



# *Taste the Difference*

WEDDING MENUS

ALL MENUS ARE FULLY CUSTOMIZABLE

1220 FITZWATERTOWN ROAD

ROSLYN, PA 19001

267-259-8313

# *Silver Wedding Package*

## **PACKAGE INCLUDES:**

*SERVERS, BARTENDERS, BASIC LINENS, CHINA, AND WEDDING CAKE  
REHEARSAL DINNER FOR MAXIMUM OF TWENTY GUESTS*

### *Hors D'Oeuvres (select three)*

*Spanakopita  
Mini Beef Franks in a Blanket  
Teriyaki Shrimp Skewers  
Beef Satays  
Chicken Satays  
Potato Pancakes w/ sour cream  
Vegetable Spring Rolls w/ Asian Dipping Sauce  
Broccoli & Cheddar Puffs  
Garlic & Chive Potato Puffs  
Open Faced Mini Ryebeens on Cocktail Rye  
Steamed Chicken Pot Stickers w/ Apricot Wasabi  
Tomato & Fresh Basil Bruschetta on Garlic Crostini  
Marinated Tortellini Kabobs  
Assorted Mini Quiche  
Endive Stuffed w/ Vegetable Mousse  
Prosciutto & Sundried Tomato Pinwheels  
Shrimp Soufflé Cups  
Mini Meatball Stuffed Mushrooms  
Ginger Marinated Salmon Salad on Cucumber  
Pecan Crusted Chicken Tenders w/ Maple Honey Mustard*

### *Appetizer (select one)*

*Mixed Field Greens w/ Plum Tomatoes, Cucumbers & Carrots – choice of dressing  
Classic Caesar Salad w/ Garlic Croutons and Dressing  
Spinach Salad w/ Red Onion, Mushrooms, Crumbled Egg & Bacon Bits – Dijon Dressing  
(Assorted Bread Basket w/ Butter)*

### *Entrée (select two)*

*Juicy Herb Roasted Chicken  
Pesto Chicken Florentine  
Classic Chicken Marsala  
Maple Herb Glazed Turkey Breast w/ Cranberry Pecan Stuffing*

## SILVER PACKAGE CONTINUED...

### *Beef Bourguignon*

*Sliced Roast Beef w/ Root Vegetables and Burgundy Au Jus*

*Pork Tenderloin w/ Apple Rosemary Stuffing*

*Pan Seared Pork Tenderloin w/ Dijon Mustard Cream Sauce*

*Grilled Southwestern Pork Tenderloin*

*Flounder Florentine*

*Grilled Teriyaki Salmon*

*Baked Salmon w/ Dill Butter*

*Penne Pasta w/ Fresh Tomato Basil*

*Vegetable Lasagna w/ Basil Cream Sauce*

*Pasta Alfredo*

### *Vegetables (select two)*

*Green Beans w/ Fresh Herbs*

*Glazed Baby Carrots*

*Roasted Red Bliss Potatoes*

*Sautéed Spinach w/ Garlic & Olive Oil*

*Garlic Smashed Potatoes*

*Saffron & Citrus Basmati Rice*

*Rice Pilaf*

*Steamed Broccoli w/ Lemon Butter*

### *Dessert*

*Assorted Mini Dessert Display*

*Wedding Cake*

*Lemonade, Iced Tea, Coffee, & Tea Box*

BUFFET - \$53.95 PP SERVED - \$59.95 PP  
7% TAX AND 18% GRATUITY

MINIMUM 50 GUESTS

# Platinum Wedding Package

## PACKAGE INCLUDES:

SERVERS, BARTENDERS, BASIC LINENS, CHINA, AND WEDDING CAKE  
REHEARSAL DINNER FOR MAXIMUM OF TWENTY GUESTS

### *Hors D'Oeuvres (select six)*

*Marsala Mushrooms in Beggars Purse*  
*Vegetable Dumplings w/ spicy mango dip*  
*Plum Glazed Shiitake Mushrooms Stuffed w/ Pork*  
*Sweet Potato Pancakes w/ Apple Sauce*  
*Smoked Salmon Canapé*  
*Endive Stuffed w/ Herb, Salmon, or Chicken Liver Mousse*  
*Shrimp Shumai w/ Sesame Ginger Aioli*  
*Panko Crusted Szechwan Chicken w/ Peanut Sauce*  
*Mini Beef Wellington*  
*Dijon Crusted Tenderloin on Crostini*  
*Scallops Wrapped in Smoked Applewood Bacon w/ Maple Glaze*  
*Lump Crabmeat Stuffed Mushrooms*  
*Mini Jumbo Lump Crab Cakes w/ Spicy Roumalade*  
*Tuna Carpaccio w/ Wasabi Crème Fraîche*  
*Shrimp & Sweet Corn Cakes w/ Avocado Pico*  
*Lollipop Lamb Chops - Add \$2.50 pp*  
*Jumbo Blue Crab Claws - Add \$2.75 pp*

### *Stationary Grazing Table*

*Crudités Display, Fruit & Cheese w/ Baked Brie Display, Bruschetta w/ Tortellini Kabobs,  
Homemade Tortilla Chips w/ Gourmet Salsas, Crostini, Flatbreads, and Assorted Dips.*

### *Appetizer (select one)*

*Mixed Field Greens w/ Mandarin Oranges, Feta Cheese, Toasted Walnuts, & Citrus Vinaigrette*  
*Mesculin w/ Dried Cranberries, Glazed Pecans, Poached Pears, & Blood Orange Vinaigrette*  
*Classic Caesar Salad w/ Garlic Croutons & Caesar Dressing*  
*Beefsteak Tomatoes & Buffalo Mozzarella w/ Fresh Basil Vinaigrette*  
*Marinated Grilled Asparagus w/ Roasted Red Peppers, Garlic & Olive Oil*  
*(Harvest Bread Basket w/ Butter)*

