

ALL INCLUSIVE
PLATED WEDDING PACKAGES

Packages include food, service ware, linens, plate ware and glasses, service staff & chef, bartender, basic bar package and coffee and tea service. Subject to tax, service fee, gratuity aadditional rental fees.

\$135/pp

- 3 Hors D'oeuvres
- 1 Display
- 1 Salad
- 2 Entrees
- 1 Dessert

\$160/pp

- 5 Hors D'ouerves
- 1 Display
- 1 Salad
- 3 Entrees
- 1 Dessert

\$190/pp

- 7 Hors D'ouerves
- 2 Display
- 1 Salad
- 3 Entrees
- Premium Dessert

Featured Hors D'oeuvres

Perfect for anytime or occasion

- Hoisin-Soy Chicken Skewers
Teriyaki glaze
- Lamb Lollipops (GF) +\$2pp
- Spanakopita
- Asian Pork Meatballs (GF)
- Smoked Crab Dip
sourdough crostini
- Vegetable Dumpling (V)
lemongrass dipping sauce
- Pastrami Rueben Eggroll
- Potato Latkes (GF)
salmon mousse and dill

- Seared Sesame Tuna (GF)
sushi rice cakes
- Asparagus and Asiago (V)
Quiche bites
- Roasted Mushroom and
Tarragon Bruschetta (V)
- Black Bean
charred corn Empanada (V)
- Award Winning Beer
Mac 'n' Cheese Fritters (V)
- Tomato and Basil Bruschetta
(V)

- Bacon wrapped scallops (GF)
horseradish crema
- Moroccan Chicken Skewers
(GF)
Tzatziki
- Spanish Shrimp Skewers
(GF)
tomato and olives
- Lamb Skewers (GF)
Tzatziki, mint and Tahini
- Aloo Gobi Springroll (V)
(potato/cauliflower)
mint Riata dipping sauce
- Gorgonzola stuffed
Prosciutto wrapped Dates
(GF)

Seasonal Hors D'oeuvres

Fall-Winter

- Maple Pumpkin Bisque
Shooter
(V) (GF)
Cinnamon crema
- Crispy Seared Porkbelly
(GF)
Kimchi slaw
- Kennett Square
Mushroom Jalapeno
Popper (V)
- Sweet Potato Flatbread
(V)
Asiago & fresh herbs
- Baked Brie and Stewed
Apple Puffs
(V)
- Apple & Dried Cherry
Stuffing Fritter
brown gravy
- Rosemary Roasted
Butternut Squash Spoon
(V) (GF)
Baratta
- Braised Short Rib (GF)
crispy fried potato

Spring-Summer

- Baked Brie & Balsamic (V)
marinated strawberry puffs
- Cucumber Watermelon
Spoon (V)
Tajin & Feta
- Kani Crab Salad
cucumber wedge
- Shrimp Coctail Shooter
with spicy Sriracha sauce
- Asparagus & Carmelized
Onion Flatbread
roasted garlic & aged cheddar
- Heirloom Tomato
Caprese Salad
fresh Mozzarella & Basil
- Roasted Corn Bique
Shooter
buttered lobster
- Grilled Peach Pork BBQ
Spring Rolls

Display Platters

Sliced Fruit

- Cantaloupe, Honeydew,
Pineapple, Seasonal
Stonefruit, Granny Smith
Apples, Seasonal Berries

Fruit and Cheese

- Honeydew, Cantaloupe,
Pineapple, Grapes, Seasonal
Berries, Dried Cherries and
Cranberries, Cheddar,
Pepper jack, Colby Jack,
Swiss

Charcuterie

- Assorted cured meats,
Roasted Red Peppers, Mixed
Marinated Olives,
Pepperoncini, Marinated
Vegetables (*artichokes,
mushrooms and asparagus*),
Marinated Mozzarella,
Crostini

Crudite

- Carrot, Celery, Red peppers,
Cherry tomatoes, Broccoli,
House-made Ranch Dipping
sauce

Mediterranean

- Dolmas, Roasted Red Pepper
Hummus, Tzatziki, Fresh
Cucumbers, Roasted Garlic,
Marinated Feta, Mixed
Olives, Pita, Naan,
Sesame Crackers

Artisinal Cheese

- Chef's selection of artisinal
cheeses from our local
cheese monger paired with
pickled vegetables and
chutneys.

