



COCKTAIL HOUR WITH COLD HORS D'OEUVRES Fresh Vegetable Display with Cucumber Ranch Dip Fresh Fruit Display with Inne Signature Fruit Dip Assorted Cheeses and Italian Meats with Gourmet Crackers

## DINNER BUFFET

Fresh Melon Boat, Mixed Greens Salad with Dressings, Italian Pasta Salad, Bakery Fresh Rolls and Butter, Steamed Fresh Vegetables, Roasted Redskin Potatoes, Browned Rice, Penne with Marinara or Stuffed Shells, Romano Meatballs, Roast Sirloin of Beef au jus, Chicken Strips in Garlic-Wine Sauce, Smoked Pit Ham Sausage and Peppers, Broiled Haddock with Shrimp Sauce

\*\*\*Other entrees are available for substitution.

FIVE HOURS CONTINUOUS PREMIUM OPEN BAR

A CHAMPAGNE OR NON-ALCOHOLIC TOAST FOR ALL GUESTS

A Customized Wedding Cake

CONTINUOUS SODA, WATER, ICED TEA, LEMONADE

COLOR COORDINATED LINENS

COFFEE, TEA, DECAF SERVICE PLUS LATE NIGHT COFFEE STATION

CHOICE OF FRESH FLORAL CENTERPIECES

ADD GARDEN CEREMONY FOR \$495

\$79.99/person

\$73.99/PERSON (FRIDAY); \$69.99/PERSON (SUNDAY) \$65.99/PERSON (MIDWEEK)

TAX & TIP INCLUDED; THERE ARE NO ADDITIONAL CHARGES.

THEINNE.COM

570.563.1090

\*Prices are based on 50+ guests and are guaranteed upon booking. Saturday evening receptions may require a minimum guest count. \*Prices are for April through October 2022.

1/1/21

<sup>\*\*\*</sup>For Chef carved meats add \$1.00 per person.