

Silver Wedding Package

Private Waiting Area for the Bridal Party

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

Decorated Bridal Table with Silver Candelabras

Crudités Display with Creamy Herb Dip, Available Prior to Dinner

Full Course Seated and Served Dinner

All dinners include salad, entrée with starch and vegetable, freshly baked rolls and breads, olive oil and butter

Customized Wedding Cake by Our Own Pastry Chef

Candle Centerpieces to Include Hurricane Globes, Mirrors,
Tapered Candles and Votives on each Guest Table

Floor Length Linens and Choice of Colored Linen Napkins

Self Serve Coffee Station for Duration of Reception

Bartender and Set-Ups

Five-Hour Room Rental

Service Charge Included

\$39.95 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

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 Breast Sauté

Sautéed Chicken Breast Nestled on Sautéed Fresh Baby Spinach, Roasted Plum Tomatoes and
Mushroom Ragout, Accompanied by Creamy Parmesan Risotto

Parmesan Crusted Chicken

Breast of Chicken Crusted with a blend of Parmesan Cheese, Breadcrumbs and Herbs
Pan fired and Topped with Vodka Cream Sauce
Served with Whipped Potatoes and Broccoli Crowns

York County Chicken and Ham

Breast of Chicken Stuffed with Traditional Filling, Combined with Applewood Smoked Ham and Shoe
Peg Corn, Served with Lumpy Red Skinned Mashed Potatoes and Gravy

Cornbread Stuffed Chicken

Chicken Breast Stuffed with Sundried Fruit Cornbread Filling, Brushed with Apple Cider Bourbon
Glaze, Served with Yukon Gold Whipped Potatoes and Green Bean Medley

Roasted Top Round of Beef

Succulent, Tender Roast Beef, Sliced Thin, Topped with a Rich Brown Gravy,
Served with Lumpy Mashed Potatoes and Baby Carrots

Chicken Cordon Bleu

Boneless Chicken Breast Folded with Locally Cured Ham and Swiss Cheese,
Tossed in Herb Laced Crumbs, Baked and Drizzled with Mornay Sauce.
Served with Oven Roasted Red Potatoes and Green Bean Medley