



Taste the Difference

WEDDING MENUS

ALL MENUS ARE FULLY CUSTOMIZABLE

1220 FITZWATERTOWN ROAD

ROSLYN, PA 19001

267-259-8313

Silver Wedding Package

PACKAGE INCLUDES:

*SERVERS, BARTENDERS, BASIC LINENS, CHINA, AND WEDDING CAKE
REHEARSAL DINNER FOR MAXIMUM OF TWENTY GUESTS*

Hors D'Oeuvres (select three)

*Spanakopita
Mini Beef Franks in a Blanket
Teriyaki Shrimp Skewers
Beef Satays
Chicken Satays
Potato Pancakes w/ sour cream
Vegetable Spring Rolls w/ Asian Dipping Sauce
Broccoli & Cheddar Puffs
Garlic & Chive Potato Puffs
Open Faced Mini Ryebeens on Cocktail Rye
Steamed Chicken Pot Stickers w/ Apricot Wasabi
Tomato & Fresh Basil Bruschetta on Garlic Crostini
Marinated Tortellini Kabobs
Assorted Mini Quiche
Endive Stuffed w/ Vegetable Mousse
Prosciutto & Sundried Tomato Pinwheels
Shrimp Soufflé Cups
Mini Meatball Stuffed Mushrooms
Ginger Marinated Salmon Salad on Cucumber
Pecan Crusted Chicken Tenders w/ Maple Honey Mustard*

Appetizer (select one)

*Mixed Field Greens w/ Plum Tomatoes, Cucumbers & Carrots – choice of dressing
Classic Caesar Salad w/ Garlic Croutons and Dressing
Spinach Salad w/ Red Onion, Mushrooms, Crumbled Egg & Bacon Bits – Dijon Dressing
(Assorted Bread Basket w/ Butter)*

Entrée (select two)

*Juicy Herb Roasted Chicken
Pesto Chicken Florentine
Classic Chicken Marsala
Maple Herb Glazed Turkey Breast w/ Cranberry Pecan Stuffing*

SILVER PACKAGE CONTINUED...

Beef Bourguignon

Sliced Roast Beef w/ Root Vegetables and Burgundy Au Jus

Pork Tenderloin w/ Apple Rosemary Stuffing

Pan Seared Pork Tenderloin w/ Dijon Mustard Cream Sauce

Grilled Southwestern Pork Tenderloin

Flounder Florentine

Grilled Teriyaki Salmon

Baked Salmon w/ Dill Butter

Penne Pasta w/ Fresh Tomato Basil

Vegetable Lasagna w/ Basil Cream Sauce

Pasta Alfredo

Vegetables (select two)

Green Beans w/ Fresh Herbs

Glazed Baby Carrots

Roasted Red Bliss Potatoes

Sautéed Spinach w/ Garlic & Olive Oil

Garlic Smashed Potatoes

Saffron & Citrus Basmati Rice

Rice Pilaf

Steamed Broccoli w/ Lemon Butter

Dessert

Assorted Mini Dessert Display

Wedding Cake

Lemonade, Iced Tea, Coffee, & Tea Box

BUFFET - \$53.95 PP SERVED - \$59.95 PP
7% TAX AND 18% GRATUITY

MINIMUM 50 GUESTS

Platinum Wedding Package

PACKAGE INCLUDES:

SERVERS, BARTENDERS, BASIC LINENS, CHINA, AND WEDDING CAKE
REHEARSAL DINNER FOR MAXIMUM OF TWENTY GUESTS

Hors D'Oeuvres (select six)

Marsala Mushrooms in Beggars Purse
Vegetable Dumplings w/ spicy mango dip
Plum Glazed Shiitake Mushrooms Stuffed w/ Pork
Sweet Potato Pancakes w/ Apple Sauce
Smoked Salmon Canapé
Endive Stuffed w/ Herb, Salmon, or Chicken Liver Mousse
Shrimp Shumai w/ Sesame Ginger Aioli
Panko Crusted Szechwan Chicken w/ Peanut Sauce
Mini Beef Wellington
Dijon Crusted Tenderloin on Crostini
Scallops Wrapped in Smoked Applewood Bacon w/ Maple Glaze
Lump Crabmeat Stuffed Mushrooms
Mini Jumbo Lump Crab Cakes w/ Spicy Roumalade
Tuna Carpaccio w/ Wasabi Crème Fraîche
Shrimp & Sweet Corn Cakes w/ Avocado Pico
Lollipop Lamb Chops - Add \$2.50 pp
Jumbo Blue Crab Claws - Add \$2.75 pp

Stationary Grazing Table

Crudités Display, Fruit & Cheese w/ Baked Brie Display, Bruschetta w/ Tortellini Kabobs,
Homemade Tortilla Chips w/ Gourmet Salsas, Crostini, Flatbreads, and Assorted Dips.

Appetizer (select one)

Mixed Field Greens w/ Mandarin Oranges, Feta Cheese, Toasted Walnuts, & Citrus Vinaigrette
Mesclun w/ Dried Cranberries, Glazed Pecans, Poached Pears, & Blood Orange Vinaigrette
Classic Caesar Salad w/ Garlic Croutons & Caesar Dressing
Beefsteak Tomatoes & Buffalo Mozzarella w/ Fresh Basil Vinaigrette
Marinated Grilled Asparagus w/ Roasted Red Peppers, Garlic & Olive Oil
(Harvest Bread Basket w/ Butter)

PLATINUM PACKAGE CONTINUED...

