

Butlered Hors D'Oeuvres

(CHOICE OF EIGHT)

HOT

Miniature Crab Cakes with Country Mustard
Bacon Wrapped Casino Stuffed Shrimp
Roasted Italian Pork Spring roll with Red Pepper Coulis
Herb Crusted Lamb Chops with Cranberry Demi-Glace - GF
Mediterranean Chicken Satay with Cucumber Yogurt - GF
Cocktail Frankfurters Wrapped in Pastry with Dijon Mustard
Lobster Arancini with Saffron Tomato Gravy
Baby Cuban Sandwiches
Petite Philly Cheese Steaks
Mini Chicken Shawarma Pita
Peking Duck Ravioli with Teriyaki
Buffalo Chicken Spring roll with Bleu Cheese
Peach BBQ Brisket wrapped in Pork Belly – GF
Glazed Shrimp & Chorizo Skewer - GF
Mini Lobster Mornay Boule

COLD

Tuna Tartare Senbai with Edamame & Soy Pearls - GF
Smoked Salmon Blini with Crème Fraiche
Balsamic Filet Mignon with Bacon Onion Marmalade
Creole Shrimp with Roasted Jalapeno Chantilly on Cornbread Square
Black Mission Fig & Serrano Tartine with Truffled Honey Boursin
Crispy Potato with Crimini Mushroom Mousse - GF
Avocado & Crab Deviled Egg – GF

VEGETARIAN

Golden Beet & Goat Cheese Tart with White Balsamic Pearls
Classic Tomato Bruschetta Crostini
Cherry Blossom Tart
Miniature Grilled Cheese with Tomato Bisque
Spinach & Feta Cheese Phyllo Triangle
Quinoa Zucchini Fritter - GF
Vegetable Tikki Cake with Spicy Tomato Cream - GF

Cocktail Hour Stations

SEAFOOD MARTINI BAR

Jumbo Shrimp Cocktail
Colossal Crabmeat with Remoulade
Mango Shrimp Ceviche

Jonah Crab Claw Cocktail
Seared Ahi Tuna with Wasabi
Blue Point Oysters

NEPTUNE STATION

Italian Stuffed Oysters
Shrimp Stir-Fry

Roasted Lobster Tails
Mussels Marinara

Sautéed Baby Clams
Lobster Mac & Cheese

CARVING STATION

CHOICE OF ONE:

Herb Crusted Filet Mignon- Merlot Demi Glaze, Horseradish Cream, Truffle Fries
Roasted Turkey Breast- Cornbread Stuffing, Cranberry, Pesto Mayo
Steamship of Beef- Aged Provolone, Roasted Long Hot Peppers, Au Jus
Applewood Smoked Ham- Spicy Mustard, Mango Chutney, Sweet Potato Fries
Slow Braised Brisket- Pub Style Onion Rings, Smokey BBQ Sauce, Cornbread
Steamship of Pork- Aged Provolone, Broccoli Rabe, Roasted Peppers, Pork Jus

** Served with Assorted Cocktail Rolls **

ITALIAN STATION

A Duo of Hot Pasta Dishes Penne Pomodoro and

Cheese Tortellini Sundried Tomato Cream accompanied by:

Sliced Cured Meats, Tomato Mozzarella Salad, Roasted Sweet Peppers, Marinated Artichokes, Prosciutto Cherry Peppers, Grilled Eggplant, Stuffed Banana Peppers, Aged Provolone, Roasted Long Hot Peppers, Fried Mozzarella with Marinara, Sweet Sausage Scaloppini, Grated Parmesan, Red Crushed Pepper, Flash Fried Calamari and Toasted Garlic Focaccia

MEDITERRANEAN STATION

A Various Selection of Vegetarian Items including:

Assorted Imported & Domestic Cheeses, Garlic Hummus, Goat Cheese Stuffed Peppadews, Marinated Chic Pea Salad, Stuffed Olives, Seven Grain Salad, Feta Cheese & Kalamata Olive Jumble, Grilled Vegetables, Stuffed Grape Leaves, Gemelli Pasta Aglio e Olio, Sautéed Pierogies with Onions & Apple Butter and a warm Spinach & Artichoke Dip. Served with Grilled Pita Bread & Assorted Flatbreads and Crackers

