

Deluxe Wedding Package

five hour reception with continuous deluxe brand open bar, champagne toast and signature cocktail. Floor length linens, colored napkins, Chivari chairs and complimentary wedding cake service included.

Cocktail Hour

Vegetable Crudités station*, Artisan Cheese station*, Hummus Dip Trio*,
1 premium station, 1 deluxe station & 6 passed hors d' oeuvres

Passed Hors d' Oeuvres

Vegetable Spring Rolls sweet chili- mango sauce
Tomato & Sweet Pepper Bruschetta
Spanakopita
Smoked Salmon* dill cream
Franks Wrapped in Puff Pastry
Mango BBQ Meatballs
Fried Calamari honey- chili dipping sauce
Beer-Battered Baby Shrimp remoulade sauce
Parmesan Chicken* lemon- basil sauce
Chicken & Spinach Meatballs
Tomato Soup* & Grilled Cheese Shot
Coconut Chicken sweet & sour chili sauce
Spinach & Artichoke filled Mushrooms
Grilled Italian Sausage sweet pepper, onion
Beef Chimichurri toasted baguette
Boursin Cheese Mousse Phyllo Cups bacon, chives
Mediterranean Quiche
Fried Mushroom Ravioli
Oysters Rockefeller green herb breadcrumbs, baby spinach
Crab Stuffed Cremini Mushrooms
Big Eye Tuna Tartare* avocado, sesame, ginger- citrus vinaigrette
Citrus Bay Scallop Ceviche* cilantro, orange, lime, lemon
Mini Crab Cakes red pepper remoulade
Bacon-Wrapped Scallops honey- hoisin sauce
Peking Duck Roll sweet chili sauce
Braised Beef Short Rib Slider pickled peppers, challah roll
Truffled Deviled Eggs* caviar, dill
Lobster Bisque Shooter
Grilled Beef Tenderloin tomato jam, crostini
Steak Tartare* capers, radish, mustard vinaigrette
Lobster Salad* sliced cucumber
Four Cheese Manicotti Crepes

Premium Stations

Italian Antipasto Display*

sliced cured prosciutto, genoa salami, capicola, smoked provolone, sun-dried tomatoes, roasted peppers, artichokes, marinated olives

Caprese Antipasto*

sliced beefsteak tomatoes, fresh mozzarella, fresh basil, extra virgin olive oil, balsamic vinegar, french bread

Baby Spinach & Artichoke Dip*

parmesan, jack cheese, flatbread crackers, pita bread

Smoked Salmon Display*

pickled onions, caper berries, hard boiled egg, crostini, herb mayonnaise

Mashed Potato Bar*

yukon gold mashed potatoes, jumbo lump crab, smoked bacon, chopped scallions, crispy onions, cheddar cheese, sour cream, butter, pan gravy

Mac 'n' Cheese Bar

bacon, ham, jumbo lump crab, tomatoes, jalapeño, scallions

Slider Station

beef, crab cakes, chicken parmesan, soft brioche rolls, cheese, pickles, shredded lettuce, sliced tomatoes, herb mayonnaise, spiced mustard, ketchup

Deluxe Stations

Pasta Station

Pasta (choice of 2) penne – farfalle – rigatoni
Sauce (choice of 2) alfredo- tomato marinara- tomato cream- green herb pesto

Parmesan Cheese Wheel Station

housemade linguini, truffle salt, parmesan cheese, red chili flakes, crispy pancetta

Stir-Fry Station

flank steak, chicken, bok choy, sweet peppers, onions, garlic, ginger, broccoli, snap peas, tofu, white rice

Fajita Station*

garlic-lime flank steak, adobo chicken, sweet peppers, onions, lettuce, tomato, salsa, guacamole, cheddar cheese, crema, rice & beans, tortillas

Carving Station*

Herb Roasted Turkey Breast honey mustard, pan sauce

Roast Prime Rib of Beef horseradish cream, spicy mustard

Whole Beef Tenderloin red wine, shallots, roasted mushrooms

Roasted Leg of Lamb tomato jam, balsamic

Pork Loin Roulade spinach, artichokes, sun-dried tomatoes, gruyère cheese

Garlic Roasted Pork Loin white wine pan sauce

Smoked Pit Ham honey mustard, pineapple chutney

Raw Bar*

sun-dried tomato cocktail sauce, red wine mignonette, horseradish, lemon wedges

East Coast Oysters on the Half Shell

Little Neck Clams on the Half Shell

Citrus-Poached Shrimp Cocktail

* Dish is gluten free or can be made gluten free. Please speak to your event manager about any dietary restrictions.

The Commonwealth of Pennsylvania suggests that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Deluxe Wedding Package

Soup or Pasta (choice of 1)

Soup

Chilled Gazpacho* puréed tomato, fresh vegetables, herbs
Chilled Melon Soup* puréed ripe melon, white wine, mint
Roasted Tomato and Basil Bisque*
Lobster Bisque maine lobster, cream, sherry
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

Pasta

Pasta penne – farfalle – rigatoni
Sauce alfredo*- marinara*- tomato cream*- green herb pesto*

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, parmesan
The Wedge* iceberg lettuce, cherry tomatoes, red onion, smoked bacon, crumbled blue cheese, blue cheese dressing
Vine Ripened Tomato + Fresh Mozzarella* basil, balsamic reduction

Entrées (choice of 3, plus vegetarian /vegan option)

Oven Roasted Salmon teriyaki glaze, grilled pineapple
Stuffed Flounder filled with Jumbo Lump Crab white wine lemon cream sauce
Herb Crusted Chilean Sea Bass herb breadcrumbs, lemon aioli
Chicken Francaise egg battered chicken breast, white wine, lemon butter sauce
Chicken Piccata* sautéed chicken breast, lemon caper butter sauce
Chicken Bruschetta breaded chicken breast, diced tomatoes, fresh mozzarella, balsamic reduction, basil
Chicken Marsala* frenched chicken breast, wild mushrooms, marsala 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 – house steak sauce)
Eggplant Rollatini four cheeses, spinach, tomato marinara
Vegan Stuffed Portobello Mushroom peppers, garlic, breadcrumbs, olive oil

Accompaniments (choice of 2)

Sautéed Broccolini* olive oil, garlic
Sautéed Green Beans* julienne peppers
Roasted Asparagus* white wine
Sautéed Baby Carrots* herb butter
Rice Pilaf* fresh herbs, butter
Herb Roasted Potatoes*
Yukon Gold Mashed Potatoes*
Potato Gratin* parmesan, cream, herb breadcrumbs