



701 N. Washington Ave Scranton, PA 18509
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The Deluxe Wedding Package

Served Appetizer's

Select One - priced per person

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| *Tortellini with Tomato Cream Sauce: \$4.00 | Penne Pasta with Vodka Cream Sauce :\$4.00 |
| Maryland Crab Bisque: \$4.00 | ^ Manhattan clam chowder: \$4.00 |
| Italian Wedding Soup: \$4.00 | ^ Shrimp Cocktail (4): \$8.00 |

Salads

Select one

*Caesar Salad

- ^***Vermont Salad:** (mixed greens, cranberries, walnuts, blue cheese tossed in a lightly sweetened balsamic dressing)
- ^***California Salad:** (mixed greens, oranges, seasonal berries, walnuts, blue cheese, tossed in an orange poppy seed dressing),
- ^***Garden Salad:** (*Pick 2 Dressings*) Ranch, Blue Cheese, Italian, Thousand Island, Creamy Dill or Balsamic Vinaigrette

Entrees

Each entree is served with an appropriate potato and vegetable.

Please select **a maximum of three entrées**. A final count of each selected entrée along with a table chart with guest name and entrée ordered is needed 10 days prior to the event.

Group I

Chicken Florentine: Stuffed with spinach and cheese. Topped with Béchamel.

^**Sautéed Chicken Strips:** Sautéed in garlic and wine.

Stuffed Chicken Breast: Stuffed with an Italian Herb Dressing.

Chicken Marsala: Sautéed with mushrooms, shallots and Marsala wine.

^**Cheesy Dill Haddock:** Fresh haddock topped with Dill and baked Cheddar Cheese.

Haddock Parmesan: Fresh haddock baked in a Parmesan Crust.

- ^Beef Tenderloin Bordelaise:** Beef medallion topped with a dry red wine bordelaise sauce.
- Roast Stuffed Pork:** Tenderloin stuffed with an apple and pecan dressing & topped with a Port Wine reduction
- Stuffed Flounder:** Stuffed with a crabmeat dressing.
- Salmon Dijon:** Baked in a Dijon, cracker crust.
- *Vegetable Lasagna:** Layers of ricotta cheese, eggplant, squash, peppers, zucchini, & mozzarella in a vodka sauce.
- *Butternut Squash Ravioli:** in a sage cream sauce

Adults \$34.00 Children 3-10 \$17.00 plus tax and gratuity

Group II

- Jumbo Lump Maryland Crab Cakes:** Served with Remoulade (Spicy Tarter Sauce)
- Broiled Stuffed Shrimp and Marinated Chicken Breast**
- Steak Diane:** Tender Sirloin Steak with a reduction of cognac and scallions
- Broiled Stuffed Shrimp:** Stuffed with Crabmeat.
- ^Seafood Brochettes:** Skewers of Shrimp, Scallops and Tuna, marinated and char broiled.
- ^Filet Mignon:** Char-broiled and topped with sautéed mushrooms. (Market price)
- ^Lobster Tail:** Eight-ounce tail broiled and served with drawn butter (Market Price)
- ^Surf and Turf:** (Market Price)
- Triple Crown:** Filet Mignon and Three Shrimp with Scampi Sauce (Market Price)

Adults \$43.00 Children 3-10 \$21.00 plus tax and gratuity

Dessert's

Select One

- *Crème Brule (Chocolate or Vanilla Bean)** ***Fresh Berry Tart (Seasonal)**
- *Chocolate Stoudt Cake with Raspberry Drizzle**
- *New York Style Cheesecake with Fresh Berries** ***Tiramisu** ***Key Lime Pie**

^Gluten Free Options

*Vegetarian Options

All Packages Include: Fresh dinner rolls, Coffee- Regular & Decaffeinated.

Chef fee \$100.00 per chef China \$3.00 per person Dishwasher fee \$100.00
China includes salad, bread, dinner and dessert plates. Water glasses and coffee cups.
Gold plate chargers can be rented through us for \$1.00 per person
Ivory floor length table linens can be rented through us for a fee of \$15.00 per table. Table napkins are no charge and we do have an assortment of colors you can choose from.

***Minimum 50 guests for any wedding for us to travel (up to 1-hour maximum travel).*

Please note served dinners cannot be done for more than 150 guests. Buffet only for over 150. A functional kitchen or indoor venue is required for a served meal. Prep area must be adjacent to the guest area.

Catering locations not on our approved list, must be approved by us before we can book at that venue.

Any party paying by credit card will incur a 3% card processing fee.