



THE GRAND WEDDING PACKAGE

FOUR HOUR EXECUTIVE BRANDS OPEN BAR

CUSTOM SIGNATURE COCKTAIL

CHAMPAGNE TOAST

TWO STATIONARY DISPLAYS

WHITE GLOVE BUTLERED HORS D' OEUVRES

SERVED DINNER

GOURMET COFFEE STATION

CUSTOM WEDDING CAKE

LATE NIGHT SNACK BUFFET

FRESH FLORAL CENTERPIECES

IVORY DAMASK OR LIGHT GRAY LINEN

WHITE OR DARK GRAY NAPKINS

HOSPITALITY ROOM

WEDDING NIGHT ACCOMMODATIONS FOR THE WEDDING
COUPLE

BRIDAL ATTENDANT TO ATTEND TO YOUR EVERY NEED

MENU TASTING COMPLIMENTARY FOR TWO

FOUR HOUR EXECUTIVE BRANDS OPEN BAR

Liquor: Absolut Vodka, Flavored Selections to Include Citron, Mandarin & Raspberry, Seagram's 7 Whiskey, Jack Daniels Whiskey, Dewars Scotch, Tanqueray Gin, Sauza Gold Tequila, Makers Mark, Wild Turkey, Bacardi Rum, Malibu Rum, Captain Morgan Rum, Peach Schnapps, Amaretto, Kahlua

Beer: Amstel Light, Miller Light, Corona, Heineken, Yuengling

Wine: Natura Cabernet, Blackstone Merlot, PIO Pinot Grigio, Mark West Pinot Noir, Chateau Souverain Chardonnay, Beringer White Zinfandel, Champagne Toast

***Add Seasonal Craft Beer for \$2 per person**

***Add Stateside Vodka for \$3 per person.** (Stateside Vodka contains electrolytes, which are good for cellular hydration, and are also proven to help combat hangovers.)

A Signature Drink in Your Wedding Color will be Butlered During Cocktail Hour

Your Event Begins.....

COCKTAIL RECEPTION

STATIONARY DISPLAYS (Please Select Two)

Grilled Vegetables, Olives & Fresh Cut Vegetables with Hummus, Roasted Pepper Dip & Housemade Ranch Dressing

Wedges of Fruit & Fresh Berries with Yogurt Dipping Sauce

Wedged Domestic & Imported Cheeses with Assorted Crackers, Flat Bread & Baguettes

Warm Cheese Fondue Served with Pretzels, Bread & Strawberries

Antipasto Display

Sliced Italian Meats, Cheese, Grilled Vegetables, Marinated Peppers & Olives

Pizza Station

Flat Bread Pizza with Tomato, Sliced Mozzarella & Fresh Basil

Bruschetta Display

Original Bruschetta, Crab Bruschetta & Feta Tomato Bruschetta Served with Pesto Crostini, Crackers & Flat Bread

White Bean & Rosemary Dip, Olive Tapenade, Tomato & Basil Relish & Roasted Red Pepper Dip with Garlic & Pesto Rubbed Baguettes

COCKTAIL RECEPTION ENHANCEMENTS*(Priced Per Person)

| | |
|---|------|
| Warm Crab & Artichoke Dip with Assorted Breads | \$4 |
| Dim Sum Display Steamer Baskets in Woks filled with Vegetable Pot-Stickers, Pork Pot-Stickers & Shrimp Shu Mai Served with Soy Sauce, Sweet Thai Chili Sauce & Wasabi Soy Sauce | \$8 |
| Salt Block Station Seared Salmon & Scallops Cooked on Hot Salt Slab, Served over Baby Tomato Salad & Mango Slaw | \$14 |
| Sushi Station California, Tuna, Philly, Vegetable, Eel & Salmon Rolls with Wasabi, Soy Sauce & Pickled Ginger | \$14 |
| Gemelli with Sundried Tomato, Peas & Fresh Basil in a Vodka Tomato Cream Sauce topped with Parmesan Cheese | \$5 |
| Penne Pasta with Italian Sausage, Asparagus Tips, Roasted Peppers Basil Alfredo Sauce | \$5 |
| Cavatappi with Mushrooms, Broccolini, Rosemary, Sun-Dried Tomato & Chicken in a Demi Cream Sauce | \$5 |
| Gyro Station Roasted Leg of Lamb Sliced Thin Served with Warm Pitas, Tzatziki sauce, Red Onion, Lettuce, Greek Olive Relish, Tomatoes & Feta Cheese | \$8 |
| Risotto Station Mushroom Risotto, Lobster, Shrimp & Crab Risotto, Saffron & Chicken Risotto and Served with Pesto Oil, Truffle Oil & Shaved Parmesan Cheese | \$12 |
| Raw Bar (Based on 4 Pieces Per Person) \$15 Jumbo Cocktail Shrimp, Crab Claws, Clams on the Half Shell & Raw Oysters with Horseradish, Lemon Wedges, Cocktail Sauce & Tabasco Sauce | |

*If Station Requires an Attendant, \$125 Fee Will Apply

WHITE GLOVE BUTLER PASSED HORS D'OEUVRES

(Please Select Six)

Brie & Raspberry in Phyllo Dough
Vegetable Samosa
Mini Grilled Cheese with Tomato Soup Shooter
Fried Ravioli with Marinara Sauce
Vegetable Egg Rolls with Sweet Thai Sauce
Spanakopita
California Rolls with Soy Sauce
Vegetable Pot-Stickers with Soy Sauce
Edamame Pot-Sticker with Soy Sauce
Mushroom Beggars Purse
Spinach & Artichoke Crisp
Phyllo Dough Filled with Sun-Dried Tomato & Feta Cheese
Asiago Asparagus Roll Up
Buffalo Chicken Tenders with Crumbled Blue Cheese
Smoked Chicken Quesadillas with Chipotle Sour Cream
Coconut Chicken with Sweet Thai Sauce
Sesame Chicken with Fruit Salsa
Buffalo Chicken Crisp
Mini Chicken Cordon Bleu
Buffalo Chicken Spring Roll with Blue Cheese Dip
Mushroom Caps filled with Spicy Sausage
Peking Duck Spring Rolls Served with Duck Sauce
South Philly Cheese Steak Egg Rolls Served with Ketchup
Kosher Franks Served with Mustard
Mini Beef Wellington with Balsamic Glaze
Beef Satay with Sesame Garlic Sauce
Beef Kabob with Peppers & Onions with Teriyaki Glaze
Shrimp Shu Mai with Sweet Thai Sauce
Shrimp Cocktail with Cocktail Sauce
Hickory Bacon Wrapped Scallops

ENHANCED WHITE GLOVE BUTLER PASSED HORS D'OEUVRES (Priced Per Person)

| | |
|---|--------|
| Lamb Chops with Gremolata | \$1.50 |
| Pulled Pork Sliders | \$1 |
| Mini Crab Cakes with Chipotle Sauce | \$1 |
| Coconut Shrimp with Mango Sauce | \$2 |
| Shrimp Tempura served with Sweet Thai Sauce | \$2 |
| Crab Filled Mushroom Caps | \$2 |
| Bacon Wrapped Shrimp | \$2 |
| Seared Diver Scallop with Fruit Salsa | \$2 |
| Lobster Salad | \$4 |

Continuing on to Dinner...

First Course (Please Select One)

Accompanied by Freshly Baked Rolls with Butter

Soup

Tomato Bisque
Minestrone Soup
Italian Wedding Soup
Our Signature She Crab Bisque with Old Bay Tortillas

Pasta

Stuffed Rigatoni with Grilled Chicken, Sun-Dried Tomato & Asparagus in a Basil Alfredo Sauce
Tortellini with Peas, Sun- Dried Tomato, & Basil in a Vodka Tomato Sauce
Pesto Agnolotti, Sautéed Shrimp, Roasted Tomato & Asparagus Tips in Basil Oil

Salad

Spinach Salad with Strawberries, Red Onion, Crumbled Goat Cheese & Toasted Pecans with Pomegranate Vinaigrette
House Special Salad with Baby Tomato, Fresh Cucumber & Shaved Carrot with our Signature Ranch Dressing
Traditional Caesar Salad with Homemade Garlic Croutons & Shaved Parmesan Cheese
Mediterranean Salad with Crumbled Feta Cheese, Roasted Peppers, Kalamata Olives, Cucumber, Tomato & Capers Tossed in our Signature Balsamic Vinaigrette
Chilled Asparagus Salad with Baby Greens, Shaved Parmesan Reggiano & Truffle Vinaigrette
Bog Salad with Dried Cranberries, Fresh Raspberries, Roasted Pears, Crumbled Blue Cheese, Red Onion & Toasted Walnuts Tossed in Cabernet Vinaigrette

***Add the Market Kitchen Garden Salad for \$2.50 per person**

ENHANCEMENTS (Priced Per Person)

| | |
|---|------|
| Wild Mushroom Bisque | \$1 |
| Cioppino Mussel, Clam, Shrimp & Scallop over Gemelli Pasta with a Tomato Saffron Broth | \$3 |
| Sliced Tomato & Mozzarella with a Dijon Basil Vinaigrette & Crostini | \$3 |
| Field Greens with Roasted Vegetables, Toasted Pine Nuts, Artichoke Hearts & Chevre Crouton with Balsamic Vinaigrette | \$1 |
| Shaved Kale & Romaine Salad with Roasted Beets, Goat Cheese & Grilled Red Onion with Champagne Vinaigrette | \$2 |
| Seared Scallop Over Tropical Fruit Salsa with Sweet Thai Sauce | \$8 |
| Seared Ahi Tuna with Spicy Rice Wine Cucumber Salad | \$4 |
| Three Jumbo Shrimp Cocktail with Cocktail Sauce & Lemon Wedges | \$8 |
| Sautéed Crab Cake with Lobster Risotto & Basil Oil | \$10 |

ENTRÉES (Pre-Select Two Entrées* - Entrée Counts are Required 7 Days Prior to your Event)

Entrées are Accompanied by Chef's Selection of Seasonal Vegetable & Starch

*A Selection of Three Entrées is available for an additional \$5 Per Person.

