

**Elegant Wedding Package** 

List Price Subject to 20% Service Charge and 6% PA Sales Tax

## **Cocktail Hour**

Four Hour Premium Open Bar

Premium Cocktails, Domestic and Imported Beers, House Wines, Soft Drinks No shots or straight liquor drinks served

#### **Display Items**

(Choose One)

Fresh Fruit, Imported and Domestic Cheeses and Crackers or Grilled Seasonal Vegetables served Chilled with Fresh Herb Aioli

#### **Butlered Hors D'oeuvres**

(Choose Six) Crab Cakes with Lemon Pepper Aioli Phyllo Cups with Wild Mushrooms Lamb Skewers with Mint Yogurt Sauce Jerk Chicken, Beef or Pork Skewers with Mango Sauce Mushroom Caps stuffed with Blue Cheese and Walnuts Mushroom Caps stuffed with Crabmeat Mushroom Caps stuffed with Sweet Italian Sausage and Fennel Garlic Toasts with Tenderloin of Beef Duck and Scallion Dumplings with Plum Dipping Sauce Chicken, Beef or Pork Saté with Thai Peanut Sauce Sausage en Croute with Bourbon Maple Mustard Sauce Asparagus wrapped in Sesame Puff Pastry Poached Mussels with Curry Cream Tartlettes with Leek Gruyere, Tomato Basil and Shrimp Artichoke Tempura Vegetables Citrus and Sake Marinated Shrimp wrapped in Pea Pods Mozzarella, Roasted Tomato and Basil Bruschetta Roasted and Marinated Vegetable Bruschetta Endive Spears with Crabmeat and Apple Salad Spiced Duck Breast with Peach Chutney Assorted Vegetable Sushi and Wasabi Figs Stuffed with Goat Cheese and wrapped in Prosciutto Marinated Baby Mozzarella, Tomato and Basil Skewers Smoked Salmon Tarts with Chive Horseradish Sauce Smoked Salmon on Potato Pancakes Mini Herb Biscuits with Smoked Ham and Spiced Honey Mustard Smoked Trout with Cucumber Relish

# Champagne Toast (Served with Dinner)

# **Optional Sit-Down First Course**

Maryland Crab Cake \$10

Jumbo Shrimp Cocktail \$8

Tortellini with Garlic Cream Sauce \$4

> Mushroom Tartlette \$6

## **Salad Course**

(Choose One)

**Baby Mixed Lettuces** Red Onions and Grape Tomatoes Balsamic Herb Vinaigrette \*\*\*

Classic Caesar Salad Locatelli Cheese and Rosemary Croutons House Made Caesar Dressing \*\*\*

Bibb Lettuce Salad Toasted Walnuts and Granny Smith Apples Berry Vinaigrette \*\*\*

Arugula Salad Fresh Mozzarella and Roasted Peppers Red Wine Vinaigrette \*\*\*

Entrée Selections (Select three items from the package of your choice)

## **Deluxe Package**

Breast of Chicken Parmesan Crusted Lemon and Chardonnay Butter Sauce

Breast of Chicken Stuffed with Wild Mushrooms and Arugula \*\*\*

Breast of Chicken Stuffed with Spinach, Goat Cheese and Walnuts Herb Pan Sauce \*\*\*

> Grilled New York Strip Steak Roasted Shallot Merlot Sauce

Roasted New York Strip Loin Garlic Crusted Wild Mushroom and Brandy Sauce

Roasted Prime Rib of Beef Slow Roasted Horseradish Dijon Sauce

Herb Roasted Filet of Salmon Citrus Beurre Blanc \*\*\*

> Soy Glazed Salmon Scallion Ginger Beurre Blanc \*\*\*

Lemon Sole Stuffed with Rock Shrimp Accompanied by a Creole Sauce

#### \$120 per person

#### **Premium Package**

Breast of Chicken Stuffed with Brie, Apples and Leeks Champagne Mustard Sauce \*\*\*

> Breast of Chicken Crab Béarnaise Sauce

Crispy Boneless Breast of Duck Orange Zest and Apricot Brandy Sauce

> Filet Mignon au Poivre Dijon Brandy Cream Sauce

Grilled Filet Mignon Crumbled Bleu Cheese and a Burgundy Demi Glace

Medallions of Veal Topped with Spinach and Gruyere Cheese with a Lemon Herb Pan Sauce \*\*\*

> Cherrywood Smoked Salmon Pinot Noir Reduction

> > Filet of Salmon Saffron Dill Sauce

Spinach Stuffed Sole Citrus and Crab Butter Sauce \*\*\*

Grilled Swordfish Steak Herb and Sun-dried Tomato Pesto

Diver Scallops and Jumbo Shrimp Pan Seared and served over Lemon Herb Risotto

\$140 per person

The Imperial Package includes Soup Course

All entrees include Seasonal Vegetables, Chef's Potatoes & Freshly Baked Rolls

### **Dessert**

Custom Wedding Cake Dessert Table Featuring Premium Miniature Selections Fresh Roasted Coffee & A Selection of Teas

## **Guest Room**

Please Enjoy, with our Compliments, one of our Overnight Guestrooms (Included with parties of 50 or more) Special Room Rates Available for Out-Of-Town Guests

## **Event Planning**

Special Events Coordinator to Guide you through the Entire Process Banquet Captains and Experienced Servers to Make your Reception Memorable

# **Additional Services Available**

Wine Service with Dinner

Please check with our Special Events Coordinator for Availability and Pricing

<u>Ceremonies</u>

Your Ceremony can be Facilitated within the Grounds of The Joseph Ambler Inn Outdoor and Indoor Ceremonies Available (Ask our Special Events Coordinator for Prices and Availability)

## Children's Package

Chicken Fingers \$28.95 Petite Filet Mignon \$32.95

Includes Hors d'oeuvres, Salad,, Entrée, Dessert and Unlimited Soft Drinks