SOUTHWEST STATION

Tacos & Fajitas made to order with a choice of Spiced Ground Beef, Shredded Chicken and Carne Asada served with Pico de Gallo, Shredded Monterey Cheese, Guacamole, Salsa, Queso Blanco, Sour Cream and Spanish Rice

First Course Selections

PASTA SELECTIONS

BLACK TRUFFLE CHEESE SACCHETTI

Porcini & Shiitake Mushrooms, Madeira Tomato Broth, Shaved Pecorino, Rainbow Greens

BUTTERNUT SQUASH & GOAT CHEESE RAVIOLI

Crushed Candied Walnuts, Fried Sage, Honey Butter Alfredo

GEMELLI POMODORO

Tomato Basil Sauce, Balsamic Reduction, Reggiano, Grilled Herbed Crostini

LOBSTER RAVIOLI

Lobster Sherry Cream, Tomato Confit, Chili Oil

CAVATELLI CARBONARA

Sweet Peas, Pork Belly Lardons, Creamy Herbed Alfredo, Garlic Croustade

BLUSHED PURSES

Six-Cheese Pasta Purses, Sundried Tomato Pesto Cream, Baby Breadsticks, Micro Basil

First Course Selections

SALADS

WANAMAKER SALAD

*Baby Field Greens, Grilled Pear, Sun-Dried Cranberries, Candied Walnuts,
Crumbled Roquefort, Raspberry Honey Vinaigrette*

CLASSIC CAESAR SALAD

Roasted Red Peppers, Reggiano Cheese Crisps, Fried Capers, Reggiano, Creamy Dressing

ROASTED SQUASH & ARUGULA

*Baby Arugula Leaves, Butternut Squash, Roasted Tomatoes, Toasted Pecans,
Goat Cheese, Croquettes, Parmesan, Lemon Peppercorn Vinaigrette*

BIBB LEAVES

Blueberries, Spiced Almonds, Orange Slices, Aged Gouda, Champagne Dijon Vinaigrette

STRAWBERRY FIELDS

*Baby Field Greens, Watercress, Pickled & Straight-Up Strawberries,
Cracked Pistachio, Blueberry Stilton, Plum Vinaigrette*

BLACK MISSION

*Young Arugula, Ruby Leaves, Sundried Figs, Toasted Pine Nuts, Preserved Cherries,
Aged Manchego, White Balsamic and Basil Emulsion*

ITALIAN

*Chopped Romaine & Radicchio Lettuce, Cucumber, Sliced Red Onion, Baby Heirloom
Tomatoes, Pepperoncini, Toasted Almonds, Shaved Parmesan, Red Wine Vinaigrette*

CAPRESE SALAD

*(Recommended in Season Only from July-September)
Sliced Vine Ripened Tomatoes, Fresh Mozzarella Cheese, Cracked Pepper, Sea Salt,
Extra Virgin Olive Oil & Balsamic Drizzle*