| | |
|--|-------|
| Chicken Picatta with Cracked Black Pepper & Lemon Caper Sauce | \$126 |
| European Chicken Breast with Mushroom Demi-Glace | \$126 |
| Mediterranean Chicken Breast with Feta Cheese, Olives, Tomato, Roasted Peppers & Lemon Caper Sauce | \$127 |
| Chicken Cordon Bleu Filled with Prosciutto & Gruyere Cheese | \$130 |
| Stuffed Chicken with Wild Mushrooms, Smoked Gouda & Caramelized Onions with Mushroom Demi Sauce | \$130 |
| Chicken Filled with Spinach, Feta Cheese, Basil & Artichokes with Sun-Dried Tomato Cream Sauce | \$130 |
| Chicken with Lump Crabmeat, Button Mushrooms, Scallions, Toasted Almonds & Béarnaise Sauce | \$133 |
| Sautéed Chicken with Shrimp Scampi | \$135 |
| Sugar Spiced Cod Filet with Dijon Mustard & Spinach Cream Sauce | \$129 |
| Tilapia Filled with Crab Imperial served with a Mediterranean Sauce of Capers, Tomato, Roasted Peppers & Lemon Broth | \$132 |
| Grilled Pesto Salmon with Tomato Relish & Lemon Broth | \$138 |
| Sesame Ginger Glazed Salmon over Bok Choy with Pineapple Soy Jus | \$138 |
| Roasted Striped Bass Filled with Crab Meat with a Citrus Reduction | \$140 |
| Christiana Signature Crab Cakes with Saffron Aioli | \$146 |
| Double Bone Pork Chops with Herb Stuffing & Apple Chutney | \$133 |
| Rack of Lamb with Mustard Rosemary Demi-Glace | \$141 |

| | |
|--|-------|
| Veal Saltimbocca with Sage Demi Sauce | \$143 |
| Braised Boneless Short Ribs with Red Wine Horseradish Demi & Roasted Pearl Onions | \$135 |
| Grilled Flat Iron Steak with Cipollini Onion Demi | \$135 |
| 10 oz. New York Strip Steak with Mushroom or Peppercorn Demi Sauce | \$144 |
| Roast Prime Rib of Beef Au Jus with Horseradish Cream Sauce | \$144 |
| Filet Mignon with Béarnaise or Bordelaise Sauce | \$156 |
| Combination Plates | |
| Chicken Marsala & Sautéed Crab Cake with Tomato Relish | \$150 |
| Pesto Salmon & Sautéed Crab Cake with Heirloom Tomato Lemon Thyme Relish | \$153 |
| Herb Crusted Chilean Sea Bass & Crab Cake with a Blood Orange Chive Buerre Blanc | \$156 |
| Filet Mignon & Grilled Pesto Salmon with Mushroom Demi & Tomato Lemon Thyme Relish | \$154 |
| Grilled Filet & Shrimp Scampi served with a Whole Grain Mustard Demi | \$154 |
| Filet Mignon & Crab Cake with Peppercorn Demi & Tropical Fruit Salsa | \$156 |
| <i>Add our Award Winning Crab Cake to any Entrée for an additional \$10</i> | |
| Vegetarian Options | |
| Portabella Tower of Eggplant, Mushroom, Onions, Yellow & Red Peppers with Balsamic Glaze | \$125 |
| Toasted Three Cheese Ravioli with Tomato & Wild Mushroom Ragout | \$125 |
| Pesto Agnolotti with Roasted Tomato, Asparagus, Olives & Roasted Peppers with Shaved Peppercorn Parmesan in Pesto Oil | \$126 |
| Stuffed Rigatoni with Eggplant Parmesan Tower with House Made Marinara Sauce | \$127 |

Dessert & Beyond...

Wedding Cake

Meet directly with Liberty Lane Bake Shoppe, Bing's Bakery, or Cannon's Bakery to design your Custom Cake. The size of your cake will be determined by your final guest count.

Gourmet Coffee Service

A Gourmet Coffee & Tea Station will be available featuring Assorted Flavored Teas, Freshly Brewed Regular & Decaffeinated Coffee, Whipped Cream, Chocolate Shavings, Cinnamon Sticks, Orange & Lemon Rinds

Late Night Snack Buffet

Make your own Beef & Chicken Cheesesteaks with Fried Onions & Cheese Whiz accompanied with Old Bay Fries, Onion Rings **OR** Loaded Tater Tots

Fresh Floral Centerpieces Meet directly with Belak Flowers or Ramone's Flowers to design your guest table centerpieces.

Hospitality Room Utilize our Hospitality Room to Dress before your Wedding Ceremony or host a private cocktail hour for the members of your Wedding Party.

All Pricing is Inclusive of 22% Event Administrative Fee



THE ESTATE WEDDING PACKAGE

FRIDAY, SATURDAY AFTERNOON OR SUNDAY

THREE HOUR HOUSE BRANDS OPEN BAR

CUSTOM SIGNATURE COCKTAIL

CHAMPAGNE TOAST

TWO STATIONARY DISPLAYS

WHITE GLOVE BUTLERED HORS D' OEUVRES

SERVED DINNER

GOURMET COFFEE STATION

CUSTOM WEDDING CAKE

FRESH FLORAL CENTERPIECES

IVORY DAMASK OR LIGHT GRAY LINEN

WHITE OR DARK GRAY NAPKINS

HOSPITALITY ROOM

WEDDING NIGHT ACCOMMODATIONS FOR THE WEDDING
COUPLE

BRIDAL ATTENDANT TO ATTEND TO YOUR EVERY NEED

MENU TASTING COMPLIMENTARY FOR TWO

THREE HOUR HOUSE BRANDS OPEN BAR

Liquor: Svedka Vodka, Flavored Selections to Include Citron, Clementine & Raspberry, Seagram's 7 Whiskey, Dewar's Scotch, Beefeater Gin, Sauza Gold Tequila, Jim Beam Bourbon, Captain Morgan Rum, Bacardi Rum, Malibu Rum, Cruzan Spiced Rum, Peach Schnapps, Kahlua, Amaretto

Beer: Corona, Miller Lite, Yeungling

Wine: Woodbridge Cabernet Sauvignon, Merlot, Pinot Noir, Pinot Grigio, Chardonnay, Beringer White Zinfandel & Champagne Toast

***Add Seasonal Craft Beer for \$4 per person**

***Add Stateside Vodka for \$6 per person.** (Stateside Vodka contains electrolytes, which are good for cellular hydration, and are also proven to help combat hangovers.)

Signature Drink Butlered During Cocktail Hour in Your Wedding Color

Your Event Begins.....

COCKTAIL RECEPTION

STATIONARY DISPLAYS (Please Select Two)

Grilled Vegetables, Olives & Fresh Cut Vegetables with Hummus, Roasted Pepper Dip & Housemade Ranch Dressing

Wedges of Fruit & Fresh Berries with Yogurt Dipping Sauce

Wedged Domestic & Imported Cheeses with Assorted Crackers, Flat Bread & Baguettes

Warm Cheese Fondue Served with Pretzels, Bread & Strawberries

Bruschetta Display

Original Bruschetta & Feta Tomato Bruschetta Served with Pesto Crostini, Crackers & Flat Bread

White Bean & Rosemary Dip, Olive Tapenade, Tomato & Basil Relish & Roasted Red Pepper Dip with Garlic & Pesto Rubbed Baguettes

COCKTAIL RECEPTION ENHANCEMENTS (Priced Per Person)

Warm Crab & Artichoke Dip with Assorted Breads \$4

Pizza Station \$3

Flat Bread Pizza with Tomato, Sliced Mozzarella & Fresh Basil

Gemelli with Sundried Tomato, Peas & Fresh Basil in a Vodka Tomato Cream Sauce topped with Parmesan Cheese \$5

Penne Pasta with Italian Sausage, Asparagus Tips, Roasted Peppers Basil Alfredo Sauce \$5

Cavatappi with Mushrooms, Broccolini, Rosemary, Sun-Dried Tomato & Chicken in a Demi Cream Sauce \$5

Antipasto Display \$8

Sliced Italian Meats, Cheese, Grilled Vegetables, Marinated Peppers & Olives

WHITE GLOVE BUTLER PASSED HORS D'OEUVRES

(Please Select Four)

Brie & Raspberry in Phyllo Dough
Vegetable Samosa
Mini Grilled Cheese & Tomato Soup Shooter
Fried Ravioli with Marinara Sauce
Vegetable Egg Rolls with Sweet Thai Sauce
Spanakopita
California Rolls with Soy Sauce
Vegetable Pot-Stickers with Soy Sauce
Edamame Pot-Sticker with Soy Sauce
Mushroom Beggars Purse
Spinach & Artichoke Crisp
Phyllo Dough Filled with Sun-Dried Tomato & Feta Cheese
Asiago Asparagus Roll Up
Buffalo Chicken Tenders with Crumbled Blue Cheese
Smoked Chicken Quesadillas with Chipotle Sour Cream
Coconut Chicken with Sweet Thai Sauce
Sesame Chicken with Fruit Salsa
Buffalo Chicken Crisp
Mini Chicken Cordon Bleu
Buffalo Chicken Spring Roll with Blue Cheese Dip
Mushroom Caps filled with Spicy Sausage
Peking Duck Spring Rolls Served with Duck Sauce
South Philly Cheese Steak Egg Rolls Served with Ketchup
Kosher Franks Served with Mustard
Mini Beef Wellington with Balsamic Glaze
Beef Satay with Sesame Garlic Sauce
Beef Kabob with Peppers & Onions with Teriyaki Glaze
Shrimp Shu Mai with Sweet Thai Sauce
Hickory Bacon Wrapped Scallops

ENHANCED WHITE GLOVE BUTLER PASSED HORS D'OEUVRES (Priced Per Person)

| | |
|---|--------|
| Lamb Chops with Gremolata | \$2.50 |
| Pulled Pork Sliders | \$1 |
| Shrimp Cocktail with Cocktail Sauce | \$1 |
| Mini Crab Cakes with Chipotle Sauce | \$2 |
| Coconut Shrimp with Mango Sauce | \$2 |
| Shrimp Tempura served with Sweet Thai Sauce | \$2 |
| Crab Filled Mushroom Caps | \$2 |
| Bacon Wrapped Shrimp | \$2 |
| Seared Diver Scallop with Fruit Salsa | \$4 |
| Lobster Salad | \$4 |

Continuing on to Dinner...

