

Classic Wedding Package

five hour reception with continuous house brand open bar, champagne toast and signature cocktail. Floor length linens and colored napkins

Cocktail Hour

3 custom stations, 4 custom passed hors d' oeuvres

Custom Stations

Vegetable Crudités*

chef's selection of raw seasonal vegetables, green goddess dressing, buttermilk ranch dressing

Artisan Cheese*

assorted cheeses, grapes, dried fruit, dijon mustard, crackers, french bread

Hummus Dip Trio*

assortment of roasted garlic, roasted red pepper, thai chili, chickpea puree, pita bread, flatbread crackers

Custom Passed Hors

Vegetable Spring Rolls sweet chili- mango sauce

Tomato & Sweet Pepper Bruschetta

Spanakopita

Smoked Salmon* dill cream

Franks Wrapped in Puff Pastry

Cocktail Meatballs honey sauce

Fried Calamari honey- chili dipping sauce

Beer-Battered Baby Shrimp remoulade sauce

Parmesan Chicken lemon- basil sauce

Chicken & Spinach Meatballs tzatziki sauce

Tomato Soup* & Grilled Cheese Shot

Coconut Chicken sweet & sour chili sauce

Spinach & Artichoke filled Mushrooms*

Grilled Italian Sausage sweet pepper, onion, marinara sauce

Beef Chimichurri on Toasted Baguette

Mediterranean Quiche

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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

Entrées (choice of 2, plus vegetarian / vegan option)

Oven Roasted Salmon pineapple- teriyaki sauce

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

Eggplant Rollatini four cheeses, spinach, tomato marinara

Vegan Stuffed Portobello Mushroom peppers, garlic, breadcrumbs, olive oil

Slow Roasted Prime Rib of Beef* horseradish cream and au jus

Braised Boneless Short Ribs seasonal vegetables, red wine demi- glace

Broiled Filet Mignon* 8 oz.

Grilled Black Angus New York Strip* 12 oz.

Steaks served with choice of 1 sauce (red wine-peppercorn-house steak sauce) add on Surf Option - Jumbo Shrimp* or Jumbo Lump Crab Cake

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*

Sea Salt Baked Potato* sour cream, butter

* 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.