Entrée (select three)

Chicken Breast w/ Wild Mushrooms in Puff Pastry Pillow
Grilled Raspberry Balsamic Chicken Breast
Baked Chicken Stuffed w/ Wild Rice & Pine Nuts
Roasted Cornish Game Hen w/ Orange Cognac Glaze
Chicken Divan
Grilled Beef Tenderloin in Rum Pepper Glaze
Filet Mignon in Brandy Cream Sauce
Veal Medallions in Madeira Wine Reduction w/ Porcini Mushrooms and Caramelized Onions
Savory Veal Marsala
New Zealand Rack of Lamb w/ Mint Sauce
Grilled Petit Lamb Chops w/ Sweet Rosemary Glaze
Seafood Newburg in Puff Pastry Bowl
Almond Crusted Salmon w/ Grand Marnier Sauce
Salmon Brioche w/ Red Pepper Cream
Poached Salmon w/ Cucumber Dill Sauce
Crabmeat Stuffed Flounder Topped w/ Jumbo Shrimp
Asian Pan Seared Chilean Sea Bass w/ Wilted Bok Choy
Grilled Mahi Mahi w/ Mango Salsa
Gnocchi w/ Arugula Cream
Penne Pasta w/ Vodka Cream Sauce
Tortellini Primavera w/ Baby Spinach (red or white sauce)
Lobster Ravioli w/ Baby Bella Mushrooms in a Mornay Sauce

Vegetables (select two)

Green Beans Almandine
Roasted Asparagus w/ Red Pepper Ties
Spinach Soufflé
Glazed Apples & Baby Carrots
Sautee of Baby Vegetables
English Peas w/ Sliced Mushrooms in Butter Sauce
Sweet Potatoes w/ Caramelized Onions & Rosemary
Sweet Potato Soufflé
Fingerling Potatoes w/ Garlic & Herbs
Duchess Potatoes
Almond Wild Rice Pilaf
Mushroom Risotto
Israeli Cous Cous w/ Apricots & Raisins
Twice Baked Potatoes - Swiss & Broccoli, Cheddar & Bacon, Sour Cream & Chive

PLATINUM PACKAGE CONTINUED...

Desserts

Assorted Mini Desserts, and Chocolates

Fresh Fruit Display

Wedding Cake

Flavored Iced Tea & Lemonade, Coffee, & Tea Box

BUFFET - \$65.95 PP SERVED - \$74.95 PP
7% TAX, AND 18% GRATUITY

MINIMUM 50 GUESTS

Wedding Station Package

PACKAGE INCLUDES:

SERVERS, BARTENDERS, BASIC LINENS, CHINA, AND WEDDING CAKE
REHEARSAL DINNER FOR MAXIMUM OF TWENTY GUESTS

Standard Stations (choose two)

Salad - Caesar Salad w/ Grilled Chicken, Pasta Florentine Salad, Tomato & Mozzarella Salad

Pasta - Penne or Linguini Pastas w/ Chianti Marinara, Alfredo, or Fresh Pesto Sauces

Asian - Egg Rolls, Dumplings, Vegetable Fried Rice or Lo Mein, Chicken or Beef Stir Fry. (Add Shrimp \$1.50 pp)

Grazing Table - Grilled Vegetables, Bruschetta Display w/ Tortellini Kabobs, Hummus w/ Pita

Premium Stations (choose two)

Caribbean - Juicy Jerk Chicken, Curry Chicken, Rice & Peas, Fried Plantain

Martini Potato Bar - Garlic Smashed Potatoes, Mashed Sweet Potatoes, in Martini Glass w/ Chicken Marsala, Seafood Newburg, Ground Sirloin Marinara, Sautéed Mushrooms, Onions, or Peppers, and Sour Cream, Chives, Shredded Cheese, or Bacon Bits.

Carving Station - Dijon Crusted Tenderloin, or Maple Herb Glazed Turkey Breast, Warm Blue Cheese & Caramelized Onion Potato Salad, Mini Rolls and Condiments

Mexican - Chicken or Beef Fajitas, Seafood Paella (Saffron Rice w/ Jumbo Shrimp, Crabmeat, & Mussels), Nacho Bar w/ Sour Cream, Guacamole, Salsa, Refried Beans, Melted Nacho Cheese, & Assorted Tortilla Chips.

Neptune - Cold Cocktail Shrimp, Smoked or Poached Salmon Display, Jumbo Blue Crab Claws, Raw Oyster Shooters w/ Cocktail Sauce in Shot Glasses, Served on an Ice Sculpture w/ Lemon Satchels & Condiments.

Add \$5.95 pp for this station

Dessert Table

Mini Desserts, Chocolate Covered Fruits, Pretzels & Candies.

Fresh Melon Bowl w/ Berries

Wedding Cake

Sodas, Waters, Coffee, & Hot Tea

CHEF ATTENDED FOOD STATIONS

STARTING AT \$65.00 PP

7% TAX AND 18% GRATUITY

MINIMUM 50 GUESTS