First Course (Please Select One)

Accompanied by Freshly Baked Rolls with Butter

Soup

Minestrone Soup
Roasted Tomato Soup
Italian Wedding Soup

Pasta

Penne Pasta with Peas, Sun-Dried Tomatoes, Basil & Parmesan Cheese in a Vodka Sauce
Gemelli Pasta with Broccoli, Pepperoncini, Olives, Roasted Peppers & Tomatoes in Pesto Oil

Salad

Spinach Salad with Strawberries, Red Onion, Crumbled Goat Cheese & Toasted Pecans with Pomegranate Vinaigrette
House Special Salad with Baby Tomato, Fresh Cucumber & Shaved Carrot with our Signature Ranch Dressing
Traditional Caesar Salad with Homemade Garlic Croutons & Shaved Parmesan Cheese
Greek Salad with Tomatoes, Red Onion, Cucumber, Feta Cheese, Olives & Pepperoncini with Greek Dressing

***Add the Market Kitchen Garden Salad for \$2.50 per person**

ENHANCEMENTS (Priced Per Person)

| | |
|---|------|
| Stuffed Rigatoni with Grilled Chicken, Sun-Dried Tomato & Asparagus in a Basil Alfredo Sauce | \$4 |
| Tortellini with Peas, Sun-Dried Tomatoes & Basil in a Vodka Tomato Sauce | \$4 |
| Pesto Agnolotti, Sautéed Shrimp, Roasted Tomato & Asparagus Tips in Basil Oil | \$6 |
| Sliced Tomato & Mozzarella with a Dijon Basil Vinaigrette & Crostini | \$5 |
| Three Jumbo Shrimp Cocktail with Cocktail Sauce & Lemon Wedges | \$8 |
| Sautéed Crab Cake with Lobster Risotto & Basil Oil | \$10 |

ENTRÉES (Pre-Select Two Entrées*- Entrée Counts are Required 7 Days Prior to your Event)

Entrées are accompanied by Chef's Selection of Seasonal Vegetable & Starch

*A Selection of Three Entrées is available for an additional \$5 Per Person.

| | |
|--|-------|
| Chicken Picatta with Cracked Black Pepper & Lemon Caper Sauce | \$103 |
| Mediterranean Chicken Breast with Feta Cheese, Olives, Tomato, Roasted Peppers & Lemon Caper Sauce | \$104 |
| Chicken Cordon Bleu Filled with Prosciutto & Gruyere Cheese | \$104 |
| Stuffed Chicken with Wild Mushrooms, Smoked Gouda & Caramelized Onions with Mushroom Demi Sauce | \$104 |
| European Chicken Breast with Marsala Mushroom Demi-Glace | \$104 |
| Chicken with Lump Crabmeat, Button Mushrooms, Scallions, Toasted Almonds & Béarnaise Sauce | \$108 |
| Sautéed Chicken & Shrimp Scampi | \$111 |
| Sugar Spiced Cod Filet with Dijon Mustard & Spinach Cream Sauce | \$106 |
| Tilapia Filled with Crab Imperial served with a Mediterranean Sauce of Capers, Tomato, Roasted Peppers & Lemon Broth | \$105 |
| Grilled Pesto Salmon with Tomato Relish & Lemon Broth | \$106 |
| Sesame Ginger Glazed Salmon over Bok Choy with Pineapple Soy Jus | \$106 |
| Roasted Striped Bass Stuffed with Crab Meat with a Citrus Reduction | \$119 |
| Christiana Signature Crab Cakes with Saffron Aioli | \$121 |
| Double Bone Pork Chops with Herb Stuffing & Apple Chutney | \$108 |
| Rack of Lamb with Mustard Rosemary Demi-Glace | \$124 |
| Veal Saltimbocca with Sage Demi Sauce | \$114 |

| | |
|---|-------|
| Braised Boneless Short Ribs with Red Wine Horseradish Demi & Roasted Pearl Onions | \$109 |
| Grilled Flat Iron Steak with Cipollini Onion Demi | \$109 |
| 10 oz. New York Strip Steak with Mushroom or Peppercorn Demi Sauce | \$114 |
| Roast Prime Rib of Beef Au Jus with Horseradish Cream Sauce | \$114 |
| Filet Mignon with Béarnaise or Bordelaise Sauce | \$125 |
| Vegetarian Options | |
| Portabella Tower of Eggplant, Mushroom, Onions, Yellow & Red Peppers with Balsamic Glaze | \$100 |
| Toasted Three Cheese Ravioli with Tomato & Wild Mushroom Ragout | \$100 |
| Pesto Agnolotti with Roasted Tomato, Asparagus, Olives & Roasted Peppers with Shaved Peppercorn Parmesan in Pesto Oil | \$100 |
| Stuffed Rigatoni with Eggplant Parmesan Tower with House Made Marinara Sauce | \$100 |

Add our Award Winning Crab Cake to any Entrée for an additional \$10

Dessert & Beyond...

Wedding Cake

Meet directly with Liberty Lane Bake Shoppe, Bing's Bakery, or Cannon's Bakery to design your Custom Cake. The size of your cake will be determined by your final guest count.

Gourmet Coffee Service

Featuring Assorted Flavored Teas, Freshly Brewed Regular & Decaffeinated Coffee, Whipped Cream, Chocolate Shavings, Cinnamon Sticks, Orange & Lemon Rinds

Fresh Floral Centerpieces Meet directly with Belak Flowers or Ramone's Flowers to design your guest table centerpieces.

Hospitality Room Utilize our Hospitality Room to Dress before your Wedding Ceremony or host a private cocktail hour for the members of your Wedding Party.

All Pricing is Inclusive of 22% Event Administrative Fee



THE ULTIMATE WEDDING PACKAGE

FIVE HOUR EXECUTIVE BRANDS OPEN BAR
CUSTOM SIGNATURE COCKTAIL
CHAMPAGNE TOAST
TWO STATIONARY DISPLAYS OR STATIONS
WHITE GLOVE BUTLERED HORS D' OEUVRES
SERVED DINNER
VIENNESE DESSERT TABLE
GOURMET COFFEE STATION
CUSTOM WEDDING CAKE
LATE NIGHT SNACK BUFFET
UPGRADED FRESH FLORAL CENTERPIECES
LED UPLIGHTING
CUSTOM ICE CARVING
UPGRADED LINEN & NAPKINS
CHIVARI CHAIRS
HOSPITALITY ROOM
WEDDING NIGHT ACCOMMODATIONS FOR THE WEDDING
COUPLE
BRIDAL ATTENDANT TO ATTEND TO YOUR EVERY NEED
MENU TASTING COMPLIMENTARY FOR TWO

FIVE HOUR EXECUTIVE BRANDS OPEN BAR

Liquor: Absolut Vodka, Flavored Selections to Include Citron, Mandarin & Raspberry, Seagram's 7 Whiskey, Jack Daniels Whiskey, Dewars Scotch, Tanqueray Gin, Sauza Gold Tequila, Makers Mark, Wild Turkey, Bacardi Rum, Malibu Rum, Captain Morgan Rum, Peach Schnapps, Amaretto, Kahlua

Beer: Amstel Light, Miller Light, Corona, Heineken, Yuengling

Wine: Natura Cabernet, Blackstone Merlot, PIO Pinot Grigio Pinot Grigio, Mark West Pinot Noir, Chateau Soverain Chardonnay, Beringer White Zinfandel, Champagne Toast

***Add Seasonal Craft Beer for \$2 per person**

***Add Stateside Vodka for \$3 per person.** (Stateside Vodka contains electrolytes, which are good for cellular hydration, and are also proven to help combat hangovers.)

SIGNATURE DRINK BUTLERED DURING COCKTAIL HOUR

(Please Select One)

Blueberry Smash - Muddled Blueberries, Simple Syrup, Fresh Mint, Fresh Squeezed Lemon Juice, Vodka (Purple in Color)

Orange Crush - Fresh Squeezed Orange Juice, Mandarin Orange Vodka, Orange Liquor, Sparkling Water, Simple Syrup (Orange in Color)

Rum Punch - Light Rum, Dark Rum, Orange Liquor, Cherry Brandy, Fresh Fruit Juices (Red in Color)

Your Event Begins.....

COCKTAIL RECEPTION

STATIONARY DISPLAYS & STATIONS

(Please Select Two)

Fresh Fruit Display with Berries & Fruit Skewers with Yogurt Dip

Wedges & Pieces of Domestic & International Cheese, Dried Fruit & Toasted Candied Nuts Served with Sliced French Bread, Crackers & Flat Bread

Antipasto Display - Sliced Italian Meats, Cheese, Grilled Vegetables, Marinated Olives, Pepper Shooters, Sliced Tomato & Mozzarella Display

Dim Sum Display - Steamer Baskets in Woks filled with Vegetable Pot-Stickers, Pork Pot-Stickers & Shrimp Shu Mai Served with Soy Sauce, Sweet Thai Chili Sauce & Wasabi Soy Sauce

Salt Block Station - Seared Salmon & Scallops Cooked on Hot Salt Slab, Served over Baby Tomato Salad & Mango Slaw

Pizza Station - Flat Bread Pizza with Tomato, Sliced Mozzarella & Fresh Basil

Bruschetta Display

Original Bruschetta, Crab Bruschetta & Feta Tomato Bruschetta Served with Pesto Crostini, Crackers & Flat Bread

STATIONARY DISPLAYS & STATIONS, CONTINUED

Dip Station

Cheese Fondue, Original Hummus, Olive Tapenade, Tomato Bruschetta & Roasted Pepper Dip
Served with Pesto Crustini, Flat Bread & Sliced French Bread

Sushi Station

California, Tuna, Philly, Vegetable, Eel & Salmon Rolls with Wasabi, Soy Sauce & Pickled
Ginger

Italian Pasta Station (Please Select Two Types of Pasta)

Gemelli with Sundried Tomato, Peas & Fresh Basil in a Vodka Tomato Cream Sauce
topped with Parmesan Cheese

Fried Ravioli with Shaved Parmesan & Marinara Sauce

Penne Pasta with Italian Sausage, Asparagus Tips, Roasted Peppers Basil Alfredo
Sauce

Cavatappi with Mushrooms, Broccolini, Rosemary, Sun-Dried Tomato & Chicken in a
Demi Cream Sauce

Grilled Marinated Flat Iron Station-Sliced & Served

Served with Warm Tortillas, Guacamole, Chipotle Sauce, Fresh Tomato Salsa & Queso Fresco

Gyro Station

Roasted Leg of Lamb Sliced Thin Served with Warm Pitas, Tzatziki Sauce, Red Onion, Lettuce,
Greek Olive Relish, Tomatoes & Feta Cheese

Risotto Station with Mushroom Risotto, Lobster, Shrimp & Crab Risotto, Saffron & Chicken
Risotto and Served with Pesto Oil, Truffle Oil & Shaved Parmesan Cheese

RAW BAR

(Upgrade for an additional \$18 per person, based on 4 pieces per person.)

