

Elite Wedding Package

Cocktail Hour

Seafood Bar

Jumbo Lump Crab
Clams and Oysters on Half Shell
Hand Peeled Jumbo BG Shrimp
Cocktail Sauce and Fresh Lemon

Sauté Station

Choice of One:

Chicken Skewer
Shrimp Skewer

Cajun Skewer w/Andouille Sausage & Shrimp

Staff to Butler

Wide Assortment of Filled Puff Pastries
Stuffed Mushroom Caps w/Crab
Scallops Wrapped in Bacon
Tempura Vegetables

Displayed

Fresh Seasonal Fruit
International Cheese Display
Vegetable Crudités
Swedish Meatballs & Boneless Buffalo Nuggets

Soup

Soup de Jour

Salad

Tossed romaine, radicchio & baby greens,
balsamic vinaigrette dressing

Sorbet

Dinner

Gourmet Buffet \$ 99.00 Plus tax & gratuity

Plated Dinner Menu \$109.00 Plus tax & gratuity

Premium Bar with Top Shelf Liqueurs

Custom Wedding Cake & Viennese Dessert Table

Live entertainment w/DJ & Shuttle to/from hotel

International supreme coffee drinks served at dinner

Chair covers & sash

Hostess to ensure your day is great



Price List

Room Rental	\$500
Ceremony on First Tee	\$200
Chairs for ceremony	\$5 p/p
Centerpieces	\$30
Speakers and microphone	\$50
Up lighting	\$250



Weddings

**5630 Sullivan Trail
Easton, PA 18040**

**610-759-8200
484-894-9884**

Loft@sawmillgolfcourse.com

Hors D'Oeuvre Packages

Package One \$5.95

Fresh seasonal fruit display
Assortment of imported and domestic cheese w/ dip
Crackers and flat breads~ Vegetable crudités

Package Two \$7.95

Fresh seasonal fruit display and vegetable crudités
Assortment of imported & domestic cheeses w/ dip
Crackers and flatbreads~ Swedish meatballs
Buffalo nuggets with dipping sauces

Package Three \$10.95

Fresh seasonal fruit display and vegetable crudités
Assortment of imported & domestic cheeses w/ dip
Crackers and flatbreads ~ Swedish meatballs
Buffalo nuggets with dipping sauces~ Franks in the blanket
Sauté station with mussels in wine and garlic
Stuffed mushroom caps with lump crab
Scallops wrapped in apple wood smoked bacon
Chicken satay~Coconut shrimp
Chicken and beef empanadas
Assorted filled puff pastries

Add to any package

Mexican Tapas Display \$1.25:

Tortillas & flatbreads,
Homemade guacamole & black bean dip, salsa, smoked salmon & cream cheese spread

Mediterranean display \$2.50:

Prosciutto, sopressata, Fresh mozzarella & humus,
Feta cheeses, kalamata olives

Jumbo Shrimp Cocktail \$4.95:

(4) served with cocktail sauce and lemon

Carving Stations (Served with rolls and condiments)

Baked smoked ham \$2.50
Roast turkey breast \$4.25
Roast sirloin strip \$7.25
Roast tenderloin of beef \$8.50

Pasta Station \$4.95 p/p Penne with assorted sauces

Wedding Buffet \$36.95

Please make 8 different selections
Includes salad, fresh baked rolls and butter
Coffee & Tea

Entrée Selections

Baked Ham w/ Pineapple Sauce
Tenderloin Tips of Beef w/Hunter Sauce
Chicken Francaise w/ Lemon caper sauce
Grilled Chicken Breast w/Honey Mustard Glaze
Baked Haddock Bella Vista
Scallops and Shrimp Oriental
Hand Carved Roast Prime Rib of Beef with creamed Horseradish + \$3
Hand Carved Roast Tenderloin of Beef + \$3
Roast Pork Loin
Roast Breast of Turkey w/natural gravy
Roast Top Round of Beef-Hand Carved
Breast of Chicken Marsala
Breast of Chicken Champagne
Tropical Glazed chicken Breast
Baked Filet of Flounder w/butter & herbs
Seafood Newburg
Pernil Pork

Pasta Selections

Penne w/ Creamy Vodka Sauce
Cheese Filled Tortellini w/Tomato Basil
Stuffed Shells w/ Marinara Sauce
Cheese Filled Ravioli w/ Marinara
Vegetable Lasagna
Cheese Lasagna
Pasta Primavera w/ Fresh Vegetables
Lobster Ravioli w/Seafood Sauce
Penne Carbonara w/ Smoky Bacon, Peas,
Fresh Tomato, Basil, Parmesan Cream Sauce

Vegetable & Starch Selections

Seasoned Red Bliss Potatoes
Mashed Potatoes-Plain or Roasted Garlic
Scalloped Potatoes Rice Pilaf
Mini Baked Stuffed Potatoes + \$1.00
Baked Dutch Filling Rice and Gandules
Stir Fry Whole Green Beans Vegetable Medley
Steamed Broccoli Glazed Baby Carrots
Buttered Corn Nibbles Fresh Stir Fry Vegetables

Family Style Dining \$38.95

Family style is served at your table
Please choose two entrees and four accompaniments
Salad, rolls and butter
Coffee and tea included

Entrees

Roast Turkey Breast Roast Pork Loin
Smoked Ham Chicken Marsala
Roast Top Round Pot Roast (eye round)
Chicken Champagne Italian Marinated Chicken
Lemon Pepper Chicken

Accompaniments

Rice Pilaf Buttered Corn
Filling Scalloped Potatoes
Roasted Potatoes Penne Alfredo
Glazed Carrots California Blend
Penne w/ Vodka Sauce Stir Fry Green Beans
Steamed Broccoli Mashed Potatoes

Plated Entrees

Tossed Spring Salad or Classic Caesar with
Fresh Baked Rolls & Butter

Roast Turkey Breast Over Filling \$25.95
10 oz. Stuffed Chicken Breast \$25.95
10 oz. Chicken Cordon Bleu \$27.95
Sautéed Breast of Chicken Marsala \$27.95
Stuffed Boneless Center Cut Pork Chop \$27.95
12 oz. Hereford Aged Prime Rib of Beef \$29.95
Seared Roasted Aged Strip Steak \$29.95
Baked Stuffed Flounder with Lump Crab \$29.95
Baked Salmon with Champagne Sauce \$31.95

Coffee – Tea – Soda
Assorted Dessert Table