

Valley Top Plated Packages

All receptions packages include the following

(4) Hour open Premium Bar

Assorted hot and cold hors d'oeuvres served butler style for
one hour (Choose five from the Enclosed List)

Grazing table of domestic cheeses, fresh seasonal fruits, vegetables with dip, crackers and
assorted breads

Hostess or Maître D' to assist in overseeing Affair

Three Course Dinner

Packages do not include tax and gratuities

Our Packages do not include music, flowers, or wedding cake

Salad Course

Mixed Greens, or Baby Spinach with plum tomato, cucumbers, & red onion

Caprese: Plum Tomato, Buffalo Mozzarella, Fresh Basil, and olive oil

Valley top Salad Granny Smith Apple, Gorgonzola, and walnut over mixed greens, with wild
berry vinaigrette

Entrée Selection

Grilled Filet Mignon with Balsamic Reduction

or Caramelized onion Gorgonzola Demi 105.00

Sliced Tenderloin of Beef Roasted Vegetable Demi-Glace 90.00

Crab Imperial Stuffed Flounder Lobster Sherry Cream 95.00

Grilled Salmon Maple Syrup Glaze or Lemon Caper Butter 85.00

Jumbo Lump Crab Cakes Broiled with Cocktail & Tartar Sauces 95.00

Chicken Marsala: Portabella Mushrooms in a Marsala Wine Reduction Gravy 85.00

Chicken Francaise with plum tomato, capers, and white wine lemon sauce 85.00

Italian Stuffed Chicken Spinach, Fontina, and Roasted Peppers 90.00

Combo Plates

Roasted Tenderloin of Beef and Two Jumbo Shrimp Scampi Style 105.00

Filet Mignon (6oz.) and Crab Cake (5oz.) 120.00

Filet Mignon (6oz.) and Lobster Tail (5oz.) Beurre Blanc 130.00

All Entrees served with Chefs Seasonal Choice of Starch & Vegetable

Dessert Choices:

Buffet Station: Assorted Petit fours, brownies, Cannoli's, cookies

Lemon Mascapone

Crème brulee Cheese
Cake

Triple Chocolate
Cake

Build your own sundae: add 5.00 per person

Chocolate fountain: add 5.00 per person

Passed hors d'oeuvres

Served Hot:

Cocktail meatballs

Fried raviolis

Bacon wrapped gorgonzola sirloin

Mini beef Wellington

Buffalo chicken bites

Spanakopita

Vegetable eggrolls

Cocktail franks

Coconut shrimp with citrus dipping

Scallops wrapped in bacon

Philly cheese steak spring roll with
spicy ketchup

Vegetable dumplings

Sesame chicken skewers

Crab stuffed mushrooms

"Steak frites"-grilled hanger steak on
potato crisp.....\$2

Miniature Crab Cake on tortilla crisp
with avocado cream ...\$3

Served Room Temperature:

Caprese kabobs

Smoked salmon BLT

Plum tomato bruschetta on toast
points

Chilled gazpacho soup n shot glass

Antipasto kabobs

U-15 shrimp cocktail add.....\$3

Little Maine lobster roll with lobster,
lettuce, & lemon mayonnaise \$3