Please Select Four Types of Seafood:

Old Bay Shrimp

Crab Claws

Clams on the Half Shell

Marinated Cooked Clams

Oysters on Half Shell

Mussels Cooked & Marinated

Seared Scallops served over Mango Slaw

Seared Tuna with Seaweed Salad

Accompaniments to include Horseradish, Lemons, Cocktail Sauce & Tabasco
(Additional Raw Bar Items Available at \$5 Per Piece)

WHITE GLOVE BUTLER PASSED HORS D'OEUVRES (Please Select Seven)

Brie & Raspberry in Phyllo Dough
Vegetable Samosa
Mini Grilled Cheese with Tomato Soup Shooter
Fried Ravioli with Marinara Sauce
Vegetable Egg Rolls with Sweet Thai Sauce
Spanakopita
California Rolls with Soy Sauce
Vegetable Pot-Stickers with Soy Sauce
Edamame Pot-Sticker with Soy Sauce
Mushroom Beggars Purse
Spinach & Artichoke Crisp
Phyllo Dough Filled with Sun-Dried Tomato & Feta Cheese
Asiago Asparagus Roll Up
Buffalo Chicken Tenders with Crumbled Blue Cheese
Smoked Chicken Quesadillas with Chipotle Sour Cream
Coconut Chicken with Sweet Thai Sauce
Sesame Chicken with Fruit Salsa
Buffalo Chicken Crisp
Mini Chicken Cordon Bleu
Buffalo Chicken Spring Roll with Blue Cheese Dip
Mushroom Caps filled with Spicy Sausage
Pulled Pork Sliders
Peking Duck Spring Rolls Served with Duck Sauce
South Philly Cheese Steak Egg Rolls Served with Ketchup
Kosher Franks Served with Mustard
Mini Beef Wellington with Balsamic Glaze
Beef Satay with Sesame Garlic Sauce
Beef Kabob with Peppers & Onions with Teriyaki Glaze
Shrimp Shu Mai with Sweet Thai Sauce
Shrimp Cocktail with Cocktail Sauce
Hickory Bacon Wrapped Scallops

ENHANCED WHITE GLOVE BUTLER PASSED HORS D'OEUVRES (Please Select One)

Lamb Chops with Gremolata
Mini Crab Cakes with Chipotle Sauce
Coconut Shrimp with Mango Sauce
Shrimp Tempura served with Sweet Thai Sauce
Crab Filled Mushroom Caps
Bacon Wrapped Shrimp
Seared Diver Scallop with Fruit Salsa
Lobster Salad

Continuing to Dinner.....

FIRST COURSE (Please Select One)

Accompanied by Freshly Baked Rolls with Butter

Soup

Tomato Bisque

Italian Wedding Soup

Wild Mushroom Bisque

Our Signature She Crab Bisque with Old Bay Tortillas

Pasta

Stuffed Rigatoni with Grilled Chicken, Sun-Dried Tomato & Asparagus in a Basil Alfredo Sauce

Tortellini, Peas, Sun- Dried Tomato, Basil in a Vodka Tomato Sauce

Pesto Agnolotti, Sautéed Shrimp, Roasted Tomato, Asparagus Tips in Basil Oil

Cioppino Mussel, Clam, Shrimp & Scallop over Gemelli Pasta with a Tomato Saffron Broth

Appetizer

Seared Scallop Over Tropical Fruit Salsa with Sweet Thai Sauce

Seared Ahi Tuna with Spicy Rice Wine Cucumber Salad

Sliced Tomato & Mozzarella with a Dijon Basil Vinaigrette & Crostini

Three Jumbo Shrimp Cocktail with Cocktail Sauce & Lemon Wedges

Sautéed Crab Cake with Lobster Risotto & Basil Oil

***Add the Market Kitchen Garden Salad for \$2.50 per person**

SECOND COURSE (Please Select One)

Spinach Salad with Strawberries, Red Onion, Crumbled Goat Cheese & Toasted Pecans with Pomegranate Vinaigrette

House Special Salad with Baby Tomato, Fresh Cucumber & Shaved Carrot with our Signature Ranch Dressing

Traditional Caesar Salad with Homemade Garlic Croutons & Shaved Parmesan Cheese

Mediterranean Salad with Crumbled Feta Cheese, Roasted Peppers, Kalamata Olives, Cucumber, Tomato & Capers Tossed in our Signature Balsamic Vinaigrette

Chilled Asparagus Salad with Baby Greens, Shaved Parmesan Reggiano & Truffle Vinaigrette

Bog Salad with Dried Cranberries, Fresh Raspberries, Roasted Pears, Crumbled Blue Cheese, Red Onion & Toasted Walnuts Tossed in Cabernet Vinaigrette

Shaved Kale & Romaine Salad with Roasted Beets, Goat Cheese & Grilled Red Onion with Champagne Vinaigrette

ENTRÉES (Pre-Select Two Entrées*- Entrée Counts are Required 7 Days Prior to your Event)
Entrées Served with Chef's Selection of Seasonal Vegetable & Starch

*A Selection of Three Entrées is available for an additional \$5 Per Person

| | |
|---|-------|
| Chicken Francaise with Shrimp Scampi & Lemon Scampi Sauce | \$194 |
| Double Breasted Chicken Filled with Ricotta Cheese, Sun-Dried Tomato, Spinach, Roasted Peppers & Boursin Cheese with a Boursin Cream Sauce | \$194 |
| Tilapia Filled with Crab Imperial with a Mediterranean Sauce of Capers, Tomato, Roasted Peppers & Lemon Broth | \$200 |
| Grilled Salmon Fillet with an Heirloom Tomato Lemon Thyme Salsa | \$200 |
| Sea Bass with Orange & Lemon Gremolata Over an Asparagus Salad | \$205 |
| Sautéed Scallops & Shrimp Over a Reduced Lobster Stock Risotto | \$209 |
| Christiana Signature Crab Cakes with Tomato Basil Relish | \$209 |
| Roasted Rack of Lamb Topped with Citrus Crust & Rosemary Demi | \$209 |
| 10 oz. New York Strip Steak with Sautéed Wild Mushroom or Peppercorn Sauce | \$205 |
| Grilled Filet Mignon over Caramelized Vidalia Onions with a Merlot Demi Sauce | \$209 |
| Veal Chop with Wild Mushroom Sauce (Entrée counts due 21 days Prior to Event) | \$209 |
| Combination Plates | |
| Chicken Marsala & Sautéed Crab Cake Served with Tomato Relish | \$209 |
| Pesto Salmon & Sautéed Crab Cake Served with Heirloom Tomato Lemon Thyme Relish | \$210 |
| Grilled Filet Mignon & Shrimp Scampi Served with a Whole Grain Mustard Demi | \$215 |
| Herb Crusted Chilean Sea Bass & Crab Cake with a Blood Orange Chive Buerre Blanc | \$219 |
| Grilled Filet Mignon & Crab Cake Served with Peppercorn Sauce & Chipotle Sauce | \$219 |

Vegetarian Options

| | |
|---|-------|
| Portabella Tower of Eggplant, Mushroom, Onions, Yellow & Red Peppers with Balsamic Glaze | \$188 |
| Toasted Three Cheese Ravioli with Tomato & Wild Mushroom Ragout | \$188 |
| Pesto Agnolotti with Roasted Tomato, Asparagus, Olives & Roasted Peppers with Shaved Peppercorn Parmesan in Pesto Oil | \$188 |
| Stuffed Rigatoni with Eggplant Parmesan Tower with House Made Marinara Sauce | \$188 |

Add our Award Winning Crab Cake to any entrée for an additional \$10

Dessert & Beyond...

Viennese Dessert Table

Miniature Pastries, Assorted Cookies, Whole Cakes, Tarts & Tortes

Wedding Cake

Meet directly with Liberty Lane Bake Shoppe, Bing's Bakery, or Cannon's Bakery to design your Custom Cake. The size of your cake will be determined by your final guest count.

Gourmet Coffee Service

A Gourmet Coffee & Tea Station will be available featuring Assorted Flavored Teas, Freshly Brewed Regular & Decaffeinated Coffee, Whipped Cream, Chocolate Shavings, Cinnamon Sticks, Orange & Lemon Rinds


Late Night Snack Buffet

Make your own Beef & Chicken Cheesesteaks with Fried Onions & Cheese Whiz accompanied with Old Bay Fries, Onion Rings **OR** Loaded Tater Tots

Fresh Floral Centerpieces Meet directly with Belak Flowers or Ramone's Flowers to design your guest table centerpieces.

LED Up Lighting Choose a Light Color to Enhance the Ambience & Look of Your Ballroom.

Custom Ice Carving Select one of the following: Swan, Double Stacked Hearts with your Initials, or Diamond on a Pedestal. Other selections are available and may be an additional cost.



Upgraded Linen Your package includes Ivory Damask or Light Gray Floor Length Tablecloths as well as your choice of Colored Table Overlay & Napkins.

Chivari Chairs Also known as Tiffany Chairs, these Wooden Chairs of Ligurian Design Provide a Beautiful Decoration & Setting for your Guests.

Hospitality Room Utilize our Hospitality Room to Dress before your Wedding Ceremony at the Estate or host a private cocktail hour for the members of your Bridal Party.

