken broth, egg noodles, carrots, celery, onion, broccolini

Salad

(choice of 1)

- Market Green Salad** english cucumbers, cherry tomatoes, red onion, balsamic vinaigrette
- Classic Caesar Salad** romaine lettuce, garlic croutons, parmesan-anchovy dressing
- 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 lemon cream sauce
- Basil Marinated Jumbo Shrimp remoulade sauce
- Herb Crusted Chilean Sea Bass herb breadcrumbs, lemon aioli
- Chicken Piccata sautéed chicken breast, capers, lemon
- Chicken Marsala frenched chicken breast, wild mushrooms, marsala sauce
- Chicken Vesuvio peas, potatoes, garlic cream sauce
- 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)
- Roasted Zucchini quinoa, sweet peppers, onions, parsley, basil

Add To Entrée (additional cost)

Lobster Tail

Accompaniments

(choice of 2)

- Sautéed broccolini with olive oil, garlic
- Sautéed green beans, julienne 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, herb breadcrumbs



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 May 1, 2019 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.