

Cocktails and Stations 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 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 Smoked Salmon Tarts with Chive Horseradish Sauce Smoked Salmon on Potato Pancakes

Champagne Toast

(Served with Dinner)

Choose Two Stations

Italian Station (Choose Two)

Penne with Marinara Tortellini with Alfredo Sauce Farfalle with Sun-dried Tomato and Basil Pesto Rotini with Three Cheese Sauce Spinach Pasta with Extra Virgin Olive Oil, Herbs, Lemon and Parmesan

Choose Two of the Following

Grilled Vegetables Grilled Rosemary Chicken Breast Sweet and Hot Italian Sausage Grilled Portobello Mushrooms

<u>Asian Station</u> Stir-fried Oriental Vegetables and Rice Choice of Beef, Chicken, or Pork.

Chilled Station (Choice of Two)

Garlic Roasted Filet Mignon served with Whole Grain Mustard and Horseradish Sauce Smoked Salmon Tray with Cucumber Salad and Lemon Caper Aioli Sun-dried Tomato Roasted Salmon Tarragon Honey Dijon Roasted Salmon Bourbon Molasses Roasted Pork Loin, Bourbon Dijon Sauce Pepper Roasted Turkey Breast with Lemon and Red Pepper Mayonnaise

Carved Meats

(Choice of Two)

Maple Spiced Baked Ham Roasted Sirloin of Beef Au Jus Herb Roasted Breast of Turkey, Pan Sauce Cider Sage Glazed Roast Loin of Pork, Pan Sauce Porcini Crusted Filet Mignon, Wild Mushroom Sauce Garlic Roasted Lamb with Mint Lamb Jus Turkey Roulade with Savory Walnut Brioche Stuffing, Cranberry Chutney Prime Rib of Beef Au Jus Dijon Herb Crusted Pork Tenderloin, Sherry Cream Sauce

> Includes: Rolls and Chef's Vegetable

<u>Seafood Station</u> (Choice of Three) Each Additional Selection-\$5.00 per person

Shrimp Cocktail Clams on the Half Shell Oysters on the Half Shell Crab Claws Steamed Mussels with Tomato, Garlic, Herbs, Lemon and White Wine Steamed Clams with Tomato, Garlic, Herbs, Lemon and White Wine Classic Clams Casino Oysters Rockefeller

<u>Grill Station-Seasonal</u> (Choice of Two)

Swordfish, Salmon, Chicken Breast, New York Strip Beef Kabobs, Shrimp and Scallop Skewers

Includes:

Grilled Seasonal Vegetables, Potatoes, Garden Salad and Rolls

Add a Salad Bowl \$2.95 per person

Tomato and Mozzarella with Aged Balsamic Reduction and Fresh Basil Classic Antipasto Tray Spinach Salad with Roasted Mushrooms, Bacon, Tomatoes, Red Onions and Sweet and Sour Dressing Traditional Caesar Salad Baby Mixed Lettuces with Tomato, Cucumber, Carrots and Herb Balsamic Vinaigrette Bibb Lettuce, Raddicchio, Granny Smith Apples, Toasted Walnuts and Berry Vinaigrette

> <u>Chocolate Fountain</u> \$9.95 per person (Minimum \$500)

<u>Premium Coffee Station</u> \$5.95 per person

Freshly Brewed IIIy Coffee and Hot Chocolate

Baileys Irish Cream, Kahlua, Amaretto, Crème de Menthe, B&B Jameson's Irish Whiskey, Hazelnut Liquor

Shaved Chocolate, Sugar Sticks, Cinnamon, Flavored Whipped Cream Chocolate Syrup and More

> <u>Champagne Station</u> \$4.95 per person

Perfect for Pre-Ceremony Gatherings

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)

Package Price

\$105.00

Children's Package Price

\$28.95