

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.*

**\$130/pp**

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

**\$155/pp**

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

**\$180/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*
- Kimchi Rangoon (V)  
*sweet chile sauce*
- 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**

**\$52/\$96**

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

**Fruit and Cheese**

**\$55/105**

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

**Charcuterie**

**\$75/\$135**

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

**Crudite**

**\$45/\$82**

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

**Mediterranean**

**\$58/110**

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

**Artisinal Cheese**

**\$75/\$142**

- 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.*

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## **Considerations**

All packages require a minimum of 40 people

All packages include basic disposables.

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