First Course Selections

SOUPS

ITALIAN WEDDING

Escarole, Meatballs, Shredded Chicken, Acini de Pepe

SWEET CORN & CRAB CHOWDER

Lump Crab Meat, Sweet Corn, Red Bliss Tomatoes

ROASTED ASPARAGUS CREAM

With Truffle Essence

LOADED BAKED POTATO

Smoked Bacon, Sour Cream, Cheddar Cheese, Chives

CREAM OF WILD MUSHROOM

Shitake, Porcini & Crimini Mushrooms

ROASTED SHALLOT & BUTTERNUT SQUASH BISQUE

Nutmeg Crème Fraîche

Plated Entrée Selections

SEAFOOD

JUMBO LUMP CRAB CAKES

Oven Roasted, Country-Style Mustard

STRIPED BASS

Celeriac Parsnip Puree, Braised Cipollini Onions, Red Pepper Sauce

POTATO CRUSTED SALMON

Shoestring Potatoes, Stone Mustard Cream, Truffle Honey Drizzle

CHILEAN SEA BASS

Herb Butter, Curried Mango Cream, Lemon Balsamic Reduction

BLACK COD

Miso-Sake Glaze, Bok Choy, Shiitake Mushrooms

BRANZINO

Blistered Baby Heirloom Tomatoes, Capers, Kalamata, Lemon Oil

SEARED SCALLOPS

Hoisin Glaze, Edamame Puree, Roasted Beech Mushrooms

PAN ROASTED SALMON

Braised Northern Beans, Roasted Sunchokes, Lemon Yogurt Vinaigrette

SAUTÉED GROUPER

Warm Carrot Ribbons, Vienna Red Onion, Lemon Dill Beurre Blanc

Plated Entrée Selections

BEEF, VEAL & LAMB

FILET MIGNON

Wild Mushroom Ragout, Merlot Demi-Glace or Classic Sauce Bearnaise

RACK OF LAMB

Rosemary Dijon Crust, Sun-Dried Cranberry Compote, Spiced Apple Cider Reduction

STRIP STEAK

Peppercorn Dust, Preserved Cherries, Bourbon Cream

BRAISED SHORT RIB

Stewed Root Vegetables, Horseradish Scented Demi-Glace

BEEF TENDERLOIN

Shaved Brussel Sprouts, Lobster Mushrooms, Roasted Garlic Sauce

PRIME RIB OF BEEF

Slow Roasted, Herbed Beef Jus, Horseradish Cream

VEAL CHOP

Pancetta Lardons, Garlic Herb Butter, Rosemary Jus

PORK MEDALLIONS

Candied Sweet Potato, Collard Greens, Roasted Tomato Veloute

Plated Entrée Selections

CHICKEN

CHICKEN MADEIRA

Wild Mushrooms, Vidalia Onions, Madeira Wine Demi-Glace

CHICKEN ROULADE

Roasted Brussel Sprouts, Smoked Bacon, Humboldt Fog Goat Cheese, Thyme Jus

CHICKEN TUSCANY

Tomato Artichoke Confit, Sweet Peas, Herbed Goat Cheese Fondue

CHICKEN PICCATA

Lemon, Capers, Chardonnay Butter Sauce

DUCK BREAST

Caramelized Apple, Fried Cornbread, Pomegranate Reduction

CHICKEN LOVE PARK

Sautéed Spinach, Sun-Dried Tomatoes, Boursin Cheese, Truffled Demi-Glace

CHICKEN ROMA

Crispy Prosciutto, Roasted Peppers, Aged Provolone, Fried Sage, Pan Jus

Plated Vegetarian & Vegan Selections

WANAMAKER PAD THAI (V)

*Asian Rice Noodles, Bean Sprouts, Carrot, Scallion, Crushed Peanuts,
Flash Fried Tofu, Spicy Tomato Broth*

BALSAMIC MARINATED PORTOBELLO CARPACCIO (V)

Herbed Fregola Sarda, Asparagus Tips, Roasted Tomatoes, Balsamic Gastrique

BUTTERNUT SQUASH & GOAT CHEESE RAVIOLI

Candied Walnuts, Sage Honey Cream

EGGPLANT ITALIANO (V)

Grilled Eggplant, Wilted Spinach, White Bean Puree, Fried Basil, Pomodoro Sauce

ROASTED ROOT VEGETABLE RATATOUILLE (V)

Roasted Parsnip, Turnip, Rutabaga & Carrot, Tomato, Quinoa & Brown Rice Pilaf

SWEET POTATO MISHMASH (V)

A Vibrant Sweet Potato Stew, Chickpeas, Farro, Pistachio Dust, Grilled Flatbread

MANCHURIAN CAULIFLOWER (V)

