



Your Sheraton Wedding Package Includes

- Maitre D' Service
- One Hour Reception with a Limitless Array of Hors d'oeuvres
- Five Hours of Open Bar Service – Unlimited Consumption including Mixed Drinks, Bottled Beer, Wine, Soda and Juice
- Champagne or Sparkling Cider Toast for all Guests
- Experience the Chef's Culinary Expertise through our Four Course Dinner or Dinner Buffet
- Fresh Floral Centerpieces – Professionally Tailored to Your Specifications By Pealer's Flowers
- Choose From Over 40 Available Napkin or Table Topper Colors
- A Bridal Parlor fully stocked with Beer, Wine and Hors d'oeuvres
- Deluxe Overnight Accommodations for the Bride and Groom Including Champagne Service
- Elegant White Glove Service Throughout the Evening
- Ficus Trees Adorned with Twinkle Lights
- All Prices are inclusive of Service Charges (19%) and Tax (currently 6%)

* Special packages are available for Friday and Sunday receptions.

Your Choice of Eight of the Following Hors d'oeuvres:

Displays and Tabled Items

- | Domestic cheese display with fresh fruit garnish and classic water crackers accompanied with country style mustard
- | Seasonal fresh vegetables: chilled and served with Basil Ranch dipping sauce.
- | Asian Shrimp Salad with Ginger, Onions, & Water Chestnuts served with Fried Wantons
- | Tomato and mozzarella brochette
- | Baked crab and artichoke dip with parmesan toast rounds
- | Display of seasonal fresh fruits with honey poppy seed dip

Butler-Passed Items

- Smoked salmon Pinwheels on cucumber croutons
- | Teriyaki glazed chicken Sate
- | Individual petite quiche
- | Polynesian Crab Rangoon's
- | Sweet Cherry Tomatoes stuffed with boursin cheese
- | Flaky Phyla stuffed with spinach and feta
- | Skewered beef tenderloin grilled with honey bourbon sauce
- | Tiny Tartlets filled with shrimp and ricotta mousse
- | Mini oriental Spring rolls
- | Brie and Raspberry puffs
- | Charcuteri en Croute with Dijon dipping mustard
- | Meatballs: Sweet and Sour, Italian or Swedish-Style
- | Classic cocktail franks in puff pastry dough
- | Assorted decorative canapés (chilled)
- | Kennett Square broiled mushrooms stuffed with sausage or crab
- | Traditional Rumaki (chicken liver and water chestnut wrapped in bacon)
- | Marinated asparagus wrapped in paper thin smoked ham

The Beginning of A Wonderful Dinner

Appetizer

- | Italian Wedding soup
- | Mixed Berry Cocktail with Grand Marnier and Vanilla Yogurt Drizzle
- | Chilled melon wedges wrapped in Parma ham
- | Creamy seafood bisque
- | Sauteed Mushroom Vol-au-vent
- | Individual fresh fruit plate

Salad Course

- | The Mix: Shredded Savoy Cabbage & Romaine with Peppers, Radishes, & Carrots Tossed with Garlic Ginger Dressing
- | California field greens with tomato, olive, carrot, red onion and garlic croutons. Best with our Balsamic vinaigrette
- | Our version of the timeless Caesar salad, tossed with parmesan and croutons.
- | Poached pear, caramelized walnut and arugula salad with red wine vinaigrette
- | Eggplant Roloude with Cherry Tomatoes, Fresh Mozzarella Drizzled with Tomato Basil Oil

Our Chef's Favorite Entrees

Sautéed Chicken Marsala Style - \$90.00
With Spinach and Ricotta Stuffed Shells

Chicken Veronique - \$90.00
Boneless Chicken Breast Sautéed, in a White Wine Sauce with
Seedless Grapes and Rice Pilaf

Marinated London Broil - \$95.00
London Broil with a Honey Jack Daniels Sauce

Medallion of Veal Marsala - \$100.00
Veal Scaloppini in Marsala Wine Sauce
With Sliced Mushrooms

Supreme of Chicken Oscar - \$100.00
Chicken with Crabmeat and Asparagus Tips
Topped with Hollandaise Sauce

Roasted Prime Rib of Beef - \$104.00
Rosemary and Garlic Rubbed Prime Rib
With Zinfandel Jus

