

WEDDING PACKAGE WITH PASSED HORS D'OEUVRES

\$75.95 per person with a minimum of 25 people

Includes a 3-hour Tier One Open Bar

Hors D'Oeuvres

Choose 3 items, passed for 1-hour

Salad

Choose One

Entree Options

Choose 3 Main Entrees and 2 Sides

All Menus are subject to change.

Menus are subject to a 6% sales tax & 20% service fee unless otherwise noted.

WEDDING PACKAGE WITH THREE COURSE BUFFET

\$84.95 per person with a minimum of 25 people

Includes a 3-hour Tier One Open Bar

INCLUDES ASSORTMENT OF FRESH BREAD AND ROLLS

Salad • (Course 1)

Choose One

Entree Options • (Course 2)

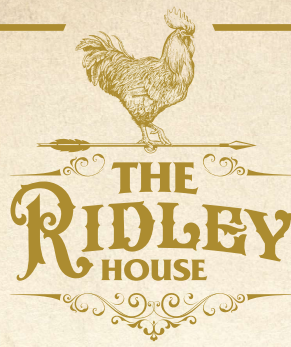
Choose 3 Main Entrees and 2 Sides

Dessert • (Course 3)

Choose One

All Menus are subject to change.

Menus are subject to a 6% sales tax & 20% service fee unless otherwise noted.



Salad Options:

Baby Green Salad
Caesar Salad

HORS D'OEUVRES OPTIONS:

Meat/Chicken

Vietnamese Chicken Satay, Fish Sauce, Caramel, Lime • Short Rib Crostini,
White Bean-Roast Garlic Spread • Lamb Kofta, Green Yogurt, Mint, Dates

Fish/Seafood

Crab-Avocado Crostini • Crispy Rock Shrimp, Chili Aioli, Pickled Radish •
Tuna Nacho • Mini Crab Cakes

Vegetarian

Avocado Crostini, Manchego • Tomato Soup Shooter, Grilled Cheese • Ricotta Crostini Roast Olive, Tomato

Vegan

Mushroom Volvaent • Crispy Tofu Nacho

Gluten Free

Crispy Tofu, Mizuna Pesto, Miso Caramel • Shrimp Skewer, Saffron-Garlic Aioli

ENTRÉE OPTIONS:

Pasta

Penne a la Vodka
Cheese Tortellini Basil Pesto (add \$2 pp)
Rigatoni Meat Bolognese (add \$5 pp)

Seafood served over Rice Pilaf

Teriyaki Salmon
Flounder Stuffed with Lump Crab (mkt price)

Chicken served over Seasonal Vegetables

Gaelic Chicken Irish Whiskey Cream Sauce • Bacon • Mushrooms and Fresh Herbs •
Herb Grilled Chicken with Espagnole Sauce Stock • Vegetable and Garlic Sauce •
Chicken Piccata Lemon and White Wine • Butter and Garlic Sauce (add \$4 pp)
Chicken Parmesan - Breaded Chicken • Mozzarella and Marina Sauce (add \$4pp)

Steak served over Roasted Potato

Sliced Marinated Black Angus Steak
Roast Sliced Strip Loin (add \$12 pp)

Vegan Entrée

(\$16.95 pp additional)

Entrée Selection Upgrades

Medallion Tenderloins Market Price - Please Inquire
Stuffed Lobster with Crab Market Price - Please Inquire
Carving Station - Full ribeye with personal chef
(\$875 flat rate and \$25 pp after 35 people) chef fee of \$75

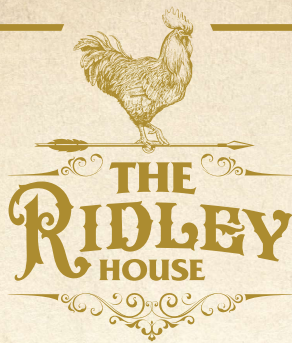
Side Options:

Roasted Red Bliss Rosemary Potatoes
Potato Au Gratin (add \$2 pp)
Yukon Gold Mashed Potatoes (add \$2 pp)

Garden Vegetable Medley
Glazed Carrots (add \$2 pp)
String Bean Almandine (add \$2 pp)

Dessert

Chocolate Brownie
Cheesecake



3 HOUR OPEN BAR BEVERAGE PACKAGES

TIER ONE

2 Hour \$35 per person • 3 Hour \$45 per person

Beers on Tap*

Guinness
2SP Hazy IPA
Miller Light
Yuengling
Towne House IPA
Seasonal IPAs
Seasonal Hazy IPAs

**Bottled Beer Available*

Wine

Red: Cabernet
Sauvignon

White: Chardonnay

Liquor

Vodka-Stateside
Gin-Beefeater
Rum-Don Q
Tequila-Corazon
Bourbon-Jack Daniels
Rye-Dad's Hat
Scotch-Dewars
Irish Whiskey-Jameson

Additional Hour \$20 per person

TIER TWO

2 Hour \$42 per person • 3 Hour \$52 per person

Beers on Tap*

Guinness
2SP Hazy IPA
Miller Light
Yuengling
Towne House IPA
Seasonal IPAs
Seasonal Hazy IPAs

**Bottled Beer Available*

Wine

Red: Cabernet
Sauvignon &
Malbec

White: Chardonnay &
Pinot Grigio

Liquor

Vodka-Tito's
Gin-Tanqueray
Rum-Bacardi, Captain Morgan
Tequila-Casamigos Blanco
Bourbon-Bulleit, Makers Mark
Rye-Bulleit
Scotch-Glenfiddich 12yr
Whiskey-Tullamore Dew

Additional Hour \$20 per person

TIER THREE

2 Hour \$52 per person • 3 Hour \$60 per person

Beers on Tap*

Guinness
2SP Hazy IPA
Miller Light
Yuengling
Towne House IPA
Seasonal IPAs
Seasonal Hazy IPAs

**Bottled Beer Available*

Wine

Red: Cabernet
Sauvignon,
Malbec

White: Chardonnay,
Pinot Grigio,
Sauvignon Blanc

Bubbles: Rose
Prosecco

Liquor

Vodka-Grey Goose & Belvedere
Gin-Bombay Sapphire & Hendricks
Rum-Bacardi, Captain Morgan & Goslings
Tequila-Casamigos Blanco & Reposado
Bourbon-Woodford Reserve & Makers Mark
Rye-Highwest
Scotch-Balvenie, Oban

Additional Hour \$20 per person