

Dockside | BENSALEM, PA

Wedding Packages



*"Yours is the light by which my spirit's born:
you are my sun, my moon and all my stars."
-E.E. Cummings*

**1067 Totem Rd. Bensalem, PA
267-520-7184
docksidebensalem.com**

Buffet 1 \$50

Includes:

- One Salad
- Two Appetizers
- Three Entrees
- Two Side Dishes
- Non-Alcoholic Beverages
- Dinner Rolls and Butter
- Mini Dessert Package

Buffet 2 \$60

Includes:

- Three Appetizers
- One Salad and One Soup
- Three Entrees
 - Choose two basic and one premium
- Three Side Dishes
- Mini Dessert Package
- Non-Alcoholic Beverages
- Dinner Rolls and Butter

Buffet 3 \$70

Includes:

- Three Appetizers
- One Salad and One Soup
- Four Entrees
 - Choose two basic and two premium
- Three Side Dishes
- Mini Dessert Package
- Non-Alcoholic Beverages
- Dinner Rolls and Butter
- Custom Cupcake Display

Non- Alcoholic beverages include Soda, Coffee, Hot Tea, Iced Tea and Water.

Salads and Soups

- Garden Salad
- Caesar Salad
- Field Green Salad with Balsamic Vinaigrette
- New England Clam Chowder
- Tomato Bisque
- Italian Wedding Soup

Appetizers

- Vegetable Tray
- Fruit Display
- Mini Quiche
- Four Cheese Garlic Puff w/ Marinara
- Fresh Fruit Salad
- Mussels in Red or White Sauce
- Cheesesteak Eggrolls
- Tomato and Mozzarella Salad in a Balsamic Glaze

Buffet Side Options

- Wild Rice
- Baby Glazed Carrots
- Sauteed Green Beans
- Roasted Potatoes
- Fresh Vegetable Medley
- Grilled Asparagus
- Garlic Mashed Potatoes
- Sweet Citrus Slaw
- Macaroni and Cheese

Venue fees, 6% sales tax, 18% gratuity and 3% credit card processing fee are all additional to the above listed pricing.

Basic Entree Buffet

Grilled Chicken Breast

With Artichokes, Tomatoes and Basil Cream

Chicken Francaise

Flour dusted in a lemon and white wine sauce

Chicken Marsala

Lightly battered in a traditional Marsala Wine sauce

Chicken Parmesan

Topped with marinara mozzarella cheese

Center Cut Italian Pork Loin

Oven roasted pork loin served in a savory pan gravy

Roast Beef

Italian style Roast Beef served in our signature brown gravy

Meatballs

All beef meatballs served in house made marinara sauce

Baked Ziti

Baked Rigatoni Pasta, Ricotta Cheese and house made marinara, topped with fresh mozzarella

Oven Roasted Tilapia

Farm raised Tilapia in a Chive Buerre Blanc

"If I know what love is, it is because of you."

-Herman Hesse

Premium Entree Buffet

Shrimp Scampi

Grilled Shrimp over Linguini with Bell Peppers and Vidalia Onions in a White Wine Garlic Sauce

Crab Imperial Stuffed Flounder

Fresh Flounder Filet stuffed with Crab Imperial

Red Snapper Filet

Fresh caught Red Snapper with an herb compound butter

Eggplant Parmesan

Bread and fried Eggplant topped with house made marinara sauce and Fresh Mozzarella

Vegetarian Lasagna

Fresh Seasonal Vegetables layered between lasagna noodle with Ricotta Cheese and pomodoro sauce

Penne a la Vodka

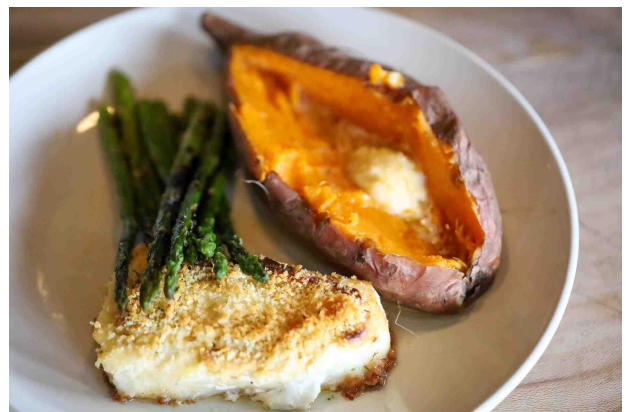
Penne Pasta tossed in our homemade Vodka Sauce

Roasted Beef Tenderloin

Sliced roast beef served in a demi glace

Teriyaki Salmon

Atlantic Salmon Filet with ginger Teriyaki Glaze



Plated Option 1 \$48

Includes:

- One Salad or Soup
- Two Appetizers (stationary)
- Three Entrees
- Two Side Dishes
- Non-Alcoholic Beverages
- Dinner Rolls and Butter
- Mini Dessert Package

Plated Option 2 \$60

Includes:

- Two Appetizers- Butlered
- One Salad and One Soup
- Three Entrees
 - Choose two basic and one premium or action station
- Two Side Dishes
- Mini Dessert Package
- Non-Alcoholic Beverages
- Dinner Rolls and Butter

Plated Option 3 \$67

Includes:

- Three Appetizers- Butlered
- One Salad and One Soup
- Four Entrees
 - Choose two basic and one premium and one action station
- Two Side Dishes
- Mini Dessert Package
- Non-Alcoholic Beverages
- Dinner Rolls and Butter
- Custom Cupcake Display

Salads and Soups

- Garden Salad
- Caesar Salad
- Cranberry Walnut Salad
- New England Clam Chowder
- Tomato Bisque
- Italian Wedding Soup