Salads

Arugula and Bleu

Baby arugula, Gorgonzola crumbles, candied walnuts, dried cherries, spiced cider vinaigrette

Avocado and Orange

Iceberg and romaine lettuce, shredded carrots, radish, roasted tomato filet, orange-ginger dressing.

Chef's Seasonal

Preparation of greens topped with seasonal vegetables and choice of dressing

Caesar

Romaine lettuce, shaved Parmesan, garlic croutons, creamy Caesar dressing

Spring Mix

Mesclun greens, shaved carrots, cucumbers, cherry tomatoes, honey-balsamic dressing

Spinach

Marinated strawberries, goat cheese crumbles, toasted pecans, citrus vinaigrette

Entrees

Chicken Parmigiana

Breaded chicken breast, marinara, fresh mozzarella, spaghetti marinara

Chicken Marsala

Sauteed chicken breast, exotic mushrooms, marsala wine sauce, Whipped potatoes

Pan Seared Bone-In Pork Loin

caramelized garlic whipped potatoes, shaved brussels sprouts and dried cherries, hunter sauce

Tandoori Chicken

Sauteed chicken breast, saffron scented jasmine rice, buttered naan bread, fresh herb and accompaniment

Roasted Tomato and Goat Cheese Chicken Breast

crumbled goat cheese, roasted roma tomatoes, steamed broccoli, citrus zested Israeli couscous

Herb Roasted Pork Tenderloin

Pork Tenderloin, fresh herbs, garlic, creamy risotto primavera

Maryland Style Crabcakes

Char-grilled corn and fennel slaw, lemon-dill sauce, roasted asparagus

Char-Grilled Salmon

Roasted Fingerling Potatoes, creamy spinach, herb oil

Butter-Poached Haddock

Roasted squash and asparagus farro, citrus beurre blanc

Crab Stuffed Flounder

Roasted Red Pepper rice pilaf, green beans

Braised Short Rib

Horseradish mashed potatoes, sauteed spinach, au jus

Seared Filet Mignon

Truffled scalloped potatoes, roasted baby carrots, candied orange peel demi-glace

Pesto Tortellini (V)

3 cheese tortellini, fresh basil pesto, blistered cherry tomatoes, shaved Parmigiano Reggiano

Seasonal Vegetable Lasagna (V)

Pasta, Herb ricotta, seasonal vegetables, mozzarella, bechamel, lemon

Bolognese Lasagna

Pasta, herb ricotta, Bolognese sauce, mozzarella

Linguini in White Wine Clam Sauce

Pasta, diced tomatoes, white wine butter sauce, shaved Parmigiano Reggiano

Brown Butter & Herb Gnocchi (V)

Hand rolled Gnocchi, brown butter, sage, thyme, shaved Parmigiano Reggiano

Roasted Garlic Shrimp Scampi

Cappellini, jumbo shrimp, roasted garlic-lemon sauce, fresh basil, asiago

Crab and Shrimp Ravioli

roasted tomato filet, lobster sauce, micro arugula

Desserts

Cookies and Milk

Chocolate chip, oatmeal raisin, and sugar cookies
with a variety of milk and sweet creams

Ice Cream Bar

Vanilla and Chocolate premium ice cream with six accompaniments

Warm Bread Pudding

Rich and creamy bread pudding served with Vanilla Ice Cream

Miniature Desserts

Assortment of custards, cakes and terrines.

A decorative border consisting of a repeating pattern of stylized leaves and small flowers, framing the entire page. At the top center, there is a small floral sprig with several flowers and leaves.

Considerations

All packages require a minimum of 40 people

All packages include all necessary linens, plateware, utensil and glassware rentals. Upgraded selections are available.

All packages are subject to PA Sales tax of 6% and service charge of 9%.

Serviced events over 75 people subject to an 8% gratuity.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness