

Valley Top Plated Wedding Packages

~Include the following~

~4 hour Premium Bar~

~Assorted Hot and Cold Hors D'oeuvres, butler service, one hour~

~Grazing Table of Charcutier, Crudités, Crackers, and Assorted Breads~

~Three Course Dinner~

Packages do not include Tax or Gratuities

Salad Course

Mixed Greens Plum Tomato, Cucumber, Red Onion, Shredded Carrot

Spinach Bacon Vinaigrette, Mushrooms, Roasted Peppers, Red Onion, Bleu Cheese

Caprese Sliced Tomato, Fresh Mozzarella, Fresh Basil Chiffonade, EVOO, Balsamic Reduction

Valley Top Pears, Gorgonzola, Candied Walnuts, Mixed Greens, and Champagne Vinaigrette

Entrée Selection

Grilled Filet Mignon Wild Mushroom Bordelaise or Bearnaise, \$105 with Jumbo Lump Crab Meat add \$10

Roasted Salmon Fillet Whiskey-Honey Glaze or Cucumber \$85

Crab imperial Stuffed Flounder Sauce Hollandaise \$95

Jumbo Lump Crab Cakes Oven Roasted, Choice of Remoulade
sauce or Roasted Pepper Crème

Chicken Marsala Portabella Mushrooms, in a Marsala Wine Demi-Glace Reduction Sauce \$85

Chicken Cordon Bleu Stuffed Breast of Chicken, Virginia Baked Ham, Swiss Cheese, Sauce Supreme \$90

Chicken Ivoltini Stuffed Breast of Chicken, Spinach, Fontina, and Roasted Peppers, Pan Gravy \$90

Chicken Francaise Diced Plum Tomato, Capers, and a White Wine Lemon Butter Sauce \$85

Combo Plates

Roasted Beef Tenderloin, and Jumbo Shrimp Scampi \$105

Filet Mignon and Crab Cake, Bearnaise or Demi-Glace and Roasted Pepper Crème \$120

Filet Mignon and Lobster Tail, Bearnaise or Demi-Glace and Drawn Butter \$135

Entrees Served with Chefs Seasonal Starch and Vegetable Selection

Just Desserts

Buffet Station Assorted Petit Fours, Brownies, Cannolis, and Cookies

Lemon Marscapone Crème Brulee Cheesecake Triple Chocolate Cake

Build your own Sundae add \$5 per person

Passed Hors D'oeuvres

~Hot~

Cocktail Meatballs	Philly Cheesesteak Spring Roll
Fried Ravioli	Vegetable Dumplings
Mini Beef Wellington	Crab stuffed Mushrooms
Buffalo Chicken Bites	Sesame Chicken Bites
Spanakopita	Cocktail Franks
Vegetable Egg Rolls	Coconut Shrimp
Scallops wrapped in Bacon	Vegan Sausage stuffed Mushrooms

~Cold~

Caprese Kebobs
Plum Tomato Bruschetta Crostini
Antipasto Kebobs
16/20 Shrimp Cocktail add \$3
Petite Maine Lobster Rolls
Gazpacho Shots
Spicy Tuna Tartar on Wonton Crisp, diced Mango