

Lehigh Wedding

Cocktail Reception

Choice of Six Butler Passed Hors d'oeuvres

Coconut Shrimp

Scallop Wrapped with Bacon

Spicy Vegetarian Spring Roll with Teriyaki Sauce

Crispy Tiger Shrimp Spring Roll with Miso Sauce

Steamed Assorted Dumplings with Ponzu Dipping Sauce

Miniature Lump Crab Cakes with Roasted Red Pepper Aioli

Tandoori Spiced Chicken with Chilled Cucumber & Yogurt Sauce

Beef Wellingtons with Mustard

Asparagus Tips Rolled in Westphalian Ham

Prosciutto with Balsamic Roasted Fig

Garlic Crusted Beef Crostini Arugula Pesto Red Pepper Confit

Fresh Mozzarella & Shrimp Skewer with Basil Aioli & Lemon Oil

White Bean Crostini with Caramelized Onions, Balsamic

California Rolls with Wasabi and Pickled Ginger

Petite Cheesesteak

Petite Cheeseburgers

Petite Hot Dogs

Petite Calzone

Hot Wing Spring Roll

International Cheese Display

Fine Imported and Domestic Seasonal Farmstead and Artisan Cheeses with Seasonal Fresh and Dried Fruits, Flat Breads and Assorted Crackers

RECEPTION DISPLAYS

Seasonal Crudite Display

Fresh, Seasonal Whole and Hand Cut Vegetables Served with Chef's Selection of Three Dips Marinated Greek and Spanish Olives

Antipasto Display

An Assortment of Fresh Mozzarella, Pepperoni, Genoa Salami, Provolone, Roasted Red Peppers, Black Olives, Artichoke Quarters, Grilled Vegetables with Bread Sticks and Crackers

STATIONS

(Choice of Two)

Risotto Station

A Uniformed Chef to Prepare

(Choice of Two)

Tomato Risotto with English Peas, Parma Cotto Ham, and Basil Jus

Porcini Risotto with Fresh Marjoram and Roast Chicken Jus de Lie

Fresh Herb Risotto with Roasted Chicken and Garlic Cloves

Corn Risotto with Poached Lobster and Tarragon

Chestnut Risotto with Duck Confit and Figs

Butternut Squash Risotto with Fresh Savory

Pasta Station

A Uniformed Chef to Prepare

(Choice of Two)

Cavatelli, Mushrooms with Broccoli Rabe, Roasted Garlic Sauce

Butternut Squash Tortellini with Sage, Walnuts, and Brown Butter

Radiatore with Scallops, Shrimp, Crab in Tomato and Saffron Broth

Gemelli with Caramelized Eggplant, Garlic, and Plum Tomato

Pennette and Grilled Shrimp with Pesto

Bolognese Ricotta Tortellini

Mashed Potato Martini Bar

A Uniformed Chef to Prepare

Yukon Gold and Sweet Potatoes with your choice of Toppings to Include

Crumbled Bacon, Marshmallows, Shredded Cheddar Cheese, Grated Parmesan, Caramelized Onions, Steamed Broccoli, Toasted Pumpkin Seeds,

Horseradish Crème, Whipped Butter, Sour Cream, Country Gravy, Salt and pepper

Latin Station

A Uniformed Chef to Prepare

Roasted Chicken or Pork Sautéed to Order with Green Onions and Piquollo Peppers Over Roasted Corn Polenta

Crispy Tortilla Station with Cubano Beans, Guacamole, Fresh Salsa, Sour Cream Jalapenos and Queso Blanco

Baby Bell Peppers Sofrito Stuffed with a blend of Spanish Cheeses Aromatic Vegetables and Herbs

Mediterranean Station

A Uniformed Chef to Prepare

Spinach Agnolotti Sautéed with Roasted Peppers, and Basil Grilled Asparagus with Aged Balsamic and Extra Virgin Olive Oil With Pinenuts and Prosciutto Cippo

Pomodori Essiccato al Forno, Oven Dried Tomato, Modena Vinegar and Fresh basil With Fresh Mozzarella

Carving Station

A Uniformed Chef to Prepare

(Choice of One)

Whole Roasted Turkey Breast with Cranberry Relish, Corn Muffins

Whole Roasted Side of Salmon Thai Chili Glaze, Pommerey Mustard Sauce

Young Domestic Roasted Leg of Lamb Parsley Coat, Fresh Herbs, Country Grain Mustard, Ciabatta Bread

Beef Tenderloin with Mushroom Duxelle Golden Puff Pastry

Aged Black Angus Sirloin, Roasted Garlic & Herbs, Red Wine Reduction

Roasted Ham with Honey Dijon Sauce

All Menu Prices Subject to 16% Service Charge and 6% Pennsylvania Sales Tax

Lehigh Wedding Plated Dinner

Toast

Appetizer

(Choice of One)

Penne Vodka

*Penne Pasta prepared with Panchetta,
Fresh Tomato, Vodka and Cream*

Roasted Vegetable Tower with Warm Tabouli

Crab Cake

Cavatelli Nonna

Broccoli Rabe, Toasted Garlic and Breadcrumbs

Garden Gazpacho

Eggplant Rollatini

*Eggplant filled with Ricotta Cheese, Topped with Fresh
Tomato and Basil*

Classic Roasted Chicken Noodle

Yukon Gold Potato with Caramelized Shallots

*Braised Sweet Peppers, Red Onion with Rosemary Chicken &
Roasted Tomato Broth*

Roasted Tomato Soup with Mini Grilled Cheese Croutons

Salad

(Choice of One)

Seasonal Green Salad with Aged Sherry Vinaigrette

Mixed Greens, Cranberries and Goat Cheese with Raspberry Vinaigrette

Whole Leaf Romaine Cesar Salad

Intermezzo

Lemon or Raspberry Sorbet

Entree

(Choice of Two)

Roasted Salmon

*Herb Horseradish Crust with Choice of Lemon Basil Sauce
Herb Butter or Chinese Mustard Glaze*

Grilled New York Strip Steak

Jumbo Lump Crabcakes

Atop Roasted Corn and Spinach with Remoulade Sauce

Grilled & Marinated Flank Steak with House Made Steak Sauce

Herb Roasted Rib Eye

*Aged Black Angus Sirloin, Seasoned with Roasted Garlic and
Fresh Herbs*

*Wild Mushroom Madiera Chicken
Sauté of Blended Local Mushrooms
with Leeks and Thyme*

Filet Mignon with Bordelaise Sauce & Gorgonzola Crust

Parmesan Crusted Chicken

With Campari Tomatoes & Fresh Mozzarella

Herb Crusted Halibut with Creamy White Bean & Escarole

***Market Price*

Tuscan Chicken

*Prosciutto, Spinach and Smoked Mozzarella Stuffed with Fresh
Sage and Roasted Garlic Veloute*

Lobster Tail & Filet

***Market Price*

Chef's Choice of Accompaniments

Assortment of Dinner Rolls & Whipped Butter

Dessert

Gourmet Wedding Cake served with Seasonal Biscotti

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Fine Herbal Teas

Four Hour Beer & Wine or Full Bar

Alcohol Provided by Customer

*Non Alcoholic Beverages to Include: Assorted Juices, Ice Water, Sweetened Iced Tea, Lemonade and Assorted Regular & Diet Pepsi
\$80.00 Per Person*

*** Entrees are at Market Price*

All Menu Prices Subject to 16% Service Charge and 6% Pennsylvania Sales Tax

Lehigh Wedding Buffet Dinner

Cocktail Reception

Choice of Six Butler Passed Hors d'oeuvres

Reception Display

*An Assortment of Fine Imported and Domestic Seasonal Farmstead and Artisan Cheeses, Fresh Mozzarella, Pepperoni, Genoa Salami, Provolone, Roasted Red Peppers, Black Olives, Artichoke Quarters, Grilled Vegetables
Fresh, Seasonal Whole and Hand Cut Vegetables Served with Chef's Selection of Dip
with Bread Sticks, Flat Breads and Assorted Crackers*

Buffet Dinner

Toast

Salads

Choice of Two

*Red & Green Romaine "Roman Style"
String Bean & Fingerling Potato Salad
Prosciutto di Parma with Sliced Seasonal Fruit
Marinated Cherry Tomatoes with Bocconcini Mozzarella
Mixed Greens, Cranberries and Goat Cheese with Raspberry Vinaigrette
Classic Caesar Salad with Roasted Red Peppers and Shaved Parmesan
French Lettuce, Fuji Apple and Walnut with Goat Cheese and Cider Vinaigrette*

From Silver Chafing Dishes

Choice of Three

*Herb Crusted Farm Raised Striped Sea Bass with French Lentils and Vegetable Ragu
Free Range Breast of Chicken with Asparagus, Wild Mushrooms, Pearl Onions, and Madeira Sauce
Herb Roasted Aged Black Angus Sirloin, Seasoned with Roasted Garlic and Fresh Herbs
Scallopine of Organic Chicken, Chicken Jus, Rapini and Lemon Confit
Pepita Crusted Barnegat Scallops Braised Leek and Apple Creamed Spinach
Vegetable Paella with Sofrito, Black Beans and Red Rice*

