

Gold Wedding Package

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

Private Waiting Area for the Bridal Party

Host/Hostess to Attend to the Needs of the Bridal Party

Decorated Bridal Table with Candelabra and Fresh Greens

Assorted Domestic & Imported Cheeses and Marinated & Grilled Vegetable Display with Dip or
Three Butlered Hors D'oeuvres Prior to Dinner

Full Course Seated and Served Dinner

All dinners include salad, entrée with starch and vegetable, freshly baked rolls and breads with butter and
olive oil regular and decaffeinated coffee and hot tea

Beautifully Decorated Wedding Cake by Our Own Pastry Chef

Hurricane Globes, Mirrors, Tapered Candles and Fresh Greens on Guest Tables

Upgraded Linens and Linen Napkins

Chair Covers with Organza Sashes

Coffee Station for Duration of Reception

Bartender and Set-Ups

Five-Hour Room Rental

Service Charge Included

\$54.95 Per Guest

Price is subject to 6% Pennsylvania Sales Tax

Brunch Special...ask about our Brunch for your morning reception

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 time frame on Sundays

Hors D'oeuvres Selections (Choose Three)

Baked Brie Bites, Spanakopita, Bourbon Glazed Meatballs, Bacon Cheddar Croustade,

Italian Sausage Stuffed Mushroom Caps, California Sushi Roll,
Coconut and Cashew Chicken Skewer with Orange Marmalade Dipper, Shrimp Brochette, or Bistro Baguette

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

Entrée Selection

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

Chicken Oscar "a la Altland House"

Grilled Chicken Breast Topped with Back fin Crabmeat, Petite Shrimp, and Fresh Asparagus, Finished with
Béarnaise Sauce and Accompanied with Rice

Chicken Chesapeake

Boneless Chicken Breast with Back fin Crabmeat and Classic Chesapeake Cream Sauce,
Served with Oven Roasted Red Potatoes and Green Beans

Pesto Crusted Atlantic Salmon Fillet

Oven Fired Fresh Atlantic Salmon Fillet, Topped with Basil Pesto,
Paired with Couscous and Julienne Vegetable Medley

Roasted New York Strip Loin

Hand Carved, Topped by a Peppercorn Demi Glaze and Served with a Baked Potato and
Sweet Sugar Snap Peas and Baby Carrots

Mushroom Ravioli

Tossed in a Light Alfredo Sauce and Topped with Crumbled Blue Cheese and Grilled Portobello Mushrooms
Asparagus Spears with Red Bell Pepper Confetti

Chicken Frangelica

Chicken Breast Stuffed with Brie & Apples Topped With Frangelica Glaze and Toasted Almonds
Accompanied with Mixed Wild Rice and Broccoli Florets