



Five-Hour Reception to Include:

Four Hour Premium Open Bar

*(Closed half hour during Introductions
Closed last half hour before the end time)*



*Cocktail Hour Featuring Butlered Hors d'oeuvres
& Stationary Cheese and Vegetable Crudit *



Champagne Toast



Three Course Served Dinner



Custom Designed Wedding Cake



White Linens and Napkins



Round of Golf and Lunch for the Groomsmen (4 people)



Bridal Luncheon for the Bridesmaids (6 people)

~Stationary Hors d'oeuvres~

*Domestic & Imported Cheese and Crudité Display
Served with grapes, olives, hummus and pita chips, gourmet crackers and dips*

~Butlered Hors d'oeuvres~

One Hour (Please Select Five)

<i>Crab Rangoon</i>	<i>5 Cheese Arancini</i>
<i>Caprese Kabobs</i>	<i>Sesame Chicken Strips</i>
<i>Spanakopita Triangles</i>	<i>Risotto Mini Crab Cakes</i>
<i>Mini Reuben Bites</i>	<i>Coconut Chicken Bites</i>
<i>Cheesesteak Spring Rolls</i>	<i>Vegetable Spring Rolls</i>
<i>Miniature Franks En Croute</i>	<i>Chicken Cordon Blue Bites</i>
<i>Brie and Raspberry in Phyllo</i>	<i>Miniature Beef Wellington</i>
<i>Tomato and Olive Bruschetta</i>	<i>Chicken Lemongrass Goyza</i>
<i>Beef Kabob w/ teriyaki glaze</i>	
<i>Sausage Stuffed Mushroom Caps</i>	
<i>Chicken Satay w/ thai peanut sauce</i>	
<i>Pear and Bleu Cheese Phyllo Cups</i>	
<i>Smoked Salmon Mousse on Cucumber</i>	
<i>Grilled Cheese and Tomato Soup Shooters</i>	

~Hors d'oeuvres Upgrade Options~

<i>Filet on Crostini</i>	<i>\$3.50 per piece</i>
<i>Flat Iron Gorgonzola in Bacon</i>	<i>\$3.50 per piece</i>
<i>Mini Crab Cakes</i>	<i>\$2.95 per piece</i>
<i>Jumbo Shrimp Cocktail</i>	<i>Market Price</i>
<i>Lollipop Lamb Chops</i>	<i>Market Price</i>
<i>Scallops Wrapped in Bacon</i>	<i>\$3.00 per piece</i>

Antipasto Display

*Assorted imported Italian meats, artisan cheeses,
Kalamata olives, & roasted peppers
\$4.00 per person*

*Southwest Pita Chips & Roasted Pepper Garlic Hummus
\$2.00 per person*

~Appetizers~

Penne with Vodka Sauce \$5.95 *Crabmeat Cocktail* \$13.00
Shrimp Cocktail \$13.00

~Soups~

Shrimp Bisque *Minestrone*
Italian Wedding *Chicken Orzo*
Vegetable Beef *Roasted Tomato Bisque*
\$4.50

~Salad~

(Please Select One)

Garden Salad

Mesclun Greens, Tomato, Cucumber & Julienne Carrots
Your choice of dressing drizzled on top or choice of 2 dressings served on each table

Traditional Caesar

Herbed croutons & grated Parmesan cheese

~Enhanced Salads~

Cedarbrook Salad

*Crisp romaine lettuce topped with crumbled Bleu cheese,
diced plum tomatoes, pine nuts and fresh herb vinaigrette dressing*

Wedge Salad

*Baby Iceberg, chopped bacon, grape tomatoes and Danish bleu cheese
crumbles served with bleu cheese dressing*

Pan Asian Chop Chop Salad

Field greens, carrots, daikon radish, bell peppers, leeks and snow peas with oriental sesame dressing

Napa Valley Salad

*Field greens, golden raisins, toasted sunflower seeds, craisins, carrots, grape tomatoes,
Danish bleu cheese crumbles and champagne vinaigrette dressing*

\$5.00

~Entrées~

Chicken, Fish, Pork, Vegetarian \$99.00 ~ Steaks and Surf and Turf \$110.00

Chicken Bruschetta

Skillet seared marinated chicken breast dusted with Pecorino Romano cheese and finished with a robust tomato bruschetta

Chicken Champignon

A boneless breast of chicken sautéed française style and finished with a light chicken veloute holding wild mushrooms and fresh herbs

Chicken Milanese

A breaded chicken cutlet sautéed in olive oil topped with a tomato scallion beurre blanc

European Chicken

An oven roasted free range skin on semi-boneless chicken breast topped with a drunken red wine fig marmalade

