



## Gold Wedding Package

\$49.95 Per Guest

Brunch Special...ask about our Brunch for your morning reception

Save four dollars per guest when you schedule your wedding reception on any available Friday evening or any available Saturday morning from 11:00 am to 4:00 pm or any time frame on Sundays

- ❖ Limousine Service for the Bride and Groom from the Ceremony to the Reception
- ❖ Private Waiting Area for the Bridal Party
- ❖ Host/Hostess to Attend to the Needs of the Bridal Party
- ❖ Decorated Bridal Table with Candelabra and Fresh Greens
- ❖ Assorted Cheeses and Fresh Vegetable Display with Dip or Three Butlered Hors D'oeuvres Prior to Dinner
- ❖ Full Course Seated and Served Dinner
- ❖ All dinners include salad, entrée with starch and vegetable, fresh rolls and butter, regular and decaffeinated coffee, hot and iced tea
- ❖ Beautifully Decorated Wedding Cake by Our Own Pastry Chef
- ❖ Deluxe Sweets Table with our Pastry Chef's Finest Confections Served for One Hour After Dinner
- ❖ Hurricane Globes, Mirrors, Tapered Candles and Fresh Greens on Guest Tables
- ❖ Floor Length Champagne Table Linens with Champagne Overlays and Linen Napkins
- ❖ Coffee Station for Duration of Reception
- ❖ Bartender and Set-Ups
- ❖ Five-Hour Room Rental

Price is subject to 6% Pennsylvania Sales Tax  
Service Charge Included

### Hors D'oeuvres Selections (Choose Three)

Red Potatoes Stuffed with Smoked Turkey and Papaya

Traditional Beef Kabobs

Mushroom Caps Stuffed with Italian Sausage

Shrimp Egg Rolls

Olive Tapenade - Mixed Chopped Olives on Toasted Baguette

Bourbon Glazed Chicken Satay

Asparagus Tips and Brie on Baguette

### Salad Selection (Choose One)

Spinach and Boston lettuce Tossed with Mandarin Oranges, Pineapple Pieces, Toasted Coconut and Raspberry Vinaigrette

Tomato Salad with Fresh Basil, Mozzarella Cheese and Vinaigrette

Garden Salad with Choice of Dressing

Caesar Salad with Traditional Dressing

### Entrée Selection

(Choose one OR Additional Charge of One Dollar Per Guest for Two Entrées)

#### Fillet of Flounder Stuffed with Shrimp and Crab

Baked Stuffed Flounder Topped with Tomato Basil Cream Sauce, Paired with Rice Pilaf Blend and a Fresh Medley of Match Stick Vegetables

#### Roast Prime Rib of Beef

An Oven Roasted Twelve Once Cut of Beef, Simmering in its own Juices to a Medium Doneness Served with a Baked Stuffed Cheddar Potato and Green Bean Medley

#### Atlantic Salmon Fillet

Fresh Atlantic Salmon Fillet, Oven Fired and Brushed with Apricot Glaze, Paired with Saffron Rice and Sugar Snap Peas Mixed with Baby Carrots

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### Stuffed Chicken Breast

Chicken Breast Stuffed with Sundried Fruit Cornbread Filling, Brushed with Apple Cider Bourbon Glaze, Served with Yukon Gold Whipped Potatoes and Green Bean Medley

### Roasted Pork Loin

Pork Loin Lightly Rubbed with Brown Sugar and Spices, Carved and Topped with Pineapple Mango Glaze, Combined with Sweet Potato Hash and Sugar Snap Peas

### Chicken Cordon Bleu

Boneless Chicken Breast Folded with Locally Cured Ham and Swiss cheese, Tossed in Herb Laced Crumbs, Baked and Drizzled with Mornay Sauce. Served with Oven Roasted Red Potatoes and Green Bean Medley

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