

PACKAGE ONE

PLATED

APPETIZERS

Stationary Hors D'oeuvres
Charcuterie

Butlered Hors D'oeuvres
Choice of Three
from appetizer options list available
in enhancement offerings

Served Salad
Choice of One
Hope Lake | Caesar | Garden | Caprese

ENTREES

Choice of Two and One Dietary Meal

**Ail Citron Grilled Chicken
and Stuffed Shrimp**
Grilled Chicken | Orange Tarragon, Feta
and Bacon-Stuffed Shrimp |
Wild Rice | Asparagus

Seared Salmon
Quinoa | Summer Vegetable Blend |
Grilled Mango Salsa

Filet Mignon
Fingerling Potatoes |
Heirloom Tomatoes | Bordelaise

Stockyard Sirloin
Goat Cheese and Chive Mashed
Potatoes | Garlic Brussel Sprouts

Stuffed Peppers
Exotic Grains | Grilled Vegetables |
Arrabbiat

Add On Lobster Tail
\$26/person

FIVE HOUR PREMIUM OPEN BAR

Beer

Craft IPA
House Cider
Miller Lite
Blue Moon
Yuengling
Blue Light
Coors Light
Corona
White Claw
Heineken
Michelob Ultra

Wine

Cabernet
Merlot
Moscato
Chardonnay
White Zinfandel
Riesling
Pinot Grigio

Liquor

Flavored Vodka
Tito's Vodka
Beefeater Gin
Bacardi Superior Rum
Rum Haven Rum
Jose Cuervo Gold Tequila
Southern Comfort
Jack Daniels
Jameson Whiskey
Jim Beam
Johnny Walker Red

PACKAGE TWO

PLATED

APPETIZERS

Stationary Hors D'oeuvres
Antipasto Display

Butlered Hors D'oeuvres
Choice of Three
from appetizer options list available
in enhancement offerings

Served Salad
Choice of One
Hope Lake | Caesar | Garden | Caprese

ENTREES

Choice of Two and One Dietary Meal

Grilled Sirloin
*Asparagus | Yukon Mashed Potatoes |
Bordelaise*

Grilled Porkchop
*Apple Pear Rice Pilaf |
Garlic Brussel Sprouts | Normande*

Chicken Farci
*Gouda, Arugula, Prosciutto |
Rosemary Garlic Mashed Potatoes |
Asparagus | Beurre Blanc Sauce*

Panko Parsley Encrusted Cod
*Saffron Wild Rice |
Parmesan Mushroom and Green Bean
Blend | Lemon Dill Sauce*

Pappardelle Bird's Nest
Wild Mushroom Ragu

Salmon Citron
*Wild Rice | Broccolini |
Lemon Cream Saucen*

Chicken Florentine
*Linguini | Spinach, Mushroom, Tomato,
Garlic Parmesan Cream Sauce*

Stuffed Peppers
*Exotic Grains | Grilled Vegetables |
Arrabbiata*

Eggplant Napoleon
*Breaded Eggplant | Ricotta, Sauteed
Spinach, Parmesan | Marinara |
Fresh Basil*

FIVE HOUR HOUSE/WELL OPEN BAR

Beer
House Cider
Miller Lite
Blue Moon
Yuengling
Blue Light
Coors Light
Heineken
Michelob Ultra

Wine
Cabernet
Merlot
Moscato
Chardonnay
White Zinfandel
Riesling
Pinot Grigio

Liquor
House Brand
Vodka
Rum
Whiskey
Tequila
Gin

PACKAGE THREE

∞ BUFFET ∞

APPETIZERS

Stationary Hors D'oeuvres
Antipasto Display

Butlered Hors D'oeuvres
Choice of Three
from appetizer options list available
in enhancement offerings

Served Salad
Choice of One
Hope Lake | Caesar | Garden | Caprese

BUFFET

Vegetable
Choice of One
Glazed Carrots | Garlic Brussel Sprouts |
Asparagus | Seasonal Vegetable Blend |
Sauteed Mushrooms and Green Beans | Broccoli

