



Create your own.....

WEDDING BUFFET¹⁹
SERVED AT MAIN DINING ROOM OR CARRIAGE HALL

SOCIAL HOUR

FRESH VEGETABLES & DIP
ASORTED CHEESE & CRACKERS
CHEFS CHOICE OF HOT HOR D'OEUVRES

All Dinner Buffets include..... Fresh Fruit Medley
Tossed Garden Salad
Fresh Baked Bread
Coffee - Tea - Brewed Decaf - Iced Tea - Water

COLD SALAD SELECTIONS (choice of 2)

- | | |
|--|---------------------------------------|
| <input type="checkbox"/> Chilled Seafood Salad | <input type="checkbox"/> Potato Salad |
| <input type="checkbox"/> Cheese Tortellini Vinegaret | <input type="checkbox"/> Pasta Salad |
| <input type="checkbox"/> Fresh Mozzarella & Tomato | <input type="checkbox"/> Cole Slaw |
| <input type="checkbox"/> Broccoli Salad | <input type="checkbox"/> Applesauce |

HOT ENTRÉE SELECTIONS (choice of 3)

- | | |
|---|---|
| <input type="checkbox"/> Slow Roast Prime Rib of Beef | <input type="checkbox"/> Herb Crusted Pork Loin w/ apples |
| <input type="checkbox"/> Sliced Beef Tenderloin | <input type="checkbox"/> Sugar Glazed Ham w/fruit sauce |
| <input type="checkbox"/> Lemon Pepper Chicken Breast | <input type="checkbox"/> Eggplant Rollatini |
| <input type="checkbox"/> Chicken Marsala | <input type="checkbox"/> Stuffed Shells w/sauce |
| <input type="checkbox"/> Chicken Breast Parmesan | <input type="checkbox"/> Baked Salmon w/ maple glaze |
| <input type="checkbox"/> Stuffed Chicken Breast | <input type="checkbox"/> Shrimp Scampi w/penne |
| <input type="checkbox"/> Chicken Francaise | <input type="checkbox"/> Flounder Stuffed w/crabmeat |

ACCOMPANIMENTS (choice of 3)

- | | |
|---|---|
| <input type="checkbox"/> Oven Roasted Red Potatoes | <input type="checkbox"/> Green Beans w/almonds |
| <input type="checkbox"/> Mashed Potatoes & Gravy | <input type="checkbox"/> Buttered White Corn |
| <input type="checkbox"/> Garlic Mashed Red Potatoes | <input type="checkbox"/> Glazed Carrots |
| <input type="checkbox"/> Scalloped Potatoes | <input type="checkbox"/> Steamed Broccoli Florettes |
| <input type="checkbox"/> Long Grain & Wild Rice | <input type="checkbox"/> Roasted Butternut Squash |
| <input type="checkbox"/> Roast Vegetable Medley | <input type="checkbox"/> Sauted Mushrooms w/garlic |

\$32.50 per person (plus 6% state tax & 15% gratuity.)
Deduct \$1.00 per person if no hot hors d'oeuvres during social hour.

(Children 12 yrs & under half price/under 4 yrs n/c)
Price includes Hor d'oeuvres & Entree
Prices based on minimum guarantee of 100 guests for Saturday receptions.
Discounted rate available for Friday or Sunday reception.

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase

P.O. BOX 36 the **BEACH LAKE, PA 18405** • 570-729-7411 • Fax 570-729-8710