Battered Cauliflower, Sambal, Scallion, Cilantro, Basmati Rice

Plated Entrée Selections

DUETS

PETITE FILET MIGNON

Char-Grilled, Choice of Merlot Demi-Glace or Classic Béarnaise Sauce

- OR -

BRAISED SHORT RIB

Horseradish Scented Demi-Glace

PAIRED WITH CHOICE OF ONE

JUMBO LUMP CRAB CAKE

Oven Roasted, Country-Style Mustard

STUFFED JUMBO GULF SHRIMP

Creamy Crab, Lemon, Roasted Yellow Pepper & Cilantro Aioli

SEARED SCALLOPS

Hoisin Glaze, Edamame Puree, Roasted Beech Mushrooms

SALMON FLORENTINE

Wilted Spinach, Roasted Peppers, Gruyere Cheese, Chardonnay Butter

LOBSTER NEWBURG POT PIE

Creamy Lobster Stew, Cognac, Puff Pastry Topping

GROUPER

Blackened Gulf Shrimp, Roasted Corn Bechamel

*BROILED COLD WATER LOBSTER TAIL

Grilled Lemon, Clarified Butter

+ Additional to be Stuffed with Crab

*CHILEAN SEA BASS

Herb Butter, Curried Mango Cream, Lemon Balsamic Reduction

** Combo plates are an additional \$5.00 per person excluding the Lobster Tail and Sea Bass which are Market Price**

Starch & Vegetable Selections

STARCHES

POTATOES DAUPHINOISE

French Gratin, Gorgonzola Fondue

RED BLISS LYONNAISE

Fresh Herb, Caramelized Onions, Pancetta

MOROCCAN COUSCOUS

Saffron, Chic Peas, Sundried Cherries

BROWN SUGAR

ROASTED SWEET POTATOES

CLASSIC GARLIC

MASHED POTATOES

COUNTRY SMASHED RED BLISS

PARMESAN RISOTTO

BUTTER BRAISED FINGERLING POTATOES

Tri-Colored, Rosemary, Garlic

HORSERADISH MASHED POTATO

VEGETABLES

ROASTED ASPARAGUS

Baby Carrot Garnish

STEAMED BROCCOLINI

Baby Carrot Garnish & Clarified Butter

WILTED SPINACH

Olive Oil & Garlic

ROASTED BRUSSEL SPROUTS

Shallots, Butternut Squash, Bacon Butter

ROOT VEGETABLE MEDLEY

*Carrots, Parsnips, Turnips & Rutabaga
with Fresh Herbs*

HARICOT VERTS

*French Beans, Caramelized Pearl Onions,
Clarified Butter*

Dessert Selections

WEDDING CAKE

Four Tier Buttercream Icing Cake, Private Tasting with Termini Brother's Bakery

VIENNESE DESSERT ROOM

VIENNESE SWEET STATION

*Display of Deluxe Miniature Pastries such as:
Carrot Cake, Pecan Diamonds, French Butter Cups, Hazelnut Mousse Torte,
Italian Cannoli's, Fresh Tarts and Bananas Foster*

INTERNATIONAL COFFEE BAR

*Freshly Brewed Coffee, Cappuccino and Espresso Served with:
Whipped Cream, Chocolate Shavings, Confectioners' Sugar, Sugar Cubes,
Baileys Irish Cream, Kahlua, and Amaretto*

ICE CREAM SUNDAE BAR

Chocolate and Vanilla Ice Cream Served with a Variety of Toppings

Bar Selections

PREMIUM BRANDS

PACKAGE INCLUDES SOFT DRINKS AND CHAMPAGNE TOAST

WHISKEY

Makers Mark Bourbon
Jack Daniel's
Jack Daniel's Rye Whiskey
Jameson Irish Whiskey
Johnnie Walker Black Scotch
Dewar's White Label Scotch
Southern Comfort
Seagram's 7

VODKA

Tito's
Ketel One
Absolut Citron
Stoli Orange
Stoli Raspberry
Stoli Vanilla

GIN

Tanqueray Dry Gin

TEQUILA

Sauza Silver Tequila

RUM

Captain Morgan Spice Rum
Cruzan White Rum
Cruzan Coconut Rum

CORDIALS & SPECIALTIES

Christian Brother's Brandy
Bailey's Irish Cream Liqueur
Grand Marnier
Chambord Raspberry Liqueur
Godiva Chocolate Liqueur
Frangelico Hazelnut Liqueur
Romana Sambuca
St. Elder
Kahlua
Disaronno Amaretto

OTHER

Dekuyper (Apple Schnapps, Peachtree Schnapps, Cointreau)
Martini & Rossi Dry Vermouth
Martini & Rossi Sweet Vermouth
Campari

BEER & WINE

Please refer to our Wine List.
Select two domestic bottles and two craft or import bottles.

