



Served Dinner



Hors d'Oeuvres (Stations)

Select Two

Fresh Fruit Display · Cheese Display · Fresh Vegetable Crudite

Hors d'Oeuvres (Butlered)

Select Two

Jack Daniels Meatballs · Cocktail Franks · Pork Potstickers · Herb Cream Cheese Filled Cucumber Rounds · Citrus Chicken Skewers

Entrée Selections

Select Two

Chicken Marsala · Sliced Bistro Tenderloin with Bordelaise Sauce · Broiled Flounder with a Lemon Butter Sauce · New York Strip seared and drizzled with Bordelaise Sauce and topped with Crumbled Bleu Cheese· Cheese Ravioli tossed in a Tomato Vodka Cream Sauce· French Country Chicken with Green Onions and Mushrooms in a White Wine Cream Sauce

Accompanying Dishes

Select Two

Baby Glazed Carrots \cdot Buttered Corn \cdot Green Beans with Spring Onions \cdot Rice Pilaf \cdot Roasted Red Bliss Potatoes \cdot Scalloped Potatoes

Served with Fresh Baked Rolls with Butter

Fresh Garden Salad with Choice of Two Dressings

Freshly Brewed Coffee, Tea, Decaf

Your Wedding Cake Displayed and/or Served

Children's Meals and Vegetarian Options Available Upon Request

Include a Champagne Toast for all of your guests and a four-hour open Select bar with select brand cocktails, wine, draft beer and assorted sodas

Premium Brand Liquors





Hors d'Oeuvres (Stations)

Seasonal Fruit · Cheese Display · Fresh Vegetable Crudite

Hors d'Oeuvres (Butlered)

Select Two

Cocktail Quiche · Italian Sausage Stuffed Mushrooms · Asparagus Wrapped in Prosciutto · Fried Shrimp with Cocktail Sauce · Egg Rolls with a Sweet Thai Chili Sauce · Spicy Tenderloin Tip Skewers

Entrée Selections

Select Two

Crab Imperial · Queen Cut Prime Rib · Chicken Oscar · Baked Stuffed Flounder · Sliced Filet of Beef Topped with a Whole Grain · Mustard Cream Sauce · Onion-Boursin Chicken · Chicken Saltimbocca

Accompanying Dishes

Select Two

Green Beans Almondine · Lemon Steamed Broccoli · Fresh Steamed Vegetable Medley · Whipped Yukon Gold Potatoes · Wild Rice Blend · Roasted Red Bliss Potatoes

Served with Fresh Baked Rolls with Butter Fresh Garden Salad with Choice of Two Dressings Freshly Brewed Coffee, Tea, Decaf Your Wedding Cake Displayed and/or Served

Children's Meals and Vegetarian Options Available Upon Request

Include a Champagne Toast for all of your guests and a four-hour open Select bar with select brand cocktails, wine, draft beer and assorted sodas

Premium Brand Liquors



Served Dinner Royal · Available 6:00 PM - 11:00 PM

Hors d'Oeuvres (Stations)

Select Three

Fresh Fruit Kabob Display · Gourmet Cheese Display with Imported and Domestic Cheeses · Royal Crudite Display · Bread and Spread Display · Crab Dip Display

Hors d'Oeuvres (Butlered)

Select Three

Shrimp and Avocado in a Crispy Tortilla Basket · Asparagus Wrapped in Smoked Salmon · Bacon Wrapped Scallops · Assorted Mini Quiche · Spanikopita · Tenderloin Crustini · Fried Shrimp with Cocktail Sauce · Chilled Crab Claw

Entrée Selections

Select Two

Prosciutto Wrapped Chicken Breasts seared and topped with Fresh Bruschetta \cdot Crab Topped Filet with Demi Glaze \cdot Seared Salmon Topped with a Creamy Shrimp Seafood Sauce \cdot Heritage Signature Crab Cake served with an Old Bay Butter Sauce \cdot Tender Beef Cap Steak Topped with Crab Cake with Demi \cdot Roasted Tenderloin of Beef with Butter poached Shrimp with a Wild Mushroom Demi

Accompanying Dishes:

