

Traditional Wedding Buffet Reception

***5 Hour Reception/ Banquet- Select one of our venues or your special location
4 Hour 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 (4) four Hors D'oeuvres to be butlered to your guests during cocktail hour

Salad

Tossed Garden Salad with Fresh Seasonal Greens and choice of Dressings

Entrees (Select Two)

Top Round of Beef Au Jus

Thinly Sliced Top Round Finished with our signature beef sauce

Roasted Hot and Sweet Italian Sausage with Peppers and Onions

Glazed Virginia Baked Honey Ham

Sliced honey ham garnished with Pineapple

Rotisserie Style Herbed Chicken

Slow roasted white and dark meat cooked to perfection

Chicken Parmesan Classico

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

Fresh Herb Encrusted Loin of Pork

Oven roasted and sliced with traditional pan gravy

Chicken Cordon Blue

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

Chicken Marsalla with Fresh Mushrooms

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

Pasta (Select One)

Featuring our Homemade Sauces

Jumbo Shells Filled with Ricotta

Baked Ziti Topped with Mozzarella

Tri Colored Rotini Pasta with Chef's Alfredo or Mariana Sauce

Traditional Southern Baked Macaroni and Cheese

Vegetables (Select Two)

Parsley Potatoes

Green Bean Almondine

Au Gratin Potatoes

Horseradish and Sour Cream Mashers

Honey Glazed Carrots

Garlic Mashed Potatoes

Sweet Potato Mashers

Vegetable Medley

Wild Rice

Roasted Red Potatoes

Sweet Buttered Corn

Freshly Baked Dinner Rolls and Sweet Butter

Brewed Coffee and Gourmet Tea Station

Custom - Appointed Wedding Cake

Or

Chocolate Fountain