Wine Selections

TIER ONE INCLUDED IN PREMIUM BAR PACKAGE

Chardonnay
Pinot Grigio
White Zinfandel

Sparkling
Sauvignon Blanc
Pinot Noir

Cabernet
Merlot
Rose

TIER TWO (\$7.00 PER PERSON FOR WINE AT ALL BARS)

Bogle (Chardonnay, Essential Red Blend, Merlot, Old Vine Zinfandel, Pinot Noir, Sauvignon Blanc)

Deloach California Heritage Reserve (Cabernet, Chardonnay, Merlot, Pinot Noir, Zinfandel)

7 Deadly Zins

Cote Mas Rose

Lionel Osmin (Malbec, Osmin Rose, Sauvignon Blanc)

McManis (Chardonnay, Merlot, Pinot Grigio, Pinot Noir)

Sean Minor (Chardonnay, Pinot Noir, Cabernet, Sauvignon Blanc)

Imagery (Pinot Noir, Sauvignon Blanc)

Latour Valmousine Pinot Noir

Lamoreaux Landing, Finger Lakes, Cabernet Franc

Rodney Strong (Chardonnay, Merlot, Sauvignon Blanc)

Giuliana Prosecco

Conundrum (Brut, Rose, Rose Brut)
Sea Sun Chardonnay

Chateau Pilet Bordeaux Blanc

Ruby Donna Moscato

Arona Sauvignon Blanc, NZ

Montefresco

Biutiful Brut Cava, Spain

Torre di Luna

Aresti Sauvignon Blanc
Hyatt Cabernet

Ferrari Carano Fume (Chardonnay, Sauvignon Blanc)

Z Alexander Brown (Chardonnay, Pinot Noir, Sauvignon Blanc)

De Pierriere Rose, Brut

* Simonet Sparkling Wine Available Behind All Bars *

TIER THREE (\$10.00 PER PERSON FOR WINE AT ALL BARS)

Chalk Hill (Chardonnay & Pinot Noir)

Decoy by Duckhorn (Chardonnay, Merlot, Red Blend, Sauvignon Blanc)

Emmolo Sauvignon Blanc

Conundrum (Red 1L, White 1L)

Honig Sauvignon Blanc

Bogle Phantom Red

Davis Bynum Chardonnay

Sanford Flor de Campo Pinot Noir

Terlato Pinot Grigio

* Gruet Brut or Gruet Rose Available Behind All Bars *

TIER FOUR (\$14.00 PER PERSON FOR WINE AT ALL BARS)

Gruet Brut Tier III & IV

Paraduxx by Duckhorn

Chimney Hill Sauvignon Blanc

Markham Merlot

Wente Wetmore Reserve Cabernet

Duckhorn Merlot

Migration by Duckhorn Chardonnay

Buricheo Super Tuscan

Frog's Leap Chardonnay

Chalkhill Sauvignon Blanc

* Gruet Brut or Gruet Rose Available Behind All Bars *

* All Upgraded Wine Packages Include Your Choice of Two Reds, Two Whites, Two of Which will be Served Table Side During Dinner and Upgraded Stemware *

Additional Selections

CEREMONY SET UP FEE

*Hold your ceremony in our beautiful ballroom
\$1,500*

PARKING

*Directional: \$850 up to 300 guests. For every additional 50 guests it is an additional \$100.
Valet: additional \$200 per attendant; \$180 Insurance Fee
Parking package covers one hour prior & post affair.*

RESTROOM BASKETS

*Toiletry baskets for the men's and women's restrooms
\$40 per basket*

UP LIGHTING AND PIN SPOTS

*~ Ballroom at the Ben: Included
~ Crystal Tea Room: Up Lighting Included
Pin-spots on centerpieces \$1,200
~Union Trust: Up Lighting Included
Pin-spots on centerpieces \$1,200*

WHITE VINYL DANCE FLOOR
\$1,200

WHITE VINYL STAGE
\$350

AFTERPARTY

*Two Hours & Includes: open bar, assorted hot sandwiches & our DJ
\$3,000*

MIRRORED SWEETHEART TABLE
*Crystal Tea Room & Ballroom at the Ben only
\$250*

INTERMEZZO OR SORBET

*Choose from a variety of flavors
\$3.00 per person*

OSHIBIORI

*Hot Towlette before Dinner Service
\$3.00 per person*

TIER ONE TABLE SIDE WINE SERVICE

*Select one red & one white varietal.
\$4.00 per person*

SPECIALTY LINENS

*Add custom décor with our assortment of fine table linens *Priced accordingly*

COAT CHECK

\$1.50 per person

CRYSTAL TEA ROOM DRAPING

*Behind stage \$750
Entrance to Ballroom \$400
In front of band for ceremony \$500*