Starch
Choice of One
Quinoa | Rosemary Garlic Mashed Potatoes |
Roasted Red Potatoes | Saffron Wild Rice |
Mediterranean Couscous

Pasta
Choice of One
Farfalle Pasta with Tomatoes, Tri-colored Peppers and Mushrooms, Pesto Cream Sauce
Baked Cavatappi with Gouda and Cheddar Cheeses Topped With Panko Bread Crumbs
Rigatoni with Tomato Basil Cream Sauce | Tri-color Cheese Tortellini with Pesto Alfredo
Pasta Marinara | Pasta Alfred

Entrees
Choice of Two

Chicken Piccata
Citrus-Brined Bone-In Chicken
with Lemon Thyme Jus
Portobello Mushroom

Baked Haddock Piccata
Stuffed Pork Loin
with Apple, Pancetta and Bread Stuffing |
Balsamic Gastrique

Charred Tenderloin Beef Tips
with Wild Mushrooms and Cipollini Onions

Chicken Farci
Chicken Cordon Bleu
Pecan-encrusted Salmon
Chicken Marsala

FIVE HOUR PREMIUM OPEN BAR

Beer
Craft IPA Coors Light
House Cider Corona
Miller Lite White Claw
Blue Moon Heineken
Yuengling Michelob Ultra
Blue Light

Wine
Cabernet
Merlot
Moscato
Chardonnay
White Zinfandel
Riesling
Pinot Grigio

Liquor
Flavored Vodka Southern Comfort
Tito's Vodka Jack Daniels
Beefeater Gin Jameson Whiskey
Bacardi Superior Rum Jim Beam
Rum Haven Rum Johnny Walker Red
Jose Cuervo Gold
Tequila

FOOD ENHANCEMENTS

HORS D'OEUVRES

Butlered Hors D'oeuvres

Choice of Three

*Spanakopita
Pineapple Shrimp Skewers
Crab Cakes Skewers
with Cajun Tartar Caprese
Fruit Skewers
Asian Pot Stickers*

*Hibachi Chicken Skewers
Smoked Salmon Cucumber Canape
with Dill Crème Fraîche
Tomato Basil Mascarpone Arancini
Tuscan Bruschetta
(Stationary)*

Upgrade Options

*Crab-Stuffed Mushrooms
Bacon And Bleu Meatballs
Scallops Wrapped In Bacon*

*Beef Sliders With Crispy Onions
Mini Beef Wellingtons*

BAR

Upgrade Options

Upgrade Tier

Add Additional Hour

Upgrade Tier and
Add Additional Hour

FOOD STATIONS

*Must have a pre-selected buffet menu otherwise add-on will present at cocktail hour
or, for late night, before the conclusion of the reception*

Stir Fry Rice Bar

*Fried Rice and Lo Mein
Assorted Toppings:
Carrots, Peas, Corn, Chicken,
Shrimp, Tso's, Sweet and Sour
and Teriyaki*

Potato Bar

*Rosemary Garlic Mashed
Potatoes or Baked Potatoes
Assorted Toppings: Bacon Bits,
Sour Cream, Scallions,
and Bleu Cheese Crumbles*

Raw Bar*

*Oysters | Shrimp | Clams |
Cocktail Sauce | Lemons |
Mignonette Sauce*

Sushi Bar

California | Salmon | Tuna

Ice Cream Bar

*Choice of Three Ice Cream Flavors
and Six Toppings:
Sprinkles | M&Ms | Butterfingers,
Salted Caramel | Chocolate Sauce,
Raspberry Sauce | Peanuts | Peanut Brittle,
Gummy Bears | Peanut Butter Sauce |
Peanut Butter Cups | Chocolate Chips*

Dessert Bar

Choice of Four to Five Individual-sized Dessert Options

Assorted Macarons

Add On By the Dozen