All Pricing is Inclusive of 22% Event Administrative Fee



THE GRAND ESTATE BUFFET WEDDING PACKAGE

FOUR HOUR EXECUTIVE BRANDS OPEN BAR

CUSTOM SIGNATURE COCKTAIL

CHAMPAGNE TOAST

TWO STATIONARY DISPLAYS

WHITE GLOVE BUTLERED HORS D' OEUVRES

BUFFET DINNER

GOURMET COFFEE STATION

CUSTOM WEDDING CAKE

FRESH FLORAL CENTERPIECES

IVORY DAMASK OR LIGHT GRAY LINEN

WHITE OR DARK GRAY NAPKINS

HOSPITALITY ROOM

WEDDING NIGHT ACCOMMODATIONS FOR WEDDING COUPLE

BRIDAL ATTENDANT TO ATTEND TO YOUR EVERY NEED

MENU TASTING COMPLIMENTARY FOR TWO

FOUR HOUR EXECUTIVE BRANDS OPEN BAR

Liquor: Absolut Vodka, Flavored Selections to Include Citron, Mandarin & Raspberry, Seagram's 7 Whiskey, Jack Daniels Whiskey, Dewars Scotch, Tanqueray Gin, Sauza Gold Tequila, Makers Mark, Wild Turkey, Bacardi Rum, Malibu Rum, Captain Morgan Rum, Peach Schnapps, Amaretto, Kahlua

Beer: Amstel Light, Miller Light, Corona, Heineken, Yuengling

Wine: Natura Cabernet, Blackstone Merlot, PIO Pinot Grigio, Mark West Pinot Noir, Chateau Souverain Chardonnay, Beringer White Zinfandel, Champagne Toast

***Add Seasonal Craft Beer for \$2 per person**

***Add Stateside Vodka for \$3 per person.** (Stateside Vodka contains electrolytes, which are good for cellular hydration, and are also proven to help combat hangovers.)

A Signature Drink in Your Wedding Color will be Butlered During Cocktail Hour

Your Event Begins.....

COCKTAIL RECEPTION

STATIONARY DISPLAYS (Please Select Two)

Grilled Vegetables, Olives & Fresh Cut Vegetables with Hummus, Roasted Pepper Dip & House Made Ranch Dressing

Wedges of Fruit & Fresh Berries with Yogurt Dipping Sauce

Wedged Domestic & Imported Cheeses with Assorted Crackers, Flat Bread & Baguettes

Warm Cheese Fondue Served with Pretzels, Bread & Strawberries

Antipasto Display

Sliced Italian Meats, Cheese, Grilled Vegetables, Marinated Peppers & Olives

Pizza Station

Flat Bread Pizza with Tomato, Sliced Mozzarella & Fresh Basil

Bruschetta Display

Original Bruschetta, Crab Bruschetta & Feta Tomato Bruschetta Served with Pesto Crostini, Crackers & Flat Bread

White Bean & Rosemary Dip, Olive Tapenade, Tomato & Basil Relish & Roasted Red Pepper Dip with Garlic & Pesto Rubbed Baguettes

COCKTAIL RECEPTION ENHANCEMENTS* (Priced Per Person)

| | |
|---|------|
| Warm Crab & Artichoke Dip with Assorted Breads | \$4 |
| Dim Sum Display Steamer Baskets in Woks filled with Vegetable Pot-Stickers, Pork Pot-Stickers & Shrimp Shu Mai Served with Soy Sauce, Sweet Thai Chili Sauce & Wasabi Soy Sauce | \$8 |
| Salt Block Station Seared Salmon & Scallops Cooked on Hot Salt Slab, Served over Baby Tomato Salad & Mango Slaw | \$14 |
| Sushi Station California, Tuna, Philly, Vegetable, Eel & Salmon Rolls with Wasabi, Soy Sauce & Pickled Ginger | \$14 |
| Gemelli with Sun-Dried Tomato, Peas & Fresh Basil in a Vodka Tomato Cream Sauce Topped with Parmesan Cheese | \$5 |
| Penne Pasta with Italian Sausage, Asparagus Tips, Roasted Peppers Basil Alfredo Sauce | \$5 |
| Cavatappi with Mushrooms, Broccolini, Rosemary, Sun-Dried Tomato & Chicken in a Demi Cream Sauce | \$5 |
| Gyro Station Roasted Leg of Lamb Sliced Thin Served with Warm Pitas, Tzatziki sauce, Red Onion, Lettuce, Greek Olive Relish, Tomatoes & Feta Cheese | \$8 |
| Risotto Station Mushroom Risotto, Lobster, Shrimp & Crab Risotto, Saffron & Chicken Risotto and Served with Pesto Oil, Truffle Oil & Shaved Parmesan Cheese | \$12 |
| Raw Bar (Based on 4 Pieces Per Person) Jumbo Cocktail Shrimp, Crab Claws, Clams on the Half Shell & Raw Oysters with Horseradish, Lemon Wedges, Cocktail Sauce & Tabasco Sauce | \$15 |

*If Station Requires Attendant, \$125 Fee Will Apply

WHITE GLOVE BUTLER PASSED HORS D'OEUVRES

(Please Select Six)

Brie & Raspberry in Phyllo Dough
Vegetable Samosa
Mini Grilled Cheese with Tomato Soup Shooter
Fried Ravioli with Marinara Sauce
Vegetable Egg Rolls with Sweet Thai Sauce
Spanakopita
California Rolls with Soy Sauce
Vegetable Pot-Stickers with Soy Sauce
Edamame Pot-Sticker with Soy Sauce
Mushroom Beggars Purse
Spinach & Artichoke Crisp
Phyllo Dough Filled with Sun-Dried Tomato & Feta Cheese
Asiago Asparagus Roll Up
Buffalo Chicken Tenders with Crumbled Blue Cheese
Smoked Chicken Quesadillas with Chipotle Sour Cream
Coconut Chicken with Sweet Thai Sauce
Sesame Chicken with Fruit Salsa
Buffalo Chicken Crisp
Mini Chicken Cordon Bleu
Buffalo Chicken Spring Roll with Blue Cheese Dip
Mushroom Caps filled with Spicy Sausage
Peking Duck Spring Rolls Served with Duck Sauce
South Philly Cheese Steak Egg Rolls Served with Ketchup
Kosher Franks Served with Mustard
Mini Beef Wellington with Balsamic Glaze
Beef Satay with Sesame Garlic Sauce
Beef Kabob with Peppers & Onions with Teriyaki Glaze
Shrimp Shu Mai with Sweet Thai Sauce
Shrimp Cocktail with Cocktail Sauce
Hickory Bacon Wrapped Scallops

ENHANCED WHITE GLOVE BUTLER PASSED HORS D'OEUVRES (Priced Per Person)

| | |
|---|--------|
| Lamb Chops with Gremolata | \$1.50 |
| Pulled Pork Sliders | \$1 |
| Mini Crab Cakes with Chipotle Sauce | \$2 |
| Coconut Shrimp with Mango Sauce | \$2 |
| Shrimp Tempura served with Sweet Thai Sauce | \$2 |
| Crab Filled Mushroom Caps | \$2 |
| Bacon Wrapped Shrimp | \$2 |
| Seared Diver Scallop with Fruit Salsa | \$4 |
| Lobster Salad | \$4 |

Continuing on to Dinner...

DINNER BUFFET

Starters (Please Select Two)

Italian Wedding Soup

Wild Mushroom Soup

Minestrone

Tomato Bisque

Signature She Crab Bisque with Old Bay Tortillas

Italian Tortellini Salad

Antipasto Salad of Iceberg, Romaine, Roasted Red Peppers, Provolone, Pepperoni, Prosciutto, Cucumbers, Red Onion, Peperoncini & Croutons with Basil Vinaigrette

Spinach Salad with Strawberries, Red Onion, Crumbled Goat Cheese & Toasted Pecans with Pomegranate Vinaigrette

House Special Salad with Baby Tomato, Fresh Cucumber & Shaved Carrot with our Signature Ranch Dressing

Traditional Caesar Salad with Homemade Garlic Croutons & Shaved Parmesan Cheese

Mediterranean Salad with Crumbled Feta Cheese, Roasted Peppers, Kalamata Olives, Cucumber, Tomato & Capers in our House Made Balsamic Vinaigrette

Chilled Asparagus Salad with Baby Greens, Shaved Reggiano & Truffle Vinaigrette

Bog Salad with Dried Cranberries, Fresh Raspberries, Roasted Pears, Crumbled Blue Cheese, Red Onion & Toasted Walnuts with Cabernet Vinaigrette

Sliced Tomato & Mozzarella Display

Grilled Vegetable Display with Hummus

Marinated Kennett Square Mushrooms, Tomato & Artichoke Salad

***Add the Market Kitchen Garden Salad for \$2.50 per person**

Entrées (Please Select Three Entrées **OR** Two Entrées Plus a Carving Station, Gluten Free Entrées Available for an Additional Charge)

Chicken Francaise with Lemon Wine Sauce

Mediterranean Grilled Chicken Topped with Feta, Olives & Tomatoes with Lemon Caper Sauce

Chicken Marsala with a Marsala Mushroom Sauce

Sautéed Chicken with Lump Crabmeat, Toasted Almonds & Béarnaise Sauce

Sautéed Pork Piccata with Mushrooms, Tomatoes & a White Wine Sauce

Butter Crumb Pork Medallions Topped with Gorgonzola Cheese & Puttanesca Sauce

Veal Marsala with Mushroom Sauce-Additional \$3 Per Person

Braised Short Ribs with Red Wine Sauce & Roasted Vegetables

Grilled Flat Iron Steak with Balsamic Demi & Roasted Tomatoes

Sliced Sirloin with a Mushroom Peppercorn Demi

Sautéed Beef Tenderloin Tips with Button Mushrooms & Baby Onions with a Cabernet Sauce

Grilled Filet Medallions with Caramelized Onions with a Merlot Sauce- Add'l \$3 Per Person

Tilapia filled with Crab Imperial & served with Lemon Thyme Sauce

Sugar Spiced Rockfish with Dijon Mustard & Spinach Cream Sauce

Herb Crusted Rockfish with Blood Orange Chive Beurre Blanc

Sesame- Ginger Glazed Salmon with Pineapple Soy Jus

Grilled Pesto Salmon with Tomato Relish & Lemon Broth

Signature Crab Cakes- Additional \$3 Per Person

Toasted Three Cheese Ravioli with a Wild Mushroom Ragout

Gemelli with Sun-Dried Tomatoes, Peas & Fresh Basil in a Vodka Tomato Cream Sauce with Parmesan Cheese

Penne Pasta with Italian Sausage, Asparagus Tips, Roasted Peppers & Basil in Alfredo Sauce

Cavatappi with Mushrooms, Broccolini, Rosemary, Sun-Dried Tomatoes & Chicken in a Demi Cream Sauce

Carving Stations (Select One if only Two Entrées Selected)

Roasted Sirloin

Honey Glazed Ham

Pork Tenderloin

Turkey Breast

(All Carving Stations include Appropriate Condiments & Petit Rolls)

Accompaniments

Chef's Selection of Seasonal Vegetable & Starch

Freshly Baked Rolls with Butter

Dessert & Beyond...