CHANDELIER WASH LIGHTING

\$750

MONOGRAM ON DANCE FLOOR

\$400

SPARKLERS

\$1,200 for 2 sparklers, \$1,400 for 4 sparklers

VENDOR & CHILDREN'S MEALS

\$50 per person (children age 10 & under)

Vendor List

BANDS

Brandywine Valley Talent - 610-358-9010
Carnivale – 215-888-6659
EBE- 1-888-323-2263
Masquerade – 215-768-6406

PHOTOGRAPHERS

Allison Conklin – 484-264-5302
Anastasia Romanova- 856-340-3770
Baiada Photography – 610-891-1785
Philip Gabriel – 610-355-7609

VIDEO

Allure Films – 610-789-8433
Cinematic Filmmakers- 610-989-0158
Matt Koza – 908-303-3709

DJs

DiNardo Brothers – 856-256-0026
Jay Roy Entertainment- 610-547-1744
RhythMix Entertainment - 215-488-5898
Schaffer Sound – 610-627-5900
Silver Sound – 610-640-0838
Steve and company – 856- 256-2007
Synergetic Sounds – 215-633-1200

STRING QUARTET

Philadelphia String Quartet- 215-600-3555
info@philadelphiaquartet.com

FLORISTS

Carl Alan – 215-246-0171
FabuFloras - 215-601-7850

EVENT DESIGNER

Amanda Rainstein- 610-613-7154

TRANSPORTATION

Kevin Smith Transportation Group- David Heckman- 610-222-6225
Limo Today- 215-352-1500
Philadelphia Trolley Works- L.J. Basher -215-389-8687

INVITATIONS/ SEATING CHARTS

Cupcake Graphics- 609-477-4300
Paper Rock Scissors- 610-825-2130
Chick Invitations- 215-592-1407

LIVE PAINTING

Denise Fike – denise.fike@gmail.com
Andy - Celebration Paintings
505-414-5367
andy@celebrationpaintings.com

PHOTOBOOTH

Party Cam- Michael
info@phillyparty.com
484-272-2618
Gifadelphia- Colin
bookme@gifadelphia.com
814-312-3553
Tap Snap – Ben Bender
benb@tapsnap.net
215-205-8584

IN-HOUSE AV

PSAV
Rick Agudelo – 215-475-5202

Synergetic Sound & Lighting
Jason Weldon- 215-633-1200

**If you bring in your own AV company there is a \$500.00 fee (includes a Tech for the whole day)*

Hotels

RENAISSANCE DOWNTOWN

*4th & Chestnut
samantha.serenkin@marriott.com
215-931-4280*

MARRIOTT DOWNTOWN

*1201 Market Street
Russell Banks
484-213-8687
Russell.Banks@Marriott.com*

HOTEL MONACO

*433 Chestnut Street
Connor Riley
267-386-9432*

LOWES HOTEL

*1200 Market Street
Sabrina Haney
215-231-7230*

THE NOTARY HOTEL

*21 North Juniper St
Russell Banks
484-213-8687*

HAMPTON INN

*1301 Race Street
Courtney Stone
267-765-1111*

CROWNE PLAZA

*1800 Market Street
Shanna Myers
215-825-6704*

Russell.Banks@Marriott.com

HILTON GARDEN

*1100 Arch Street
Alaiya Skinner
215-701-5706*

DOUBLETREE

*Broad & Locust
Maureen Guinan
215-893-1683*

PARK HYATT PHILADELPHIA AT THE BELLEVUE

*Broad & Walnut
Emily Neumann
215-982-4923*

LE MERIDIEN

*1421 Arch St
Kelley Maslanka
215-422-8213*

SOFITEL

*120 South 17th Street
Veda Johnson
215-564-7087*

PALOMAR

*117 South 17th Street
Jordan Cadwalader
215-525-9436*

THE RITZ-CARLTON

*Broad & Penn Square
Jalisa Miller
215-523-8225*