

Lehigh Wedding

Cocktail Reception

Choice of Six Butler Passed Hors d'oeuvres

<i>Coconut Shrimp</i>	<i>Tandoori Spiced Chicken with Chilled Cucumber & Yogurt Sauce</i>	<i>White Bean Crostini with Caramelized Onions, Balsamic</i>
<i>Scallop Wrapped with Bacon</i>	<i>Beef Wellingtons with Mustard</i>	<i>California Rolls with Wasabi and Pickled Ginger</i>
<i>Spicy Vegetarian Spring Roll with Teriyaki Sauce</i>	<i>Asparagus Tips rolled in Westphalian Ham</i>	<i>Petite Cheesesteak</i>
<i>Crispy Tiger Shrimp Spring Roll with Miso Sauce</i>	<i>Prosciutto with Balsamic Roasted Fig</i>	<i>Petite Cheeseburgers</i>
<i>Steamed Assorted Dumplings with Ponzu Dipping Sauce</i>	<i>Garlic Crusted Beef Crostini Arugula Pesto Red Pepper Confit</i>	<i>Petite Hot Dogs</i>
<i>Miniature Lump Crab Cakes with Roasted Red Pepper Aioli</i>	<i>Fresh Mozzarella & Shrimp Skewer with Basil Aioli & Lemon Oil</i>	<i>Petite Calzone</i>
		<i>Hot Wing Spring Roll</i>

RECEPTION DISPLAYS

Seasonal Crudite Display

Fresh, Seasonal Whole and Hand Cut Vegetables Served with Chef's Selection of Three Dips Marinated Greek and Spanish Olives

Antipasto Display

An Assortment of Fresh Mozzarella, Pepperoni, Genoa Salami, Provolone, Roasted Red Peppers, Black Olives, Artichoke Quarters, Grilled Vegetables with Bread Sticks and Crackers

International Cheese Display
Fine Imported and Domestic Seasonal Farmstead and Artisan Cheeses with Seasonal Fresh and Dried Fruits, Flats Breads and Assorted Crackers

STATIONS (Choice of Two)

Risotto Station

A Uniformed Chef to Prepare
(Choice of Two)

Tomato Risotto with English Peas, Parma Cotto Ham, and Basil Jus
Porcini Risotto with Fresh Marjoram and Roast Chicken Jus de Lie
Fresh Herb Risotto with Roasted Chicken and Garlic Cloves
Corn Risotto with Poached Lobster and Tarragon
Chestnut Risotto with Duck Confit and Figs
Butternut Squash Risotto with Fresh Savory

Pasta Station

A Uniformed Chef to Prepare
(Choice of Two)

Cavatelli, Mushrooms with Broccoli Rabe, Roasted Garlic Sauce
Butternut Squash Tortellini with Sage, Walnuts, and Brown Butter
Radiatore with Scallops, Shrimp, Crab in Tomato and Saffron Broth
Gemelli with Caramelized Eggplant, Garlic, and Plum Tomato
Pennette and Grilled Shrimp with Pesto
Bolognese Ricotta Tortellini

Mashed Potato Martini Bar

A Uniformed Chef to Prepare

Yukon Gold and Sweet Potatoes with your choice of Toppings to Include

Crumbled Bacon, Marshmallows, Shredded Cheddar Cheese, Grated Parmesan, Caramelized Onions, Steamed Broccoli, Toasted Pumpkin Seeds, Horseradish Crème, Whipped Butter, Sour Cream, Country Gravy, Salt and pepper

Latin Station

A Uniformed Chef to Prepare

Roasted Chicken or Pork Sautéed to Order with Green Onions and Piquollo Peppers Over Roasted Corn Polenta
Crispy Tortilla Station with Cubano Beans, Guacamole, Fresh Salsa, Sour Cream Jalapenos and Queso Blanco
Baby Bell Peppers Sofrito Stuffed with a blend of Spanish Cheeses Aromatic Vegetables and Herbs

Mediterranean Station

A Uniformed Chef to Prepare

Spinach Agnolotti Sautéed with Roasted Peppers, and Basil
Grilled Asparagus with Aged Balsamic and Extra Virgin Olive Oil With Pinenuts and Prosciutto Cappelletti
Pomodori Essiccato al Forno, Oven Dried Tomato, Modena Vinegar and Fresh basil With Fresh Mozzarella

Carving Station

A Uniformed Chef to Prepare
(Choice of One)

<i>Whole Roasted Turkey Breast with Cranberry Relish, Corn Muffins</i>	<i>Beef Tenderloin with Mushroom Duxelle Golden Puff Pastry,</i>	<i>Aged Black Angus Sirloin, Roasted Garlic & Herbs, Red Wine Reduction</i>
<i>Roasted Ham with Honey Dijon Sauce</i>	<i>Whole Roasted Side of Salmon Thai Chili Glaze, Pommerey Mustard Sauce</i>	<i>Young Domestic Roasted Leg of Lamb Parsley Coat, Fresh Herbs, Country Grain Mustard, Ciabatta Bread</i>

All Menu Prices Subject to 12.5% Service Charge and 6% Pennsylvania Sales Tax

Lehigh Wedding Plated Dinner

~Champagne Toast~

~ Appetizer ~ (Choice of One)