Select Two

Fresh Broccolini · Roasted Jumbo Asparagus with Browned Butter · Lemon Scented Haricots Vertes (French Green Beans) · Fingerling Potatoes · Roasted Garlic Whipped Yukon Gold Potatoes · Wild Rice Blend Tossed with Pine Nuts and Spring Onions

Served with Fresh Baked Rolls with Butter

Fresh Garden Salad with Choice of Two Dressings

Freshly Brewed Coffee, Tea, Decaf

Your Wedding Cake Displayed and/or Served

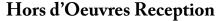
Children's Meals and Vegetarian Options Available Upon Request

Include a Champagne Toast for all of your guests and a four-hour open Select bar with select brand cocktails, wine, draft beer and assorted sodas

Premium Brand Liquors

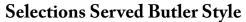


Buffet Dinner Available 6:00 PM - 11:00 PM



One hour display of Fresh Seasonal Fruit

Imported and Domestic Cheeses with Crackers and a Fresh Vegetable Crudité



Select Two

Egg Rolls with Sweet Thai Chili Sauce, Cocktail Quiche, Jack Daniels Cocktail Meatballs, Cocktail Franks in a Puffed Pastry, or Italian Sausage Stuffed Mushrooms

Add Crab Stuffed Mushrooms Add Mini Crab Balls

Choice of Fresh Fruit Cup or Garden Salad-Preset Add a Caesar Salad

Chef Attended Carvery with your Choice of:

Turkey Breast, Spiral Ham, or Prime Rib of Beef

Entrees

Select Two

Roast Pork Dijonnaise · Wild Mushroom Stuffed Chicken Breast · Chicken Chesapeake · Baked Stuffed Flounder · Roulad of Chicken Florentine · Salmon with Dill Sauce · Bistro Carver

Accompanying Dishes

Select Two

Baby Glazed Carrots · Roasted Red Bliss Potatoes · Sour Cream Mashed Potatoes Lemon Steamed Broccoli · Green Beans Almondine · Chef's Rice Pilaf

Served with Freshly Baked Rolls and Butter

Freshly Brewed Coffee, Tea, Decaf

Your Wedding Cake Displayed and/or Served

Children's Meals and Vegetarian Options Available Upon Request

Include a Champagne Toast for all of your guests and a four-hour open Select bar with select brand cocktails, wine, draft beer and assorted sodas

Premium Brand Liquors





Hors d'Oeuvres Reception

One hour display of Fresh Seasonal Fruit Imported and Domestic Cheeses with Crackers and a Fresh Vegetable Crudité

Selections Served Butler Style

Select Two

Egg Rolls with Sweet Thai Chili Sauce, Cocktail Quiche, Jack Daniels Cocktail Meatballs, Cocktail Franks in a Puffed Pastry, or Italian Sausage Stuffed Mushrooms

Add Mini Crab Balls

Choice of Fresh Fruit Cup or Garden Salad-Preset Add a Caesar Salad

Entrée Selections

Single Broiled Crab Cake \cdot Petite Filet Mignon in a Burgandy Sauce \cdot Roast Pork Tenderloin \cdot Chicken Marsala \cdot Baked Stuffed Flounder \cdot Salmon with Dill Sauce \cdot Sliced Bistro Tenderloin with Diane Mushroom Madeira Sauce

Accompanying Dishes

Select Two

Baby Glazed Carrots · Roasted Red Bliss Potatoes · Sour Cream Mashed Potatoes Vegetable Medley · Green Beans Almondine · Rice Pilaf

Served with Freshly Baked Rolls and Butter

Freshly Brewed Coffee, Tea, Decaf

Your Wedding Cake Displayed and/or Served

Children's Meals and Vegetarian Options Available Upon Request

Add a 3oz Crab Cake or Shrimp Skewer to any Entrée

Include a Champagne Toast for all of your guests and a four-hour open Select bar with select brand cocktails, wine, draft beer and assorted sodas

Premium Brand Liquors



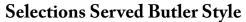


Buffet Lunch Available 11:00 AM - 4:00 PM

Hors d'Oeuvres Reception

One hour display of Fresh Seasonal Fruit

Imported and Domestic Cheeses with Crackers and a Fresh Vegetable Crudité



Select Two

Egg Rolls with Sweet Thai Chili Sauce, Cocktail Quiche, Jack Daniels Cocktail Meatballs, Cocktail Franks in a Puffed Pastry, or Italian Sausage Stuffed Mushrooms

