

WEDDING PACKAGES

At your selected venue

All wedding packages include the following:

- *Wedding detailer to assist with reception plans**
- *Food & Beverage Design and Display Service**
- *Professional Servers & Bartenders**
- *Wedding Cake Cutting Service**
- *Elegant White Scalloped Edged Disposable Wares**
- *White Disposable Flatware & White Paper Napkins**

"THE LILY"

Cheese, Fruit & Vegetable Display

*An assortment of domestic and imported cheeses with fresh fruit and fresh seasonal vegetables
Beautifully displayed with crackers, breads & dips*

Salad Selections

*Mixed Greens Salad with Fresh Vegetables, Cheese & Croutons
Served with Balsamic Vinaigrette & House Made Buttermilk Ranch
OR*

*Classic Caesar Salad
Served with Parmesan Cheese, Croutons & Caesar Dressing*

Entrée Selections

(please choose 1)

*Orange Maple Glazed Chicken Breast
Chicken Breast Florentine
Garlic Parmesan Crusted Chicken Breast
Grilled Chicken Breast with Creamy Dijon Sauce
Grilled Chicken Breast with Mushroom Basil Cream Sauce
Brown Sugar Baked Ham
Bourbon Glazed Pork Loin*

Side Dish Selections

(please choose 2)

*Garden Wild Rice
Roasted Red Potatoes, Garlic Smashed Potatoes
Pennsylvania Vegetable Medley
Seasoned Green Beans, Buttered Sweet Corn & Glazed Carrots*

*Warm Rolls & Whipped Butter
Coffee, Water & Iced Tea Service*

\$55 per person ~ Buffet

\$60 per person ~ Plated

*Add \$10 per person for basic China, silver & glassware
18% gratuity & 6% PA Sales Tax Additional*

"THE ROSE"

Cheese, Fruit & Vegetable Display

*An assortment of domestic and imported cheeses with fresh fruit and fresh seasonal vegetables
Beautifully displayed with crackers & dip*

Hors D'oeuvres Display

(please choose 2)

*Bourbon Glazed or Swedish Meatballs,
Hot Spinach & Artichoke Dip with Crostini
Hot Beer Cheese Dip with Soft Pretzel Dippers
Raspberry & Brie Tartlets, Fresh Bruschetta with Crostini*

Salad Selections

*Mixed Greens Salad with Fresh Vegetables, Cheese & Croutons
Served with Balsamic Vinaigrette & House Made Buttermilk Ranch*

OR

Classic Caesar Salad

Served with Parmesan Cheese, Croutons & Caesar Dressing

OR

Fresh Spinach & Strawberry Salad with Poppy Seed Dressing

Entrée Selections

(please choose 2)

*Orange Maple Glazed Chicken Breast
Garlic Parmesan Crusted Chicken Breast
Grilled Chicken Breast with Creamy Dijon Sauce
Grilled Chicken Breast with Mushroom Basil Cream Sauce
Marinated Baked Chicken Pieces
Chicken Breast Florentine
Brown Sugar Baked Ham
Bourbon Glazed Pork Loin
Marinated Steak Tips with Peppers & Onions
Penne Pasta Alfredo with Roasted Shrimp*

Side Dish Selections

(please choose 2)

Garden Wild Rice

Garlic Smashed Potatoes, Scalloped Potatoes

Roasted Red Potatoes

Mixed Vegetable Medley

Seasoned Green Beans

Buttered Sweet Corn

Glazed Carrots

Warm Rolls & Whipped Butter

Coffee, Water & Iced Tea Service

\$70 per person ~ Buffet

\$75 per person ~ Plated

Add \$10 per person for basic China, silver & glassware

18% gratuity & 6% PA Sales Tax Additional

"THE ORCHID"

Cheese, Fruit & Vegetable Display

*An assortment of domestic and imported cheeses with fresh fruit and fresh seasonal vegetables
Beautifully displayed with crackers & dip*

Hors D'oeuvres Display

(please choose 3)

*Bourbon Glazed or Swedish Meatballs
Hot Spinach & Artichoke Dip with Crostini
Hot Beer Cheese Dip with Soft Pretzel Dippers, Raspberry & Brie Tartlets,
Vegetable Spring Rolls, Fresh Bruschetta with Crostini
Hot Seafood Dip with Flatbread*

Salad Selections

(please choose 1)

*Mixed Greens Salad with Fresh Vegetables, Classic Caesar Salad,
Fresh Spinach & Strawberry Salad with Poppy Seed Dressing
Fruit, Nut & Feta Salad*

Entrée Selections

(please choose 2)

*Orange Maple Glazed Chicken Breast
Garlic Parmesan Crusted Chicken Breast
Grilled Chicken Breast with Creamy Dijon Sauce
Chicken Breast with Mushroom Basil Cream Sauce
Tuscan Chicken
Bistro Roasted Airline Chicken Breast with Champagne Sauce
Chicken Breast Florentine
Brown Sugar Baked Ham
Bourbon Glazed Pork Loin
Stuffed Pork Loin with Sage Bread Filling
Marinated Steak Tips with Peppers & Onions
Filet Mignon with Herbed Butter
Penne Pasta Alfredo with Roasted Shrimp
Maryland Style Crab Cakes*

Side Dish Selections

(please choose 2)

Garden Wild Rice

Garlic Smashed Potatoes, Twice Baked Potatoes

Roasted Red Potatoes, Scalloped Potatoes

Roasted Petite Baby Potato Medley

Mixed Vegetable Medley

Seasoned Green Beans

Buttered Sweet Corn, Glazed Carrots

Roasted Fresh Asparagus with Sea Salt & Black Pepper

*Gourmet Sliced Artisan Breads & Rolls
Served with Whipped Butter*

Coffee, Water & Iced Tea Service

\$90 per person ~ Buffet

\$95 per person ~ Served

Add \$10 per person for basic china, silver & glassware

18% gratuity & 6% PA Sales Tax Additional