Combination Plates

Grilled Sirloin and Chicken - \$95.00
Grilled 8 oz. Sirloin in a Red Zinfandel Demi
And Sauteed Chicken Breast in a Honey Dijon Sauce

Salmon and Chicken Piccatta - \$100.00
Pan Roasted North Atlantic Salmon
With Pineapple Salsa and
Chicken Piccatta

Petit Filet and Sole Florentine - \$104.00
Grilled Petit Filet
With Caramelized Shallot Demi and
Filet of Sole Florentine

Petit Filet and Crab Cake - \$105.00
Grilled Petit Filet
With Wild Mushroom Chianti Sauce and



Pan Seared Crab Cake
With Lemon Basil Remoulade

Petit Filet and Jumbo Shrimp - \$105.00
Grilled Petit Filet
With Roasted Red Pepper Pesto Butter
Jumbo Stuffed Shrimp

Wedding Buffets

Choose from two masterfully executed wedding buffets: Set-up in stations to encourage mixing and mingling throughout the meal

Buffet Choice 1 - \$100.00

Tossed Salad with Mixed Baby Greens, Tomatoes, Cucumbers, Mushrooms, Olives, Sweet Onions & Crisp Garlic Croutons

Tossed Caesar Salad with Freshly Grated Parmesan Cheese

Soup Station Features Italian Wedding Soup & Our Chefs Daily Selection

Gnocchi Pomodoro, Light Pasta Dumpling Tossed with Chunky Fresh Tomato Sauce and Shredded Mozzarella

Oven Roasted Salmon
With a Cucumber Dill Relish and a Lemon Basil Drizzle

Balsamic Glazed Chicken Breast with Mushrooms and Caramelized Shallots

Hand Carved Slow Roasted, Herb Rubbed Beef with a Rich Rosemary Merlot Sauce

Seasonal Fresh Vegetables

Choice of Rice Pilaf, Roasted Red Skin Potatoes, or Mashed Potatoes

Baskets of Bakery Rolls and Butter



Buffet Choice 2 - \$110.00

Ultimate Salad Bar with Mixed Baby Greens and Romaine
Served with a variety of Toppings and Dressings

Roma Tomato & Fresh Mozzarella with Basil and Balsamic Reduction

Soup Station Features Creamy Seafood Bisque & Our Chef's Daily Selection

Pasta Station

Tri Colored Tortellini & Penne Pasta, Served with Tomato Basil & Pesto Sauces
Freshly Grated Parmesan Cheese & Black Pepper
Focaccia Breadsticks and Sliced Italian Bread

Carved Prime Rib of Beef served with Au Jus and Creamy Horseradish Sauce

Seared Red Snapper Scampi Style:
Sautéed in Garlic, White Wine, and Fresh Herbs

Stuffed Chicken Breast:
Stuffed with Traditional Bread Stuffing and topped with Chicken Supreme Sauce

Seasonal Fresh Vegetables

Choice of Rice Pilaf, Roasted Red Skin Potatoes, or Mashed Potatoes

Baskets of Bakery Rolls and Butter

The Fiery Crescendo

What better way to get the dancing started than with our
GRAND FLAMBE SHOW set to music. Watch your guests be amazed at our
presentation, then enjoy a tasty dessert along with your cake.

Flambé Topping

Cherries Jubilee

Bananas Foster

Peach Melba

Generously-covering vanilla ice cream to accompany your wedding cake.



Personalize your Evening With Upgrades

Water Fountain (Décor only) - \$40.00

Water fountain(s) to increase the presentation and ambience of your cocktail hour.

Custom Ice Sculpture Small - \$195.00
 Large - \$240.00

Custom Linen/Overlays/Runners/Chaircovers
Are all available. Please inquire for colors and pricing.

Viennese Table - \$7.95 per person
Ornately decorated with a lavish selection
of custom pastries conceived and created by our Sous Chef.

Custom Lighting
Colored uplights and spot lights are available. Your initials or names glowing over
the Headtable. Prices available upon request.

Martini Bar - \$150.00
(Consumption-Based Host Bar) - Plus \$5.50 per drink
The Martini Bar is an elaborate stand-alone tended bar with
multiple tiers, martini glass towers, back-lit ice sculpture, and fresh fruit
accompaniments.

Other upgrades available. We want your event to be personalized and
just as you've always imagined it, so feel free to inquire!
All pricing does include appropriate gratuities and tax if applicable.