Wedding Cake

Meet directly with Liberty Lane Bake Shoppe, Bing's Bakery, or Cannon's Bakery to design your Custom Cake. The size of your cake will be determined by your final guest count.

Gourmet Coffee Service

A Gourmet Coffee & Tea Station will be available featuring Assorted Flavored Teas, Freshly Brewed Regular & Decaffeinated Coffee, Whipped Cream, Chocolate Shavings, Cinnamon Sticks, Orange & Lemon Rinds

Fresh Floral Centerpieces Meet directly with Belak Flowers or Ramone's Flowers to design your guest table centerpieces.

Hospitality Room Utilize our Hospitality Room to Dress before your Wedding Ceremony or host a private cocktail hour for the members of your Wedding Party.

Price Per Person is \$141

All Pricing is Inclusive of 22% Event Administrative Fee



THE ESTATE BUFFET WEDDING PACKAGE

FRIDAY, SATURDAY AFTERNOON OR SUNDAY

THREE HOUR HOUSE BRANDS OPEN BAR

CUSTOM SIGNATURE COCKTAIL

CHAMPAGNE TOAST

TWO STATIONARY DISPLAYS

WHITE GLOVE BUTLERED HORS D' OEUVRES

BUFFET DINNER

GOURMET COFFEE STATION

CUSTOM WEDDING CAKE

FRESH FLORAL CENTERPIECES

IVORY DAMASK OR LIGHT GRAY LINEN

WHITE OR DARK GRAY NAPKINS

HOSPITALITY ROOM

WEDDING NIGHT ACCOMMODATIONS FOR THE WEDDING
COUPLE

BRIDAL ATTENDANT TO ATTEND TO YOUR EVERY NEED

MENU TASTING COMPLIMENTARY FOR TWO

THREE HOUR HOUSE BRANDS OPEN BAR

Liquor: Svedka Vodka, Flavored Selections to Include Citron, Clementine & Raspberry, Seagram's 7 Whiskey, Dewar's Scotch, Beefeater Gin, Sauza Gold Tequila, Jim Beam Bourbon, Captain Morgan Rum, Bacardi Rum, Malibu Rum, Cruzan Spiced Rum, Peach Schnapps, Kahlua, Amaretto

Beer: Corona, Miller Lite, Yeungling

Wine: Woodbridge Cabernet Sauvignon, Merlot, Pinot Noir, Pinot Grigio, Chardonnay, Beringer White Zinfandel & Champagne Toast

***Add Seasonal Craft Beer for \$4 per person**

***Add Stateside Vodka for \$6 per person.** (Stateside Vodka contains electrolytes, which are good for cellular hydration, and are also proven to help combat hangovers.)

Signature Drink Butlered During Cocktail Hour in Your Wedding Color

Your Event Begins.....

COCKTAIL RECEPTION

STATIONARY DISPLAYS (Please Select Two)

Grilled Vegetables, Olives & Fresh Cut Vegetables with Hummus, Roasted Pepper Dip & Housemade Ranch Dressing

Wedges of Fruit & Fresh Berries with Yogurt Dipping Sauce

Wedged Domestic & Imported Cheeses with Assorted Crackers, Flat Bread & Baguettes

Warm Cheese Fondue Served with Pretzels, Bread & Strawberries

Bruschetta Display

Original Bruschetta & Feta Tomato Bruschetta Served with Pesto Crostini, Crackers & Flat Bread

White Bean & Rosemary Dip, Olive Tapenade, Tomato & Basil Relish & Roasted Red Pepper Dip with Garlic & Pesto Rubbed Baguettes

Pizza Station

Flat Bread Pizza with Tomato, Sliced Mozzarella & Fresh Basil

COCKTAIL RECEPTION ENHANCEMENTS (Priced Per Person)

Warm Crab & Artichoke Dip with Assorted Breads \$4

Antipasto Display \$8

Sliced Italian Meats, Cheese, Grilled Vegetables, Marinated Peppers & Olives

WHITE GLOVE BUTLER PASSED HORS D'OEUVRES

(Please Select Four)

Brie & Raspberry in Phyllo Dough
Mini Grilled Cheese with Tomato Soup Shooter
Vegetable Samosa
Fried Ravioli with Marinara Sauce
Vegetable Egg Rolls with Sweet Thai Sauce
Spanakopita
California Rolls with Soy Sauce
Vegetable Pot-Stickers with Soy Sauce
Edamame Pot-Sticker with Soy Sauce
Mushroom Beggars Purse
Spinach & Artichoke Crisp
Phyllo Dough Filled with Sun-Dried Tomato & Feta Cheese
Asiago Asparagus Roll Up
Buffalo Chicken Tenders with Crumbled Blue Cheese
Smoked Chicken Quesadillas with Chipotle Sour Cream
Coconut Chicken with Sweet Thai Sauce
Sesame Chicken with Fruit Salsa
Buffalo Chicken Crisp
Mini Chicken Cordon Bleu
Buffalo Chicken Spring Roll with Blue Cheese Dip
Mushroom Caps filled with Spicy Sausage
Peking Duck Spring Rolls Served with Duck Sauce
South Philly Cheese Steak Egg Rolls Served with Ketchup
Kosher Franks Served with Mustard
Mini Beef Wellington with Balsamic Glaze
Beef Satay with Sesame Garlic Sauce
Beef Kabob with Peppers & Onions with Teriyaki Glaze
Shrimp Shu Mai with Sweet Thai Sauce
Hickory Bacon Wrapped Scallops

ENHANCED WHITE GLOVE BUTLER PASSED HORS D'OEUVRES (Priced Per Person)

| | |
|---|--------|
| Lamb Chops with Gremolata | \$2.50 |
| Pulled Pork Sliders | \$1 |
| Mini Crab Cakes with Chipotle Sauce | \$2 |
| Shrimp Cocktail with Cocktail Sauce | \$1 |
| Coconut Shrimp with Mango Sauce | \$2 |
| Shrimp Tempura served with Sweet Thai Sauce | \$2 |
| Crab Filled Mushroom Caps | \$2 |
| Bacon Wrapped Shrimp | \$2 |
| Seared Diver Scallop with Fruit Salsa | \$4 |
| Lobster Salad | \$4 |

Continuing on to Dinner...

DINNER BUFFET

Starters (Please Select Two)

Wild Mushroom Soup

Minestrone

Tomato Bisque

Signature She Crab Bisque with Old Bay Tortillas

Italian Tortellini Salad

Antipasto Salad of Iceberg, Romaine, Roasted Red Peppers, Provolone, Pepperoni, Prosciutto, Cucumbers, Red Onion, Pepperoncini & Croutons with Basil Vinaigrette

Spinach Salad with Strawberries, Red Onion, Crumbled Goat Cheese & Toasted Pecans with Pomegranate Vinaigrette

House Special Salad with Baby Tomato, Fresh Cucumber & Shaved Carrot with our Signature Ranch Dressing

Traditional Caesar Salad with Homemade Garlic Croutons & Shaved Parmesan Cheese

Mediterranean Salad with Crumbled Feta Cheese, Roasted Peppers, Kalamata Olives, Cucumber, Tomato & Capers in our House Made Balsamic Vinaigrette

Chilled Asparagus Salad with Baby Greens, Shaved Reggiano & Truffle Vinaigrette

Bog Salad with Dried Cranberries, Fresh Raspberries, Roasted Pears, Crumbled Blue Cheese, Red Onion & Toasted Walnuts with Cabernet Vinaigrette

Sliced Tomato & Mozzarella Display

Grilled Vegetable Display with Hummus

Marinated Kennett Square Mushrooms, Tomato & Artichoke Salad

***Add the Market Kitchen Garden Salad for \$2.50 per person**

Entrées (Please Select Three)

Chicken Francaise with Lemon Wine Sauce

Mediterranean Grilled Chicken Topped with Feta, Olives & Tomatoes with Lemon Caper Sauce

Chicken Marsala with a Marsala Mushroom Sauce

Sautéed Chicken with Lump Crabmeat, Toasted Almonds & Béarnaise Sauce

Sautéed Pork Piccata with Mushrooms, Tomatoes & a White Wine Sauce

Butter Crumb Pork Medallions Topped with Gorgonzola Cheese & Puttanesca Sauce

Veal Marsala with Mushroom Sauce-Additional \$5 Per Person

Braised Short Ribs with Red Wine Sauce & Roasted Vegetables

Grilled Flat Iron Steak with Balsamic Demi & Roasted Tomatoes

Sliced Sirloin with a Mushroom Peppercorn Demi

Sautéed Beef Tenderloin Tips with Button Mushrooms & Baby Onions with a Cabernet Sauce

Grilled Filet Medallions with Caramelized Onions with a Merlot Sauce- Additional \$5 Per Person

Tilapia filled with Crab Imperial & served with Lemon Thyme Sauce

Sugar Spiced Rockfish with Dijon Mustard & Spinach Cream Sauce

Herb Crusted Rockfish with Blood Orange Chive Beurre Blanc

Sesame- Ginger Glazed Salmon with Pineapple Soy Jus

Grilled Pesto Salmon with Tomato Relish & Lemon Broth

Signature Crab Cakes- Additional \$5 Per Person

Toasted Three Cheese Ravioli with a Wild Mushroom Ragout

Gemelli with Sun-Dried Tomatoes, Peas & Fresh Basil in a Vodka Tomato Cream Sauce with Parmesan Cheese

Penne Pasta with Italian Sausage, Asparagus Tips, Roasted Peppers & Basil in Alfredo Sauce

Cavatappi with Mushrooms, Broccolini, Rosemary, Sun-Dried Tomatoes & Chicken in a Demi Cream Sauce

Accompaniments

Chef's Selection of Seasonal Vegetable & Starch

Freshly Baked Rolls with Butter

Dessert & Beyond...