Orchard Chicken

A stuffed chicken breast with a Fiji apple and raisin bread stuffing napped with an Applejack brandy demi glace

Chicken Piccata

Sautéed chicken breast finished with a white wine lemon butter sauce holding capers

Chicken Marsala

Chicken breast sautéed with Kennett Square Mushrooms & Marsala wine sauce

Chicken Francaise

Sautéed Parmesan Egg battered breast of Chicken topped with a fresh Lemon & white wine veloute

Costa Rican Tilapia Fillet

Broiled with sun-dried tomato, fennel & Sambuca cream sauce

Tilapia Fillet

Farm raised tilapia with an Italian herb crumb crust with a tomato salsa and basil emulsion or golden pineapple salsa or roasted red pepper and spinach cream sauce

Sautéed Fillet of Salmon
Char-broiled, choice of fresh Basil Aioli or Lemon Dill cream sauce

Cedarbrook Crab Cakes
Our House Specialty
Twin jumbo lump cakes served with cocktail & tartar sauces

Striped Bass (Mkt Price)
Herb roasted Striped Bass with an imported olive and tomato tapenade laced with balsamic syrup

Prime Reserve Pork Mignons
Skillet seared twin 4oz. Prime pork mignons with a brandy peppercorn demi cream sauce

12oz. N.Y. Sirloin Steak
Char-grilled center cut, served with sauce béarnaise

8oz. Filet Mignon
Char-grilled center cut, certified Angus Beef
topped with mushroom bordelaise

Prime Rib
Herb roasted queen cut prime rib with rosemary au jus

Surf and Turf
6oz. center cut char-grilled filet mignon topped with mushroom bordelaise
served with a 4oz. jumbo lump crab cake with cocktail and tartar sauce
(substitute lobster tail for crab cake ~ additional fee)

~Vegetarian Entrées~

Vegetable Napoleon
Layered grilled vegetables with marinara sauce and mozzarella cheese

Portobello Tower
A grilled Portobello mushroom cap towered high with spinach, tomato, Monterey jack cheese laced with roasted red pepper coulis

Pasta Primavera
Penne pasta sautéed with seasonal vegetables in olive oil, roasted garlic and fresh herb sauce

Vegetable Strudel
Grilled vegetables wrapped in a flaky phyllo dough rested upon a zucchini ratatouille

***All of our entrees are accompanied by Starch and Vegetable of your choice.*

~Starch Options~

Mashed Potatoes

Smashed Red Bliss Potatoes

Flavored Mashed or Smashed Red Bliss Potatoes

Roasted Red Bliss Potatoes

Whipped Yukon Gold Potatoes

Candied Whipped Sweet Potatoes

Roasted Baby Yukon Potatoes

Duchess Potatoes

Baked Potato

Wild Rice Pilaf

~Vegetable Options~

Fresh Broccoli Crowns or Spears

Haricot Vert with carrot tie

Green Beans w/ shredded carrot and shallot butter

Zucchini and Squash

Steamed Asparagus

Seasonal Vegetable Medley

~Dessert~

Customized Wedding Cake

Served or Buffet

Provided by

Bredenbeck's Bakery or Lochel's Bakery

~Dessert Enhancements~

Assorted Mini Pastries

Offered family or buffet style on each table

Priced per person

Chocolate Fountain

Warm flowing Belgian chocolate with assorted dippers

Priced per person

S'mores Station

Graham crackers, marshmallows and chocolate for

S'mores making

Priced per person



Bar

*Your Wedding Package includes
Premium Four Hour Open Bar*

Including:

*Ketel One, Smirnoff, Absolut, Tito's, Stoli, Stoli Orange, Tanqueray, Beefeater,
Seagram's 7, Seagram's VO, Jameson, Dewar's, Johnny Walker Red, Southern Comfort,
Jim Bean, Jack Daniels, Maker's Mark, Bacardi, Captain Morgan, Malibu, Jose Cuervo,
Kahlua, Bailey's, Christian Brothers Brandy, Grand Mariner, Sambuca, Frangelico,
Apple Pucker, Peach Schnapps, Triple Sec, Sweet and Dry Vermouth
Miller Lite, Coors Lite, Yuengling Lager, Amstel Lite, Heineken, Stella Artois
Chardonnay, Pinot Grigio, White Zinfandel, Cabernet, Pinot Noir, Merlot*

****A 10% food subtotal discount applies for weddings held on a Saturday evening in the
off-season months of January, February, March, or August*

****A 10% food subtotal discount applies for weddings held on a Friday or Sunday
throughout the year*

****Wedding Package Prices Listed will have a 20% Service Charge and 6% PA Sales Tax added*

****Cash Tipping of Staff is Optional*