

Signature Wedding Package

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

Cocktail Hour

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

Premium Stations

(choice of 1)

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 reduction, 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

Custom 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
Beef Chimichurri 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

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 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* \$6 per piece or Jumbo Lump Crab Cake \$12

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.