## PLATINUM PACKAGE CONTINUED...

### *Entrée (select three)*

*Chicken Breast w/ Wild Mushrooms in Puff Pastry Pillow*  
*Grilled Raspberry Balsamic Chicken Breast*  
*Baked Chicken Stuffed w/ Wild Rice & Pine Nuts*  
*Roasted Cornish Game Hen w/ Orange Cognac Glaze*  
*Chicken Divan*  
*Grilled Beef Tenderloin in Rum Pepper Glaze*  
*Filet Mignon in Brandy Cream Sauce*  
*Veal Medallions in Madeira Wine Reduction w/ Porcini Mushrooms and Caramelized Onions*  
*Savory Veal Marsala*  
*New Zealand Rack of Lamb w/ Mint Sauce*  
*Grilled Petit Lamb Chops w/ Sweet Rosemary Glaze*  
*Seafood Newburg in Puff Pastry Bowl*  
*Almond Crusted Salmon w/ Grand Marnier Sauce*  
*Salmon Brioche w/ Red Pepper Cream*  
*Poached Salmon w/ Cucumber Dill Sauce*  
*Crabmeat Stuffed Flounder Topped w/ Jumbo Shrimp*  
*Asian Pan Seared Chilean Sea Bass w/ Wilted Bok Choy*  
*Grilled Mahi Mahi w/ Mango Salsa*  
*Gnocchi w/ Arugula Cream*  
*Penne Pasta w/ Vodka Cream Sauce*  
*Tortellini Primavera w/ Baby Spinach (red or white sauce)*  
*Lobster Ravioli w/ Baby Bella Mushrooms in a Mornay Sauce*

### *Vegetables (select two)*

*Green Beans Almandine*  
*Roasted Asparagus w/ Red Pepper Ties*  
*Spinach Soufflé*  
*Glazed Apples & Baby Carrots*  
*Sautee of Baby Vegetables*  
*English Peas w/ Sliced Mushrooms in Butter Sauce*  
*Sweet Potatoes w/ Caramelized Onions & Rosemary*  
*Sweet Potato Soufflé*  
*Fingerling Potatoes w/ Garlic & Herbs*  
*Duchess Potatoes*  
*Almond Wild Rice Pilaf*  
*Mushroom Risotto*  
*Israeli Cous Cous w/ Apricots & Raisins*  
*Twice Baked Potatoes - Swiss & Broccoli, Cheddar & Bacon, Sour Cream & Chive*

PLATINUM PACKAGE CONTINUED...

*Desserts*

*Assorted Mini Desserts, and Chocolates*

*Fresh Fruit Display*

*Wedding Cake*

*Flavored Iced Tea & Lemonade, Coffee, & Tea Box*

BUFFET - \$65.95 PP SERVED - \$74.95 PP  
7% TAX, AND 18% GRATUITY

MINIMUM 50 GUESTS

# Wedding Station Package

## PACKAGE INCLUDES:

SERVERS, BARTENDERS, BASIC LINENS, CHINA, AND WEDDING CAKE  
REHEARSAL DINNER FOR MAXIMUM OF TWENTY GUESTS

### *Standard Stations (choose two)*

*Salad* - Caesar Salad w/ Grilled Chicken, Pasta Florentine Salad, Tomato & Mozzarella Salad

*Pasta* - Penne or Linguini Pastas w/ Chianti Marinara, Alfredo, or Fresh Pesto Sauces

*Asian* - Egg Rolls, Dumplings, Vegetable Fried Rice or Lo Mein, Chicken or Beef Stir Fry. (Add Shrimp \$1.50 pp)

*Grazing Table* - Grilled Vegetables, Bruschetta Display w/ Tortellini Kabobs, Hummus w/ Pita

### *Premium Stations (choose two)*

*Caribbean* - Juicy Jerk Chicken, Curry Chicken, Rice & Peas, Fried Plantain

*Martini Potato Bar* - Garlic Smashed Potatoes, Mashed Sweet Potatoes, in Martini Glass w/ Chicken Marsala, Seafood Newburg, Ground Sirloin Marinara, Sautéed Mushrooms, Onions, or Peppers, and Sour Cream, Chives, Shredded Cheese, or Bacon Bits.

*Carving Station* - Dijon Crusted Tenderloin, or Maple Herb Glazed Turkey Breast, Warm Blue Cheese & Caramelized Onion Potato Salad, Mini Rolls and Condiments

*Mexican* - Chicken or Beef Fajitas, Seafood Paella (Saffron Rice w/ Jumbo Shrimp, Crabmeat, & Mussels), Nacho Bar w/ Sour Cream, Guacamole, Salsa, Refried Beans, Melted Nacho Cheese, & Assorted Tortilla Chips.

*Neptune* - Cold Cocktail Shrimp, Smoked or Poached Salmon Display, Jumbo Blue Crab Claws, Raw Oyster Shooters w/ Cocktail Sauce in Shot Glasses, Served on an Ice Sculpture w/ Lemon Satchels & Condiments.

Add \$5.95 pp for this station

### *Dessert Table*

Mini Desserts, Chocolate Covered Fruits, Pretzels & Candies.

Fresh Melon Bowl w/ Berries

Wedding Cake

Sodas, Waters, Coffee, & Hot Tea

CHEF ATTENDED FOOD STATIONS

STARTING AT \$65.00 PP

7% TAX AND 18% GRATUITY

MINIMUM 50 GUESTS