

Dockside | BENSALEM, PA

Wedding Packages



Docksidebensalem.com | 267-520-7184

1067 Totem Rd | Bensalem, PA | 19020

Buffet

Buffet 1 | \$45

Includes your choice of :

- Two Appetizers
- One Salad
- Three Entrees
- Two Sides
- Assortment of Mini Desserts

Buffet 2 | \$55

Includes your choice of :

- Three Appetizers
- One Salad and One Soup
- Three Entrees
Choose two base and one premium
- Three Sides
- Assortment of Mini Desserts

Buffet 3 | \$65

Includes your choice of :

- Three Appetizers
- One Salad and One Soup
- Four Entrees
Choose two base and two premium
- Three Sides
- Assortment of Mini Desserts
- Custom Cupcake Display

Appetizers

- Fresh Fruit Salad
- Penne Capriccio with Plum Tomatoes & Pesto
- Tomatoes, Mozzarella, & Balsamic Glaze
- Mini Quiche
- Four Cheese Garlic Puff

Soups/Salads

- Garden Salad
- Caesar Salad
- Cold Pasta Salad
- Field Greens with Balsamic Vinaigrette
- Homemade Soup du Jour
- New England Clam Chowder
- Tomato Bisque

Buffet Side Options

- Rice Pilaf
- Baby Red Bliss Potatoes
- Seasonal Vegetable Medley
- Grilled Asparagus
- Buttered Green Beans
- Mashed Garlic Potatoes
- Roasted Baby Carrots



Buffet

Basic Entree Selections

Grilled Chicken Breast
with Artichokes, Tomatoes and Basil Cream

Chicken Francaise Medallions
Lightly Battered with Lemon Caper Sauce

Roast Pork Loin
Stuffed with an Apple Walnut Filling with Calvados Glaze

Vegetarian Lasagna
Fresh Seasonal Vegetables Layered and Baked with Pasta and Pomodoro Sauce

Oven-Roasted Tilapia
With Chive Buerre Blanc

Penne a la Vodka

Premium Entree Selections

Red Snapper
Sauteed Fresh Gulf Snapper with Chive Butter

Gorgonzola Ravioli
With Broccoli Rabe, Roasted Garlic and Extra Virgin Olive Oil

Herb-Roasted Chicken
Chicken breast roasted perfectly using a variety of herbs, seasonings in a buttery pan sauce

Roast Beef Tenderloin
Sliced and served with Perigourdine Sauce

Savory Stuffed Chicken
Half Chicken Breast stuffed with a Garlic Cheese Cream with a hint of Lemon

Asian Style Chicken
Mushroom Stuffed Chicken with an Asian Glaze

Atlantic Salmon
With Orange Ginger Sauce

Oven-Roasted Short Rib
Tender Short Rib Medallions in a Demi-glaze

Crab Cakes
Two Jumbo Lump Crab Cakes

Vegan Friendly Eggplant Parmesan
Oven-roasted Eggplant with fresh Marinara Sauce and Macadamia Nut Mozzarella Cheese



*If I know what love is, it is
because of you."*

— Herman Hesse

Plated

Option 1 | \$42

Includes your choice of :

- Two Appetizers (both stationary)
- One Salad or 1 Soup (host selects, guest chooses)
- Two Basic Entrees
- Two Sides
- Assortment of Mini Desserts

Option 2 | \$52

Includes your choice of :

- Two Appetizers (both butlered)
- One Salad or 1 Soup (host selects, guest chooses)
- Two Basic Entrees
- One Premium Entree or One Action Station
- Three Sides
- Assortment of Mini Desserts

Option 3 | \$62

Includes your choice of :

- Three Appetizers (all butlered)
- One Salad or 1 Soup (host selects, guest chooses)
- Two Basic Entrees
- One Premium Entree
- One Action Station
- Three Sides
- Choice of Two Gelato Flavors (stationed)
- Assortment of Mini Desserts

"And I'd choose you; in a hundred lifetimes, in a hundred worlds, in any version of reality, I'd find you and I'd choose you."

