

Sayre Mansion Inn Classic Package

\$92.00 PER PERSON

PLUS 6% SALES TAX AND 15% GRATUITY OF MENU

MENU

Standing Hors d'oeuvres

Gourmet cheese display with grape clusters, crackers, figs and strawberries

fresh cut fruit and berries

Crudite with classic spinach dipping sauce and hummus dipping sauce

Butlered Hors d'oeuvres (choose 5)

Artichoke cheese squares

Phyllo cups with goat cheese, sun-dried tomatoes and pine nuts

spinach stuffed mushrooms

wild mushroom and fontina cheese pizza

franks in pastry, ketchup and mustard

beef chili croustades

chicken satay with spicy peanut sauce

chicken Dijon morsels

Belgian endive with crab salad

new potatoes stuffed with smoked salmon and horseradish

Served Dinner

Salad (choose 1)

Baby green salad, blush vinaigrette, grape tomatoes

or

mixed greens, white balsamic vinaigrette, grape tomatoes

bread basket and butter roses

Entrée choice

Grilled, marinated London Broil, braciola or barbecued beef brisket *(choose 1)*

Chicken Dijon, Piccata, Marsala or Francaise *(choose 1)*

Garlic smashed potatoes, vegetable rice or angel hair pasta

haricot verts, baby carrots or snow peas

Dessert

Wedding cake

supplied by the customer

Coffee Service

Customer to arrange/provide:

1. Beer, wine and liquor.
2. Entertainment – DJ or Band.
3. Wedding cake.
4. Flowers and decorations.
5. Place cards and table assignments.
6. Favors, toasting flutes for the bride and groom and guest register and pen.

Caterer to arrange/provide:

1. Service personnel, including valet parking.
2. Ice, bar fruit, mixers, soft drinks and bottled waters.
3. Rental of bar tables, poly linens, bar glasses and beverage napkins.
4. Rental of DJ table and poly linen.
5. Rental of **black and white dance floor** in center of room.
6. Rental of poly table linens for cake table.
7. Rental of poly linens for gift and standing hors d'oeuvres tables.
8. Rental of guest tables, **white wood padded chairs, poly ivory linens, cotton napkins, hallmark flatware, Justine china** and table glasses.
9. Rental of heaters or fans are available at an additional charge. *We can discuss this the Thursday before the wedding.*
10. Vendor dinners – DJ, photographer, etc.

Sayre Mansion Elegant Package

\$98.00 PER PERSON

PLUS 6% SALES TAX & 15% GRATUITY OF MENU

MENU

Standing Hors d'oeuvres

Artisan cheese display with grape clusters crackers, strawberries and figs

Fresh cut fruit and berries

Bruschetta Bar

*olive tapenade, tomato/basil, artichoke/parmesan, hummus, walnut/arugula/gorgonzola
tomato/mozzarella/basil, roasted pepper/goat cheese, pate*

Butlered Hors d'oeuvres (choose 5)

Crepes with asparagus
brie and papaya quesadillas
zucchini and parmesan madeleines
miniature quiche
filet mignon morsels, sherry mustard sauce
Danish meatballs in creamy dill sauce
duck wontons with Vietnamese style sauce
curried chicken and almond pinwheels
shrimp with cocktail sauce
crab stuffed mushrooms

Wedding Dinner

Salad

Caesar Salad, parm cheese, croutons and dressing

bread basket and butter roses

Entrée choice (choose 2)

Roast tenderloin of beef or Roast Prime Rib of Beef
Roasted Salmon or Tilapia or Grouper

butternut squash ravioli or spicy vegetable couscous or Yukon gold mashed potatoes
haricot verts or balsamic vegetables or steamed fresh asparagus

Dessert

wedding cake ~ supplied by the customer

chocolate covered strawberry

Coffee Service

Customer to arrange/provide:

1. Beer, wine and liquor.
2. Entertainment – DJ or Band.
3. Wedding cake.
4. Flowers and decorations.
5. Place cards and table assignments.
6. Favors, toasting flutes for the bride and groom and guest register and pen.

Caterer to arrange/provide:

1. Service personnel, including valet parking.
2. Ice, bar fruit, mixers, soft drinks and bottled waters.
3. Rental of bar tables, poly linens, bar glasses and beverage napkins.
4. Rental of DJ table and poly linen or band tent and stage.
5. Rental of **black and white dance floor** in center of room.
6. Rental of poly table linens for cake table.
7. Rental of poly linens for gift and standing hors d'oeuvres tables.
8. Rental of guest tables, **chavari chairs, poly linens, cotton napkins, hallmark flatware, Justine china** and table glasses.
9. Rental of heaters or fans are available at an additional charge. *We can discuss this the Thursday before the wedding.*
10. Vendor dinners – DJ, photographer, etc.

Sayre Mansion Inn Exquisite Package

***\$108.00 PER PERSON
PLUS 6% SALES TAX AND 15% GRATUITY OF MENU***

MENU

Standing Hors d'oeuvres

Porcini fondue with sausage and bread dippers

Fresh cut fruit and berries

Sushi Bar

variety of sushi, pickled ginger, soy sauce and wasabi

Bruschetta bar

*olive tapenade, artichoke/parmesan, tomato/basil, hummus, walnut/arugula/gorgonzola
tomato/mozzarella/basil, roasted pepper/goat cheese, pate*

Butlered Hors d'oeuvres (choose 5)

fontina risotto balls	gouda Crepe Beggar's Purses
celery root pancakes, avocado cream	vegetable sushi
Danish rolled flank steak, horseradish sauce	asparagus prosciutto bundles
duck cassoulet croustades	oriental chicken croustades
crab madeleines, remoulade sauce	scallops wrapped bacon

Wedding Dinner

Salad

Roasted pear salad over baby greens,
gorgonzola, walnuts and balsamic vinaigrette

bread basket and butter roses

Entrée choices (choose 3)

Roast tenderloin of beef or Roasted Prime Rib
Jumbo lump crab cakes or Flounder w/crabmate or Chilean Sea Bass, Mango Salsa
Cornish Game Hens or Chicken in Puff Pastry

Boursin Potatoes, Autumn Potatoes or Nutted Wild rice
Julienne Vegetable, haricot Verts or Steamed fresh asparagus, Roasted Vegetables

Dessert

wedding cake ~ supplied by the customer

Dessert Table

mini bites of: red velvet cake, cappuccino brownie, lemon cheesecake, tiramisu, apple crisp

Coffee Service

Customer to arrange/provide:

1. Beer, wine and liquor.
2. Entertainment – DJ or Band Tent and Stage.
3. Wedding cake.
4. Flowers and decorations.
5. Place cards and table assignments.
6. Favors, toasting flutes for the bride and groom and guest register and pen.

Caterer to arrange/provide:

1. Service personnel, including valet parking.
2. Ice, bar fruit, mixers, soft drinks and bottled waters.
3. Rental of bar tables, majestic linens, bar glasses and beverage napkins.
4. Rental of DJ table and majestic linen.
5. Rental of wood dance floor in center of room.
6. Rental of majestic table linens for cake table.
7. Rental of majestic linens for gift and standing hors d'oeuvres tables.
8. Rental of guest tables, chavari chairs, majestic linens, cotton napkins, silverplate flatware, villeroy and bach china and table glasses.
9. Rental of heaters or fans are available at an additional charge. *We can discuss this the Thursday before the wedding.*
10. Vendor dinners – DJ, photographer, etc.