Prime Reception $90

* Full access to the facility the day of the event
* Six-hour reception
* Personal coordinator for your event
* Access to the grounds for photographs
* Security for the duration of the event
* Two passed appetizers
* Served dinner or Prime Rib Buffet
* Four-hour open bar
* Liquor upgrade
* Champagne Toast for wedding party
* Cake cutting & serving
* Coffee service
* Tables and chairs with customized floor plan
* Choice of white or black underlays, white or black tablecloths, and color coordinating napkins
* Bridal Suite with Champagne or Moscato and a sweet charcuterie board
* Grooms Lounge with beers and charcuterie board
* Set up, tear down, and clean up
* Taxes and service included

Prime Reception Menu

Passed Appetizers

Choice of two of the following options:

* Red Pepper Hummus Pita
* Tomato Basil Bruschetta
* Tri-Colored Antipasto Skewers
* Roasted Vegetable Lavish Rolls
* Turkey, Swiss, and Spinach Lavish Rolls
* Cucumber Artichoke Cups
* Sausage Stuffed Mushrooms
* Meatball Skewers
* Spinach Artichoke Toast

Served Dinner Selections

All dinner selections include potato or rice, seasonal vegetable, garden salad with choice of dressing, and bread.

Choose Two of the following options:

* Prime Rib of Beef; 8 oz slow roasted to perfection
* Filet Mignon; 5 oz tender cut
* Chicken Marsala; mushroom marsala wine sauce
* Lemon Herb Chicken; light lemon herb sauce
* Chicken Pomodoro; tomato spinach cream sauce
* Lasagna; meaty tomato or vegetable bechamel sauce
* Chicken Alfredo; chicken breast with parmesan cream sauce
* Pasta Primavera; seasonal vegetables in a light cream sauce

Prime Rib Buffet Dinner Selections

Includes Prime Rib Carving Station plus two additional entrée options with 1 starch, 1 vegetable, garden salad and choice of dressings, and bread.

Entrée Choices

* Sliced Roast Beef
* Beef Tips with a mushroom sauce
* Roast Pork
* Baked Ham
* Polish Sausage and Sauerkraut
* Lemon Herb Chicken
* Chicken Marsala
* Chicken Pomodoro
* Fried Chicken
* North Atlantic Salmon
* Cheese Manicotti
* Lasagna
* Mostaccioli

Starch Choices

* Garlic Mashed Potatoes
* Parsley New Potatoes
* Roasted Red Potatoes
* Rice Pilaf
* Fettuccine Alfredo

Vegetable Choices

* Fresh Green Beans
* Summer Squash Blend
* Broccoli and Califlower

Beverage Service

Four Hour Bar Package

Liquors: Bottle Beers:

-Smirnoff Vodka -Bud Light

-Bacardi Rum -Coors Light

-Captain Morgan Spiced Rum -Stella Artois

- Tequila -Yuengling

-Rum Haven Coconut Rum -Truly Wild Berry Seltzer

-Amaretto -Non-Alcoholic (upon request)

-Jim Beams Bourbon

-Seagram’s 7 Whiskey

- Grant’s Scotch House Wines:

-Kamora Coffee Liqueur -Red Blend

-Gordon’s Gin -Tabor Hills Sweet Red Blend

-Saint Brendan’s Irish Cream -Chardonnay

-Long Island Iced Tea -Moscato

Liquor Upgrade Options

Choose up to two Liquor upgrades or specialty

drinks.

-Tito’s Vodka

-Absolut Vodka

-Tanqueray Gin

-Beefeater 24 Gin

-Dewer’s Scotch

-Buffalo Trace Bourbon

-Jack Daniels Whiskey

\*\*Additional appetizer, side, vegetable or salad choices available upon request with an additional per person charge.

\*\*Kids under 10 who receive a children’s meal; $15

\*\*Under 21; $75

\*\*Prime Reception with Iced Tea and Lemonade Bar; $75

\*\*Prime Reception with Beer and Wine; $85