

Diamond Wedding Package

Limousine Service for the Bride and Groom from the Ceremony to Reception

Private Waiting Area with Hors D'oeuvres and Host/Hostess to Attend to the Needs of the Bridal Party

Decorated Bridal Table with Candelabra

Assorted Imported & Domestic Cheeses, including Baked Brie, and
Marinated & Grilled Fresh Vegetables with Dip

Three Butlered Hors D'oeuvres with White Glove Service Prior to Dinner

Platinum on White China

Silver Tableware

Full Course Seated and Served Dinner with Appetizer

Beautifully Decorated Wedding Cake by Our Own Pastry Chef

Deluxe Sweets Table with a Chocolate Fountain and our Pastry Chef's Finest Confections
Served for One Hour after Dinner

Candelabra Adorned with Fresh Flowers and Towering Vases with Votive Candles
Alternated on Guest Tables

Upgraded Linens and Linen Napkins

Chair Covers with Organza Sashes or Gold Chiavari Chairs

Gourmet Coffee and Herbal Tea Station with Condiments for Duration of Reception

Bartender and Set-Ups

Five-Hour Room Rental

Service Charge Included

\$79.95 Per Guest

Price is Subject to 6% Pennsylvania Sales Tax

Save four dollars per guest when you schedule your wedding reception on any available Friday evening or any available
Saturday morning from 11:00 am to 4:00 pm or any five hour time frame on Sundays.

Hors D'oeuvres Selections (Choose Three)

California Sushi Roll	Crab Stuffed Mushroom Caps
Shrimp Egg Roll	Crab Bruschetta on Croustade
Shrimp Brochette	Gazpacho Shooter Garnished With a Crab Claw
Crab Balls with Tartar Sauce	BBQ Shrimp wrapped with Bacon
Beef Wellington	Mustard Encrusted Beef Satay

Appetizer Selection (Choose One)

Roasted Tomato Bisque

Mushroom Ravioli, Tossed in a Light Alfredo Sauce, Topped with Crumbled Blue Cheese and Grilled Portobellos

Seafood Martini, Seafood Mousse Topped with Jumbo Lump Crab and Marinated Shrimp

Salad Selection (Choose One)

Medley of Fresh Greens, Topped with Tomatoes, Cucumbers, Croutons and Shredded Carrots

Tossed with our Homemade Vinaigrette

Caesar Salad with Traditional Dressing

Iceberg Chiffonade, Crumbled Gorgonzola, Sugared Pecans, Roasted Shallots and Diced Pears

Tossed in a Merlot Vinaigrette

Seasonal Fresh Cut Melon, Tossed in Raspberry Melba Dressing, Garnished with Mint

Fresh Tomato & Mozzarella Salad Topped with Basil & Vinaigrette

Entrée Selection

Additional Charge of One Dollar Per Guest for Two Entrées with Same Starch and Vegetable Selection

Fillet of Flounder Stuffed with Shrimp and Crab

Baked Stuffed Flounder Topped with Tomato Basil Cream Sauce, Rice Pilaf Blend and a Fresh Medley of Match Stick Vegetables

Chicken and Crab

Breast of Chicken Stuffed with Ricotta, Spinach and Crab Topped with a Roasted Garlic Cream Sauce, Served with Whole Buttered Red Potatoes and Grilled Asparagus

Roast Prime Rib of Beef au Jus

An Oven Roasted Twelve Ounce Cut of Beef, Simmering in its Own Juices to a Medium Doneness, Served with Horseradish Cream, Baked Stuffed Cheddar Potato and a Green Bean Medley

Seared Salmon and Fillet of Bistro Beef Tenderloin

Asian Marinated & Seared Fillet of Salmon, Twinned with Carved Medallions of Roast Bistro Beef Tenderloin Accompanied with Wasabi Mashed Potatoes and Steamed Snow Peas

Oven Seared Chicken with Lobster Risotto

Oven Seared Chicken with Fresh Herbs atop Creamy Lobster Risotto
Asparagus with Roast Red Pepper Balsamic Glaze