

## *The King's Wedding Plated Package*

**Five Hour Reception/Private Hospitality Suite for the Bridal Party/White Linens/Colored Napkins/ Chair Covers and Sashes/Wedding Cake/Up Lighting/ Champagne Toast and Wine & Spirits Open Bar for Four Hours**

*Jack Daniels Whiskey, Seagram's 7 Whiskey, Jim Beam Bourbon, Johnnie Walker Red, Dewar's Scotch, Smirnoff Vodka, Captain Morgan's Spiced Rum, Bacardi Rum, Tanqueray Gin, Jose Cuervo Gold Tequila, Southern Comfort, Amaretto Di Amore, Sambuca, Kahlua, Mailu bay, Triple Sec, Sweet Vermouth, Dry Vermouth, DeKuyper Peach Schnapps, Jacquin's Grenadine, Rose's Lime Juice, Sour Mix, Canyon Road Wines \* Merlot, Chardonnay, Cabernet Sauvignon, White Zinfandel, and Pinot Grigio, Beer select 2 variety keg and a bottled brand \* Miller Light, Michelob Light, Budweiser, Yuengling, Corona, Heineken, Guinness, Sam Adams, Ten Assorted Soft Beverages*

### **Stationary Display of assorted Vegetables/Antipasto Assortment/Ravioli Station and Mexican Cuisine plus Choose Four of the Following**

Smoked Salmon with Capers on Crostinis  
Mini Crab Cakes with Tartar Sauce  
Scallops in Bacon  
Miniature Chicken Cordon Bleu  
Assorted Mini Tartlets  
Stuffed Mushroom

Boneless Chicken Wings  
Pesto Shrimp Skewers  
Beef or Chicken Satay Skewers  
Gingered Chicken Cakes  
Swedish Meatballs  
Hummus Display

### **First Course**

**(Choose One)**

Lobster or Shrimp Bisque  
Caesar Salad with Parmesan Croutons  
House Green Salad with Tomatoes, Cucumbers and Red Onions  
Mixed greens, Apples, Bleu Cheese crumbles, Candied Walnuts & Raspberry Vinaigrette

### **Entrees**

**(Choose Two and One Vegetarian)**

Grilled 8oz Filet of Beef, Red Wine Reduction  
Mediterranean Stuffed Chicken Breast  
14oz Prime Rib, Roasted with Crushed Herbs and Served with Au Jus  
Grilled Breast of Chicken topped with Sundried Tomato and Asparagus Crème  
Broiled Filet of Salmon, Roasted tomato and Asparagus Cream  
Crab Stuffed Flounder, White Wine and Lemon-Crème Sauce  
Apple Walnut Stuffed Pork Loin, Cinnamon Butter  
Chef's Seasonal Vegetarian Dish

**Add \$2.00 per person for a third option or combination platter**

Searched 6oz Filet Mignon with Jumbo Lump Crab Cake or Herb Roasted Chicken Breast

*\*\* All entrees are served with the appropriate starch and vegetables and with a basket of freshly baked rolls and butter*

Add 20% Service Charge and 6% Pennsylvania Sales Tax. Menus are subject to change.