Appetizers

- Vegetable Tray
- Fruit Display
- Mini Quiche
- Four Cheese Garlic Puff w/ Marinara
- Spring Rolls with Duck Sauce
- Mussels in Red or White Sauce
- Cheesesteak Eggrolls
- Tomato and Mozzarella Salad in a Balsamic Glaze

Butler'd Hors D'Oeuvres

- Shrimp Cocktail
- Clams Casino
- Lollipop Lamb Chops
- Four Cheese Garlic Puff w/ Marinara
- Crab Imperial Stuffed Mushrooms
- Chicken Satay
- Prosciutto wrapped Honeydew Melon
- Beef Crostini with a Horseradish Cream

Plated Side Options

- Wild Rice
- Baby Glazed Carrots
- Sautéed Green Beans
- Roasted Potatoes
- Fresh Vegetable Medley
- Grilled Asparagus
- Garlic Mashed Potatoes
- Sweet Citrus Slaw
- Macaroni and Cheese

"And I'd choose you; in a hundred lifetimes, in a hundred worlds, in any version of reality, I'd find you and choose you."

-Kiersten White

Basic Entrees- Plated

Chicken Francaise

Flour dusted in a lemon and white wine sauce

Chicken Marsala

Lightly battered in a traditional Marsala Wine sauce

Chicken Parmesan

Topped with marinara mozzarella cheese

Center Cut Pork Loin

Oven roasted pork loin served in a roasted garlic and rosemary au jus

Roasted Beef Tenderloin

Sliced roast beef served in a demi glace

Penne a la Vodka

Penne Pasta tossed in our homemade Vodka Sauce

Vegetarian Lasagna

Fresh Seasonal Vegetables layered between lasagna noodle with Ricotta Cheese and pomodoro sauce

Eggplant Parmesan

Bread and fried Eggplant topped with house made marinara sauce and Fresh Mozzarella

Teriyaki Salmon

Atlantic Salmon Filet with ginger Teriyaki Glaze

Shrimp Scampi

Grilled Shrimp over Linguini with Bell Peppers and Vidalia Onions in a White Wine Garlic Sauce

Premium Entrees- Plated

Prime Rib

Slow roasted Prime Rib with horseradish and au jus

Crab Imperial Stuffed Flounder

Fresh Flounder Filet stuffed with Crab Imperial

Red Snapper Filet

Fresh caught Red Snapper with an herb compound butter

Mushroom Ravioli

Mushroom stuffed ravioli served with broccoli rabe in garlic cream sauce

Truffle Cream Grilled Chicken

Grilled chicken breast in a Truffle cream sauce with sundried tomatoes, sauteed spinach and artichokes

Herb Seasoned Chicken and Shrimp

Herb tossed chicken breast and jumbo shrimp in a Lemon Burre Blanc

Lollipop Lambchops

Seared lambchops served with a mint coulis

Action Stations

Choose 1

- Carving Station with Honey Glazed Ham
- Carving Station with Roasted Turkey
- Asian Stir Fry- 2 Proteins
- Pasta
 - Includes 2 pastas, 3 sauces and a variety of fresh vegetables
- Mashed Potatoes
 - All of your favorite mashed potato toppings

Dessert Packages

Dockside, Bensalem allows a custom cake to be brought in from an outside baker for your event. All additional sweets must be added to your catering package by ordering with sales manager.

Assorted Cakes and Pies- \$6.95 per person

A variety of our chefs choice of cakes and pies displayed for your guests to select from

Cupcakes Display- \$3.95 per person

Choose up to two (2) colors of icing to match your theme or party

Assorted Donut Wall- \$5.95 per person

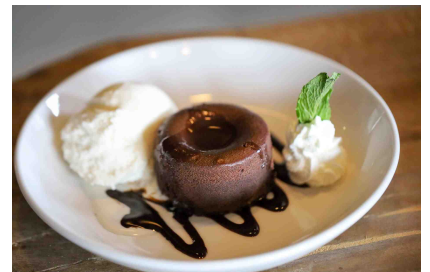
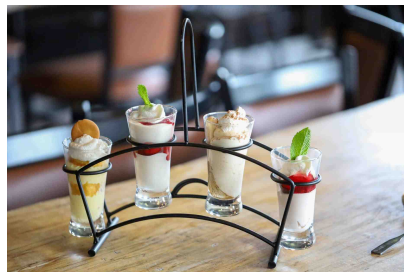
Choose 3 varieties of donuts from one of our local baking partners

Chocolate Fondue Fountain- \$6.95 per person

Rick Milk Chocolate pouring through a fountain with a variety of dippers

Specialty Cheesecake- \$6.95 per person

Choose from White Chocolate Raspberry, Creme Brulee or Chocolate and Vanilla Swirl



Bar Packages

Beer and Wine Package

Yellow Tail Wines and Draft Beer

- 3 Hours- \$17.00
- 4 Hours- \$22.00

Premium Bar Package

Premium liquor brands, Draft Beer, Domestic Bottles and Yellow Tail Wines

- 3 Hours- \$25.00
- 4 Hours- \$33.00

Call Bar Package

Call liquor brands, Draft Beer and Yellow Tail Wines

- 3 Hours- \$20.00
- 4 Hours- \$26.00

Non- Alcoholic beverages include Soda, Coffee, Hot Tea, Iced Tea and Water.

All guests are subject to age verification. All bar packages are based on single liquor drinks with a mixer. No shots are allowed as a part of an open bar.

Venue fees, 6% sales tax, 18% gratuity and 3% credit card processing fee are all additional to the above listed pricing. Packages on this menu are not available for weddings.