Add Mini Crab Balls**p**

Choice of Fresh Fruit Cup or Garden Salad-Preset

Add a Caesar Salad

Entrees

Select Two

Roast Pork Tenderloin with Apples and Cider Sauce \cdot Carved Ham or Turkey Breast \cdot Baked Flounder with Lemon Butter Sauce \cdot Salmon with Dill Sauce \cdot Chicken Marsala \cdot

Baked Stuffed Chicken Breast · Beef or Vegetable Lasagna

Accompanying Dishes

Select Two

Baby Glazed Carrots · Roasted Red Bliss Potatoes · Sour Cream Mashed Potatoes Vegetable Medley · Green Beans Almondine · Rice Pilaf · Scalloped Potatoes

Served with Freshly Baked Rolls and Butter

Freshly Brewed Coffee, Tea, Decaf

Your Wedding Cake Displayed and/or Served

Children's Meals and Vegetarian Options Available Upon Request

Include a Champagne Toast for all of your guests and a four-hour open Select bar with select brand cocktails, wine, draft beer and assorted sodas

Premium Brand Liquors







Select Bar

House Wine

Carlo Rossi Chablis, Burgundy, Blush

Draft Beer (Choose 1)
Miller Lite, Yuengling Lager

Select Brand Liquors

Bankers Club Vodka – House
Bankers Club Gin – House
Castillo Rum – House
Bankers Club Whiskey – House
Old Smuggler Scotch – House
Heaven Hill Bourbon – House
Kapali-Coffee Liqueur
Tortilla Gold Tequila – House

DeKuyper Triple Sec Regency Amaretto DeKuyper Peach Schnapps DeKuyper Raspberry DeKuyper Melon Vermouth Sweet Vermouth Dry





Premium Bar

Wine

Sycamore Lane White Zinfandel, Sycamore Lane Chardonnay, Sycamore Lane Cabernet, Sycamore Lane Merlot, Sycamore Lane Pinot Grigio

> **Draft Beer** (Choose 1) Miller Lite, Yuengling Lager

Bottled Beer (Choose 1 Domestic & 1 Imported)

Domestic

Miller Lite, Coors Light, Bud Light, Budweiser, Miller 64, O'Douls, Yuengling Lager

Imported

Heineken, Corona, Sam Adams Boston Lager, Sam Adams Seasonal, Amstel Light

Premium Brand Liquors

Absolut Vodka Tanqueray Gin Bacardi Rum Captain Morgan Spiced Rum Seagram's 7 Whiskey Malibu Coconut Rum Jack Daniels Whiskey
Jim Beam Bourbon
Southern Comfort
Peach Schnapps
Amaretto
Triple Sec
Seagram's VO

Dewar's Kapali Coffee Liquor El Jimador Tequila Pinnacle Vanilla Vodka Vermouth Sweet Vermouth Dry







Ultra Premium Bar

Wine

Sycamore Lane White Zinfandel, Sycamore Lane Chardonnay, Sycamore Lane Cabernet, Sycamore Lane Merlot, Sycamore Lane Pinot Grigio

Draft Beer (Choose 1)

Miller Lite, Yuengling Lager, Guinness, Blue Moon

Bottled Beer (Choose 3 Domestic & 1 Imported)

Domestic

Miller Lite, Coors Light, Bud Light, Budweiser, Miller 64, O'Douls, Yuengling Lager

Imported

Heineken, Hoegaarden, Corona, Sam Adams Boston Lager, Sam Adams Seasonal, Amstel Light

Ultra Premium Brand Liquors

Grey Goose Vodka
Chopin Vodka
Bacardi Rum
Gosling's Dark Rum
Captain Morgan Spiced Rum
Bombay Sapphire Gin
Glenlivet Scotch

Crown Royal Whiskey
Jameson Irish Whiskey
Johnnie Walker Red Label
Makers Mark Bourbon Whiskey
El Jimador Tequila
Frangelico – Hazelnut Liquor
Baileys Irish Cream

Kahlua Coffee Liquor
DeKuyper Melon
Disaronno Amaretto
DeKuyper Peachtree Schnapps
Chambord – Raspberry Liqueur