Wedding Cake

Meet directly with Liberty Lane Bake Shoppe, Bing's Bakery, or Cannon's Bakery to design your Custom Cake. The size of your cake will be determined by your final guest count.

Gourmet Coffee Service

A Gourmet Coffee & Tea Station will be available featuring Assorted Flavored Teas, Freshly Brewed Regular & Decaffeinated Coffee, Whipped Cream, Chocolate Shavings, Cinnamon Sticks, Orange & Lemon Rinds

Fresh Floral Centerpieces Meet directly with Belak Flowers or Ramone's Flowers to design your guest table centerpieces.

Hospitality Room Utilize our Hospitality Room to Dress before your Wedding Ceremony or host a private cocktail hour for the members of your Wedding Party.

Price Per Person is \$120

All Pricing is Inclusive of 22% Event Administrative Fee



STATIONS AT THE HILTON

FOUR HOUR EXECUTIVE BRANDS OPEN BAR

CUSTOM SIGNATURE COCKTAIL

CHAMPAGNE TOAST

TWO STATIONARY DISPLAYS

WHITE GLOVE BUTLERED HORS D' OEUVRES

CHOICE OF 3 STATIONS

GOURMET COFFEE STATION

CUSTOM WEDDING CAKE

FRESH FLORAL CENTERPIECES

IVORY DAMASK OR LIGHT GRAY LINEN

WHITE OR DARK GRAY NAPKINS

HOSPITALITY ROOM

WEDDING NIGHT ACCOMMODATIONS FOR THE WEDDING
COUPLE

BRIDAL ATTENDANT TO ATTEND TO YOUR EVERY NEED

MENU TASTING COMPLIMENTARY FOR TWO

FOUR HOUR EXECUTIVE BRANDS OPEN BAR

Liquor: Absolut Vodka, Flavored Selections to Include Citron, Mandarin & Raspberry, Seagram's 7 Whiskey, Jack Daniels Whiskey, Dewars Scotch, Tanqueray Gin, Sauza Gold Tequila, Makers Mark, Wild Turkey, Bacardi Rum, Malibu Rum, Captain Morgan Rum, Peach Schnapps, Amaretto, Kahlua

Beer: Amstel Light, Miller Light, Corona, Heineken, Yuengling

Wine: Natura Cabernet, Blackstone Merlot, PIO Pinot Grigio, Mark West Pinot Noir, Chateau Souverain Chardonnay, Beringer White Zinfandel, Champagne Toast

***Add Seasonal Craft Beer for \$2 per person**

***Add Stateside Vodka for \$3 per person.** (Stateside Vodka contains electrolytes, which are good for cellular hydration, and are also proven to help combat hangovers.)

A Signature Drink in Your Wedding Color will be Butlered During Cocktail Hour

Your Event Begins.....

COCKTAIL RECEPTION

STATIONARY DISPLAYS (Please Select Two)

Grilled Vegetables, Olives & Fresh Cut Vegetables with Hummus, Roasted Pepper Dip & Housemade Ranch Dressing

Wedges of Fruit & Fresh Berries with Yogurt Dipping Sauce

Wedged Domestic & Imported Cheeses with Assorted Crackers, Flat Bread & Baguettes

Warm Cheese Fondue Served with Pretzels, Bread & Strawberries

Antipasto Display

Sliced Italian Meats, Cheese, Grilled Vegetables, Marinated Peppers & Olives

Pizza Station

Flat Bread Pizza with Tomato, Sliced Mozzarella & Fresh Basil

Bruschetta Display

Original Bruschetta, Crab Bruschetta & Feta Tomato Bruschetta Served with Pesto Crostini, Crackers & Flat Bread

White Bean & Rosemary Dip, Olive Tapenade, Tomato & Basil Relish & Roasted Red Pepper Dip with Garlic & Pesto Rubbed Baguettes

COCKTAIL RECEPTION ENHANCEMENTS* (Priced Per Person)

| | |
|---|------|
| Warm Crab & Artichoke Dip with Assorted Breads | \$4 |
| Dim Sum Display Steamer Baskets in Woks filled with Vegetable Pot-Stickers, Pork Pot-Stickers & Shrimp Shu Mai Served with Soy Sauce, Sweet Thai Chili Sauce & Wasabi Soy Sauce | \$8 |
| Salt Block Station Seared Salmon & Scallops Cooked on Hot Salt Slab, Served over Baby Tomato Salad & Mango Slaw | \$14 |
| Sushi Station California, Tuna, Philly, Vegetable, Eel & Salmon Rolls with Wasabi, Soy Sauce & Pickled Ginger | \$14 |
| Gemelli with Sun-Dried Tomato, Peas & Fresh Basil in a Vodka Tomato Cream Sauce Topped with Parmesan Cheese | \$5 |
| Penne Pasta with Italian Sausage, Asparagus Tips, Roasted Peppers, Basil, Alfredo Sauce | \$5 |
| Cavatappi with Mushrooms, Broccolini, Rosemary, Sun-Dried Tomato & Chicken in a Demi Cream Sauce | \$5 |
| Gyro Station Roasted Leg of Lamb Sliced Thin Served with Warm Pitas, Tzatziki Sauce, Red Onion, Lettuce, Greek Olive Relish, Tomatoes & Feta Cheese | \$8 |
| Risotto Station Mushroom Risotto, Lobster, Shrimp & Crab Risotto, Saffron & Chicken Risotto and Served with Pesto Oil, Truffle Oil & Shaved Parmesan Cheese | \$12 |
| Raw Bar (Based on 4 Pieces Per Person) Jumbo Cocktail Shrimp, Crab Claws, Clams on the Half Shell & Raw Oysters with Horseradish, Lemon Wedges, Cocktail Sauce & Tabasco Sauce | \$15 |

*If Station Requires an Attendant, \$125 Fee Will Apply

WHITE GLOVE BUTLER PASSED HORS D'OEUVRES

(Please Select Six)

Brie & Raspberry in Phyllo Dough
Vegetable Samosa
Mini Grilled Cheese with Tomato Soup Shooter
Fried Ravioli with Marinara Sauce
Vegetable Egg Rolls with Sweet Thai Sauce
Spanakopita
California Rolls with Soy Sauce
Vegetable Pot-Stickers with Soy Sauce
Edamame Pot-Sticker with Soy Sauce
Mushroom Beggars Purse
Spinach & Artichoke Crisp
Phyllo Dough Filled with Sun-Dried Tomato & Feta Cheese
Asiago Asparagus Roll Up
Buffalo Chicken Tenders with Crumbled Blue Cheese
Smoked Chicken Quesadillas with Chipotle Sour Cream
Coconut Chicken with Sweet Thai Sauce
Sesame Chicken with Fruit Salsa
Buffalo Chicken Crisp
Mini Chicken Cordon Bleu
Buffalo Chicken Spring Roll with Blue Cheese Dip
Mushroom Caps filled with Spicy Sausage
Peking Duck Spring Rolls Served with Duck Sauce
South Philly Cheese Steak Egg Rolls Served with Ketchup
Kosher Franks Served with Mustard
Mini Beef Wellington with Balsamic Glaze
Beef Satay with Sesame Garlic Sauce
Beef Kabob with Peppers & Onions with Teriyaki Glaze
Shrimp Shu Mai with Sweet Thai Sauce
Shrimp Cocktail with Cocktail Sauce
Hickory Bacon Wrapped Scallops

ENHANCED WHITE GLOVE BUTLER PASSED HORS D'OEUVRES (Priced Per Person)

| | |
|---|--------|
| Lamb Chops with Gremolata | \$1.50 |
| Pulled Pork Sliders | \$1 |
| Mini Crab Cakes with Chipotle Sauce | \$2 |
| Coconut Shrimp with Mango Sauce | \$2 |
| Shrimp Tempura served with Sweet Thai Sauce | \$2 |
| Crab Filled Mushroom Caps | \$2 |
| Bacon Wrapped Shrimp | \$2 |
| Seared Diver Scallop with Fruit Salsa | \$4 |
| Lobster Salad | \$4 |

Continuing on to Dinner...

Stations Reception (Please Select Three)

Salad-Tini's

Grilled Chicken, Old Bay Spiced Baby Shrimp, Grilled Skirt Steak, Sun-Dried Tomatoes, Hearts of Palm, Artichoke Hearts, Roasted Red Peppers, Sliced Carrots, Cucumbers, Mushrooms, Tomatoes, Broccoli, Chopped Egg, Shaved Parmesan Cheese, Shredded Cheese, Garlic Croutons & Assorted Dressings

Served with Freshly Baked Rolls & Butter

South of the Border

Marinated Flat Iron Fajitas with Bell Peppers & Onions, Shredded Lettuce, Cheddar Cheese, Guacamole, Salsa Verde, Jalapeño Peppers, Sour Cream, Chopped Onions & Olives with Flour Tortillas

Chicken & Poblano Corn Salsa & Cheese Quesadillas with Chipotle Sour Cream

Shrimp Tacos with Poblano Peppers, Pickled Onion, Cabbage, Salsa & Chipotle Sour Cream

Warm Salted Tortilla Chips & Salsa

Carving Boards* (Each Item Represents One Station Choice)

Roasted Pork Loin with Rosemary Demi

Whole Roast Turkey with Cranberry Chutney

Honey Baked Ham with Stone Ground & Honey Mustards

Roasted Sirloin with Peppercorn Sauce & Tiger Sauce-Add \$2.00 Per Person

Roasted Prime Rib- Add \$6.00 Per Person

Roast Beef Tenderloin with Cabernet Demi-Glace & Béarnaise-Add \$8.00 Per Person

Herb Roasted Rack of Lamb with Mint Pesto-Add \$7.00 Per Person

*All Carving Stations include Traditional Caesar Salad, Garlic Mashed Potatoes, Seasonal Vegetable Medley & Petite Silver Dollar Rolls

Take Me Out to the Ball Game

Chicken & Beef Cheesesteaks served with Cheese Whiz & Fried Onions

Philadelphia Pretzels with Spicy Mustard

Old Bay Fries & Cheese Sauce

Assorted Slider Bar

Certified Angus Beef Sliders with American Cheese & Deli Pickles

Short Rib Sliders with Sliced Cherry Peppers

Crab Sliders with Saffron Aioli

House Made Seasoned Hot Chips

Tuscan Table

Stuffed Rigatoni with Grilled Chicken, Sun-Dried Tomatoes & Asparagus in Basil Alfredo Sauce

Tortellini with Peas, Sun- Dried Tomatoes & Basil in a Vodka Tomato Sauce

Toasted Three Cheese Ravioli with Shaved Parmesan Cheese & Marinara Sauce

Garlic Bread & Italian Rolls

Risotto Station

Lobster & Shrimp Risotto

Wild Mushroom Risotto

Chicken, Saffron, Peas & Corn Risotto

Served with Parmesan Cheese, Pesto Oil, Truffle Oil & Crusty Bread

Asian Station

Jasmine Rice

General Tso's Chicken

Crispy Orange Beef & Broccoli

Steamed Vegetable Pot Stickers with Soy & Sweet Thai Chili Sauce

Gyro Station

Greek Salad

Greek Meatballs

Roasted Leg of Lamb Sliced Thin & Served with Warm Pitas, Tzatziki Sauce, Red Onion, Lettuce, Greek Olive Relish, Tomatoes & Feta Cheese

Paella Station

Mediterranean Salad

Saffron Rice with Chicken, Chorizo, Shrimp, Scallops, Clams, Calamari & Vegetables

**Stations that require Attendants are Included with the Package Pricing

Dessert & Beyond...