Chef's Choice of Accompaniments

Carving Station

A Uniformed Chef to Prepare

Please Select One from Reception Menu

Pasta Station

A Uniformed Chef to Prepare

Please Select One from Reception Menu

Assorted Dinner Rolls and Butter

Dessert

Sliced Seasonal Fresh Fruit

Gourmet Wedding Cake served with Seasonal Biscotti

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Fine Herbal Teas

Four Hour Beer & Wine or Full Bar

Alcohol Provided by Customer

*Non Alcoholic Beverages to Include: Assorted Juices, Ice Water, Sweetened Iced Tea, Lemonade and Assorted Regular & Diet Pepsi
\$78.00 Per Person*

All Menu Prices Subject to 16% Service Charge and 6% Pennsylvania Sales Tax

Lehigh Wedding Station Dinner

Cocktail Reception

Choice of Six Butler Passed Hors d'oeuvres

Reception Display

*An Assortment of Fine Imported and Domestic Seasonal Farmstead and Artisan Cheeses, Fresh Mozzarella, Pepperoni, Genoa Salami, Provolone, Roasted Red Peppers, Black Olives, Artichoke Quarters, Grilled Vegetables
Fresh, Seasonal Whole and Hand Cut Vegetables Served with Chef's Selection of Dip
with Bread Sticks, Flat Breads and Assorted Crackers*

Station Dinner

Toast

Salad & Dip Station

*Hot Spinach and Artichoke Dip
Served with Tortilla Chips & Pita Chips*

Caesar Salad

*Crisp Romaine Greens, Parmesan Cheese, Home Style Croutons, Roasted Red Peppers,
with Classic Caesar Dressing*

Mashed Potato Martini Bar

*Yukon Gold and Sweet Potatoes with Whipped Butter, Sour Cream, and Country Gravy,
Assorted Toppings to Include Crumbled Bacon, Marshmallows, Finely Shredded Cheddar Cheese, Onion Crisps,
Caramelized Onions and Steamed Broccoli*

Italian Station

A Uniformed Chef to Prepare

*Penne and Linguine with Choice of Marinara, Alfredo or Garlic & Olive Oil
Choice of Onions, Garlic, Roasted Red Peppers, Broccoli, Sausage or Shrimp*

*Fresh Herb Risotto with Roasted Chicken and Garlic Cloves
Parmesan Cheese and Large Dough Breadsticks*

Carving Stations

A Uniformed Chef to Prepare

Whole Roasted Turkey Breast with Cranberry Relish, Giblet Sage Sauce & Corn Muffins

Dessert

Sliced Seasonal Fresh Fruit

Gourmet Wedding Cake served with Seasonal Biscotti

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Fine Herbal Teas

Four Hour Beer & Wine or Full Bar

Alcohol Provided by Customer

*Non Alcoholic Beverages to Include: Assorted Juices, Ice Water, Sweetened Iced Tea, Lemonade and Assorted Regular & Diet Pepsi
\$70.00 per person*

Lehigh Wedding Enhancements

Seafood Display

(Minimum 50 guests)

*Sea Shell Ice Carving filled with Shrimp Cocktail and Crab Claws
Classic Cocktail Sauce, Orange Horseradish Marmalade, Sweet and Hot Chili Sauce
Market Price*

*Market available East Coast, West Coast Oysters, and Little Neck Clams
Accompanied with Cocktail Sauce, Mignonette, and Lemon Wedges
Market Price*

*Platters of Smoked Maine Salmon, House Smoked Codfish and Seared Spiced Tuna
Served with Mustard-Dill Sauce, Cocktail Sauce Verde
Market Price*

Dessert Enhancements

Placed on Each Table

French and Italian Mini Pastries

OR

Assorted Gourmet Cookies

\$2.00 Per Person

Cherries Jubilee

A Flaming Treat of Dark Bing Cherries & Cherry Liquors served over Vanilla Ice Cream

\$6.00 Per Person

S'mores Bar

Graham Crackers, Marshmallows, Hershey's Mini Chocolate Bars, Fluff, Peanut Butter

\$5.50 Per Person

Bananas Foster

Sliced Bananas sautéed with Brown Sugar, Butter, Rum and Banana Liquor

Served over Vanilla Ice Cream and topped with Sliced Toasted Almonds

\$8.00 Per Person

Fondue Station

A selection of Fresh Fruits including Sliced Bananas, Strawberries and Pineapple, served with Chocolate Dipping Sauces and Whipped Cream

\$6.00 Per Person

International Coffee Cart

Freshly Brewed Regular and Decaffeinated Coffees

With Vanilla, Caramel & Hazelnut Syrups

Cinnamon Sticks, Cinnamon Sugar, Sugar Sticks, Shaved Chocolate, Caramel Sauce and Fresh Whipped Cream

\$5.00 Per Person

Gelato Bar

Assorted Gelato Flavors

\$5.00 Per Person

Viennese Table

*Assorted Cakes, Cheesecakes, Pies, Italian & Continental Miniature Pastries and Petit Fours,
and Seasonal Sliced Fresh Fruit with Berries*

\$12.00 Per Person