— Kiersten White

Appetizers

- Crudités with Dressing
- Cherry Tomatoes filled with Ricotta and Herbs
- Four Cheese Garlic Puff
- Asian Spring Rolls with Duck Sauce
- Prosciutto & Fruit
- Bacon-wrapped Scallops
- Mushroom Caps with Baked Brie
- Coconut Shrimp
- Miniature Crabcakes
- Spinach & Artichoke Torte

Butlered

- Shrimp Cocktail
- Clams Casino
- Lollipop Lamb Chops
- Miniature Crab Springroll
- Mushroom Caps with Crabmeat
- Cherry Tomatoes filled with Ricotta & Herb
- Four Cheese Garlic Puff Pastry
- Chicken Satay
- Prosciutto-wrapped Melon
- Smoked Salmon

Sides

- Rice Pilaf
- Baby Red Bliss Potatoes
- Seasonal Vegetable Medley
- Grilled Asparagus
- Buttered Green Beans
- Mashed Garlic Potatoes
- Roasted Baby Carrots

Soup/Salads

- Seasonal Garden Salad
- Caesar Salad
- Cranberry & Walnut Salad
- Fresh Fruit Salad
- Seasonal Soup
- Crab Bisque

Plated

Basic Entrees Selections

Roast Beef Tenderloin

Oven-roasted Beef Tenderloin in a Cherry and Port Wine Demi-glace

Parmesan-Crusted Chicken Breast

With Fresh Pomodoro and Parmesan

Chicken Picatta

With Lemon, Capers, and White Wine

Atlantic Salmon

With Orange Ginger Sauce

Pork Tenderloin

Garlic Roasted with Rosemary au Jus

Vegetarian Lasagna

Fresh Seasonal Vegetables layered and baked with Pasta and Pomodoro Sauce

Penne in a Vodka Rosé Sauce

Chicken Marsala

Flour-dusted Chicken Breast in a traditional Marsala Sauce

Chicken Parmesan

Golden-fried Chicken Breast topped with house-made Marinara Sauce and Fresh Mozzarella Cheese

Chicken Francaise

Flour-dusted and pan-fried Chicken Breast in a White Wine and Lemon Pan Sauce

Grilled Skirt Steak Chimichurri

Marinated and grilled Skirt Steak in a zesty Herb Chimichurri Sauce

Shrimp Scampi

Jumbo grilled Shrimp over Linguini with Bell Peppers and Vidalia Onions in a White Wine and Garlic Sauce

Premium Entree Selections

Prime Rib

Slow Roasted to Perfection with Natural Jus

Chicken Saltimbocca

Stuffed Chicken Breast filled with Prosciutto, sharp Provolone and Spinach

Crab Imperial Stuffed Flounder

Fresh Flounder filet stuffed with Crab Imperial

Mushroom Ravioli

Served with Broccoli Rabe and Cream

Blackened Mahi Mahi

Juicy Mahi-Mahi filet rubbed with a spicy blackening seasoning

Action Stations

Choose 1

- Carving Station with Honey Glazed Ham
- Carving Station with Roasted Turkey
- Asian Stir Fry
- Pasta
 - Includes 2 pastas, 3 sauces, and a variety of fresh vegetables*
- Mashed Potatoes
 - All of your favorite potato toppings to build your own delight*



Plated

Appetizers Upgrades

**Add \$8 per person for each
Stationed**

- Fresh Fruit Display
- Large Charcuterie Board
- Scallop Ceviche

Entree Upgrades

Add \$12 per person for each

Truffle Cream Grilled Chicken

*Grilled Chicken Breast in a Truffle Cream Sauce
with Sundried Tomatoes, sauteed Spinach and
Artichoke Hearts*

Scallops & Petite Filet

*Seared Sea Scallops on the side of a Petite Filet
Mignon in a Red Wine Demi-glace Sauce*

Crab Imperial Stuffed Jumbo Shrimp

*Baked Shrimp stuffed with imperial style lump
Crabmeat*

Chicken & Shrimp

*Grilled Chicken Breast and jumbo Shrimp with a
Lemon Burre Blanc*

Italian Style Stuffed Pork Loin

*Center cut pork loin stuffed with sharp provolone
cheese, roaster red peppers and spinach*

8 oz Filet Mignon

With Wild Mushroom Ragout and Merlot Glaze

*"Yours is the light by which my
spirit's born: you are my sun, my
moon, and all my stars."*

— E.E. Cummings

Bar Packages

Beer & Wine - Craft on Draft & Yellow Tail Wines

3 hours \$15.00

4 hours \$20.00

Premium

3 hours \$22.00

4 hours \$26.00

Call

3 hours \$19.00

4 Hours \$22.00



All pricing subject to a 20% service charge plus 6% sales tax. Additional charges may apply. Room rental fees are additional. Pricing is per person, unless otherwise noted.