## **Seated Wedding Reception Package**

### 5Hur Reception/Banquet - Select one of our venues or your special location 4Hur Beer; Wine and Soda Bar or Premium Brand Open Bar Offered

#### **Hors D'oeuvres**

Imported and Domestic Cheeses Served with Roasted Seasonal Vegetables, Pepperoni and assorted Fine Crackers

Select (5) five Hors D'oeuvres to be butlered to your guests during cocktail hour

**Salad** (Select One)

Tossed Garden Salad with Fresh Seasonal Greens and choice of Dressings Caesar Salad with Romaine Lettuce, Seasoned Croutons, Romano and Housemade Dressing Seasonal Fresh Fruit Cup

# Entrees

#### Chicken Parmesan Classico

Lightly breaded breast of chicken, topped with mozzarella and homemade marinara

#### Chicken Cordon Blue

Lightly breaded breast of chicken stuffed with ham and cheese served with Dijon Cream Sauce

#### Chicken Marsala with Fresh Mushrooms

Tender breast, Kennett Square mushrooms, garlic and shallots finished with our classic Marsala sauce

#### Rosemary Encrusted Loin of Pork with a Chablis Sauce

Top Sirloin of Beef served with a Rich Red Wine Sauce

#### Mediterranean Chicken

Tender breast, stuffed with spinach, roasted red peppers and mozzarella with tomato couli

#### Chicken Piccata

Pan seared boneless breast, Kennett Square mushrooms, garlic, capers in a lemon butter sauce

#### Oven Roasted Atlantic Salmon with Fresh Dill and Lemon Butter Sauce

#### Slow Roasted Aged Prime Rib Au Jus

Prime Rib seasoned with cracked pepper and served with Au Jus and horseradish

#### Tenderloin of Beef with our Merlot Demi Glaze

The premier cut of beef! 8 oz Filet Mignon served with our signature sauce

#### Chicken Chesapeake

Pan seared chicken breast topped with crabmeat, scallops and shrimp finished with a creamy lobster sauce

#### Twin Maryland Lump Crab Cakes

Our signature house made all lump crab cakes with a Creole Remoulade sauce

#### Stuffed Flounder

Flounder Filets baked to perfection and stuffed with our signature Crab Imperial

#### Chef's Duet

6oz Filet of Beef Served with Golden Apple's signature Merlot Demi Glaze and your choice of Grilled Salmon, Stuffed Jumbo Shrimp or a Single Seared Maryland Lump Crab Cake served with Creole Remoulade Sauce

#### Golden Apple Classic Surf and Turf

6oz Filet of Beef Served with Golden Apple's signature Merlot Demi Glaze and Broiled Lobster Tail with Drawn Butter

#### Pasta

(Vegetarian option available upon request) Featuring our Homemade Sauces

Jumbo Shells Filled with Ricotta Gnocchi with San Marzano Marinara Sauce Tri Colored Cheese Tortellini with Chef's AlfredoF Manicotti with Marinara Sauce

**Vegetables** (Select Two) **Petite Green Bean Almondine** 

Au Gratin Potatoes

**Horseradish and Sour Cream Mashers** 

**Honey Glazed Carrots** 

**Garlic Mashed Potatoes** 

**Sweet Potato Mashers** 

**Fresh Seasonal Roasted Vegetables** 

Wild Rice

**Twice Baked Potatoes** 

**Roasted Red Potatoes** 

**Sweet Buttered Corn** 

**Broccoli with Cheddar Cheese Sauce** 

California Vegetable Medley

Freshly Baked Dinner Rolls and Sweet Butter Brewed Coffee and Gourmet Tea Station

# Custom - Appointed Wedding Cake Or Chocolate Fountain