Wedding Cake

Meet directly with Liberty Lane Bake Shoppe, Bing's Bakery, or Cannon's Bakery to design your Custom Cake. The size of your cake will be determined by your final guest count.

Gourmet Coffee Service

A Gourmet Coffee & Tea Station will be available featuring Assorted Flavored Teas, Freshly Brewed Regular & Decaffeinated Coffee, Whipped Cream, Chocolate Shavings, Cinnamon Sticks, Orange & Lemon Rinds

Fresh Floral Centerpieces Meet directly with Belak Flowers or Ramone's Flowers to design your guest table centerpieces.

Hospitality Room Utilize our Hospitality Room to Dress before your Wedding Ceremony or host a private cocktail hour for the members of your Wedding Party.

Package Price: \$142 Per Person

All Pricing is Inclusive of 22% Event Administrative Fee



ENHANCE YOUR WEDDING DAY SERVED RECEPTION ENHANCEMENT PACKAGE

One Additional Hour of Open Bar

“Best of Delaware” Award Winning Crab Cakes Station during Cocktail Hour

Pan Seared Lump Crab Cakes served with Lobster Risotto

LED Up-lighting

Ice Carving

Select from Swan, Double Stacked Heart or Diamond on a Pedestal

Additional Served Course to Include Soup or Salad

Ivory Chair Covers with your Choice of Colored Sash

Napkin in your Choice of Color

Printed Menu Cards at Each Place Setting

Complimentary Turndown for all of your Overnight Guests

Anniversary Dinner Celebrate your one year anniversary with! Be our guest for dinner for two.

\$30 Per Person

All Pricing is Inclusive of 22% Event Administrative Fee



ENHANCE YOUR WEDDING DAY BUFFET OR STATIONS RECEPTIONS PACKAGE

One Additional Hour of Open Bar

"Best of Delaware" Award Winning Crab Cakes Station during Cocktail Hour

Pan Seared Lump Crab Cakes served with Saffron Aioli & Classic Remoulade

LED Up-lighting

Ice Carving Select from Swan, Double Stacked Heart or Diamond on a Pedestal

Ivory Chair Covers with your Choice of Colored Sash

Napkin in your Choice of Color

Complimentary Turndown for all of your Overnight Guests

Anniversary Dinner- Celebrate your one year anniversary with us! Be our guest for dinner for two.

\$20 Per Person

All Pricing is Inclusive of 22% Event Administrative Fee

ENHANCE YOUR WEDDING DAY A LA CARTE ENHANCEMENT OPTIONS

Beignet & Salted Caramel Woodside Farm Creamery Dessert Station - \$8 Per Person, + \$125 Chef Attendant Fee

Upgrade to an Extra Hour Open Bar \$8 Per Person

"Best of Delaware" Award Winning Crab Cake Station \$12 per person
Pan Seared Lump Crab Cakes served with Lobster Risotto during Cocktail Hour

LED UP- Lighting \$900

Ice Carving \$300 Each
Select from Swan, Double Stacked Heart or Diamond on a Pedestal

Additional Course (Soup or Salad) \$4 Per Person

Ivory Chair Covers with Sash \$5 Per Person

Napkins in your Color Choice \$1.25 Per Person

Colored Polyester Floor Length Linen \$10 Each

Satin Table Runner \$6 Each

Polyester Table Overlay \$5 Each

Organza Table Overlay \$16 Each

Printed Menu Cards at each Place Setting \$.50 Each

Chocolate Fountain \$8 Per Person
Cascading Chocolate with Fruit Skewers, Marshmallows, Pretzel Rods & Strawberries

Tuxedo Strawberries \$32 Per Dozen

Viennese Dessert Table \$10 Per Person
Miniature Pastries, Éclairs & Cream Puffs, Tiramisu Shooters, Whole Cakes & Tortes

Make Your Own S'mores Bar \$6 Per Person
Graham Crackers, Marshmallows, Chocolate Bars & Peanut Butter Cups Cooked on Skewers

Individual Turndown Service \$3 Per Guest Room
Turndown Service with Two (2) Chocolates & a Love Note

Premium Brands Bar Package - \$6 per person

Liquor: Grey Goose Vodka, Flavored Selections to Include Lemon, Orange & Raspberry, Crown Royal Whiskey, Jameson Whiskey, Chivas Scotch, Bombay Sapphire Gin, Hornitos Tequila, Basil Hayden Bourbon, Bulleit Bourbon, Clement Rum, Clement Coco Rum, Sailor Jerry Spiced Rum, Peach Schnapps, Apple Pucker, Midori, Grand Marnier, Kahlua, Bailey's Irish Cream, Sambuca

Premium Wines: Coppola Diamond Cabernet, 14 Hands Merlot, Santa Margherita Pinot Grigio, La Crema Pinot Noir, Kendall Jackson Chardonnay, Kim Crawford Sauvignon Blanc, Mumm Nappa Brut

Premium Beers: Amstel Light, 3rd Wave Porter, Heineken, Corona, Dog Fish IPA 60 Minute

Craft Cocktails, included with the above premium tier

Hornitos Margarita - Hornitos tequila, agave nectar, Rose's lime, and sour mix

Basil Hayden Old Fashion - Basil Hayden's straight bourbon, sweet vermouth, and blood orange bitters

SUNRISE PACKAGE

THREE HOUR OPEN BAR FEATURING

Champagne Toast, Mimosas & Bloody Mary's

COCKTAIL RECEPTION (30 Minutes)

Displays (All Included)

Freshly Baked Muffins & Fruit Danish

Fresh Fruit Display

Chef's Selection of Artisanal Cheeses

Butlered Hors d'Oeuvres (Select Two)

Tomato Bruschetta

Assorted Miniature Quiche

Chicken Tenders with Honey Mustard

Fried Ravioli with Marinara Sauce

Crispy Vegetable Potstickers

Kosher Cocktail Franks in Puff Pastry

BRUNCH BUFFET RECEPTION (1 ½ Hours)

BREAKFAST ITEMS:

Fluffy Scrambled Eggs

Home Fried Breakfast Potatoes

Crisp Bacon OR Maple Sausage

SALADS:

Traditional Caesar Salad with Homemade Garlic Croutons & Shaved Parmesan Cheese

Italian Pasta Salad with Diced Peppers, Pepperoni, Sliced Onions & Broccoli Florets

***Add the Market Kitchen Garden Salad for \$2.50 per person**

LUNCH ENTRÉES (Please Select One)

Gemolatta Cod Served with Herb Broth

Mediterranean Seared Tilapia with Olives, Tomatoes & Capers in a Lemon Butter Sauce

Chicken Mediterranean with Tomatoes, Onions, Capers & Olives with a Basil Lemon Broth

Roasted Pork Loin with Sautéed Broccoli Rabe, Aged Provolone & Long Hot Peppers

Toasted Three Cheese Ravioli with Shaved Parmesan Cheese & Pomodoro sauce

Gemelli with Sun-Dried Tomatoes, Peas & Fresh Basil in a Vodka Tomato Cream Sauce with Parmesan Cheese

Penne with Italian Sausage, Asparagus Tips, Roasted Peppers & Basil with Alfredo Sauce

Cavatappi with Mushrooms, Broccolini, Rosemary, Sun-Dried Tomatoes & Chicken in a Demi Cream Sauce

Served with Freshly Baked Rolls & Chef's Selection of Seasonal Vegetable
Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot Teas, Iced Tea, Assorted Fruit
Juices & Soft Drinks

OPTIONAL BREAKFAST ENHANCEMENTS (Priced Per Person)

Omelet Station* \$7 | Waffle Station* \$7 | Lox & Bagels \$7
Eggs Benedict \$7 | Spinach, Sundried Tomato & Goat Cheese Frittata \$6

OPTIONAL CARVING STATIONS* - \$9 Per Person, Per Station

Tom Turkey Breast with Cranberry Chutney
Honey Glazed Ham with Country & Spicy Mustards
Oven Roasted Sirloin with Horseradish Cream Sauce
Loin of Pork with Chunky Applesauce

***A Chef Attendant is Required at \$125.00 Per Attendant**

Dessert & Beyond...

Wedding Cake

Meet directly with Liberty Lane Bake Shoppe, Bing's Bakery, or Cannon's Bakery to design your
Custom Cake. The size of your cake will be determined by your final guest count.

Gourmet Coffee Service

A Gourmet Coffee & Tea Station will be available featuring Assorted Flavored Teas, Freshly
Brewed Regular & Decaffeinated Coffee, Whipped Cream, Chocolate Shavings, Cinnamon
Sticks, Orange & Lemon Rinds

Fresh Floral Centerpieces Meet directly with Belak Flowers or Ramone's Flowers to design
your guest table centerpieces.

Hospitality Room Utilize our Hospitality Room to Dress before your Wedding Ceremony or
host a private cocktail hour for the members of your Wedding Party.

Package Price: \$74 Per Person

All Pricing is Inclusive of 22% Event Administrative Fee

Restrictions & Minimums Will Apply- Please Contact Catering Manager for Details