

Deluxe Wedding Package

Five hour reception with continuous deluxe brand open bar, champagne toast and signature cocktail. Floor length linens, colored napkins, and Chiavari chairs

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

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

Beef Chimichurri toasted baguette

Mediterranean Quiche

Fried Asiago Gnocchi

Baked Stuffed Oysters garlic and herb cheese, sun-dried tomato, pancetta, herbed breadcrumbs

Crab Stuffed Cremini Mushrooms

Big Eye Tuna Tartare* avocado, sesame, ginger- citrus vinaigrette

Citrus Shrimp Ceviche* cilantro, orange, lime, lemon

Mini Crab Cakes red pepper remoulade

Bacon-Wrapped Scallops honey- hoisin sauce

Peking Duck Roll cherry- jalapeño 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, 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 or bbq chicken (choice of 1)
soft brioche rolls, cheese, pickles, shredded lettuce, sliced tomatoes,
herb mayonnaise, spiced mustard, ketchup

Deluxe Stations

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, 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 gravy

Roast Prime Rib of Beef horseradish cream, au jus

Whole Beef Tenderloin red wine, shallot sauce

Roasted Leg of Lamb tomato jam, aged balsamic

Garlic Roasted Pork Loin white wine pan sauce

Smoked Pit Ham honey mustard- pineapple glaze

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 chicken broth, egg noodles, carrots, celery, onion, broccolini

Pasta

Pasta penne – farfalle – rigatoni
Sauce alfredo*- marinara*- tomato cream*- lemon caper butter*

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 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, au jus
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)

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