*Penne Vodka
Penne Pasta prepared with Panchetta,
Fresh Tomato, Vodka and Cream*

Roasted Vegetable Tower with Warm Tabouli

Crab Cake

*Cavatelli Nonna
Broccoli Rabe, Toasted Garlic and Breadcrumbs*

Garden Gazpacho

Classic Roasted Chicken Noodle

*Eggplant Rollatini
Eggplant filled with Ricotta Cheese, Topped with Fresh
Tomato and Basil*

Yukon Gold Potato with Caramelized Shallots

*Braised Sweet Peppers, Red Onion with Rosemary
Chicken & Roasted Tomato Broth*

*Roasted Tomato Soup with Mini Grilled Cheese
Croutons*

~ Salad ~ (Choice of One)

*Seasonal Green Salad with Aged Sherry Vinaigrette
Mixed Greens, Cranberries and Goat Cheese with Raspberry Vinaigrette
Whole Leaf Romaine Cesar Salad*

~ Intermezzo ~ Lemon or Raspberry Sorbet

~ Entree ~ (Choice of One)

*Roasted Salmon
with Herb Horseradish Crust and Lemon Basil Sauce*

*Tuscan Chicken
Prosciutto, Spinach and Smoked Mozzarella Stuffed with
Fresh Sage and Roasted Garlic Veloute*

Herb Crusted Halibut with Creamy White Bean & Escarole

*Herb Roasted Rib Eye
Aged Black Angus Sirloin, Seasoned with Roasted Garlic
and Fresh Herbs*

*Jumbo Lump Crabcakes
Atop Roasted Corn and Spinach with Remoulade Sauce*

*Wild Mushroom Madiera Chicken
Saute of Blended Local Mushrooms
with Leeks and Thyme*

Filet Au Poivre

Top Sirlion Riblette

*Parmesan Crusted Chicken
With Campari Tomatoes & Fresh Mozzarella*

Lobster Tail & Filet

*Chef's Choice of Accompaniments
Assortment of Dinner Rolls & Whipped Butter*

~ Dessert ~

*Gourmet Wedding Cake served with Seasonal Biscotti
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Fine Herbal Teas*

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Lehigh Wedding Buffet Dinner

~Champagne Toast~

Salads

Choice of Three

Red & Green Romaine "Roman Style"
String Bean & Fingerling Potato Salad
Prosciutto di Parma with Sliced Seasonal Fruit
Marinated Cherry Tomatoes with Bocconcini Mozzarella
Mixed Greens, Cranberries and Goat Cheese with Raspberry Vinaigrette
Classic Caesar Salad with Roasted Red Peppers and Shaved Parmesan
French Lettuce, Fuji Apple and Walnut with Goat Cheese and Cider Vinaigrette

From Silver Chafing Dishes

Choice of Three

Herb Crusted Farm Raised Striped Sea Bass with French Lentils and Vegetable Ragu
Free Range Breast of Chicken with Asparagus, Wild Mushrooms, Pearl Onions, and Madeira Sauce
Herb Roasted Aged Black Angus Sirloin, Seasoned with Roasted Garlic and Fresh Herbs
Scallopine of Organic Chicken Chicken Jus, Rapini and Lemon Confit
Pepita Crusted Barnegat Scallops Braised Leek and Apple Creamed Spinach
Vegetable Paella with Sofrito, Black Beans and Red Rice

Chef's Choice of Accompaniments

Carving Station

A Uniformed Chef to Prepare

Please Select One from Reception Menu

Pasta Station

A Uniformed Chef to Prepare

Please Select One from Reception Menu

Assorted Dinner Rolls and Butter

Dessert

Sliced Seasonal Fresh Fruit

Gourmet Wedding Cake served with Seasonal Biscotti
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Fine Herbal Teas

All Menu Prices Subject to 12.5% Service Charge and 6% Pennsylvania Sales Tax

Lehigh Wedding Brunch Reception

Cocktail Reception

Choice of Six Butler Passed Hors d'oeuvres

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<i>Crispy Tiger Shrimp Spring Roll with Miso Sauce</i>	<i>Prosciutto with Balsamic Roasted Fig</i>	<i>Petite Cheeseburgers</i>
<i>Steamed Assorted Dumplings with Ponzu Dipping Sauce</i>	<i>Garlic Crusted Beef Crostini Arugula Pesto Red Pepper Confit</i>	<i>Petite Hot Dogs</i>
<i>Miniature Lump Crab Cakes with Roasted Red Pepper Aioli</i>	<i>Fresh Mozzarella & Shrimp Skewer with Basil Aioli & Lemon Oil</i>	<i>Petite Calzone</i>
		<i>Hot Wing Spring Roll</i>

STATIONS

(Choice of Two)

Risotto Station

A Uniformed Chef to Prepare

(Choice of Two)

Tomato Risotto with English Peas, Parma Cotto Ham, and Basil Jus
Porcini Risotto with Fresh Marjoram and Roast Chicken Jus de Lie
Fresh Herb Risotto with Roasted Chicken and Garlic Cloves
Corn Risotto with Poached Lobster and Tarragon
Chestnut Risotto with Duck Confit and Figs
Butternut Squash Risotto with Fresh Savory

Pasta Station

A Uniformed Chef to Prepare

(Choice of Two)

Cavatelli, Mushrooms with Broccoli Rabe, Roasted Garlic Sauce
Butternut Squash Tortellini with Sage, Walnuts, and Brown Butter
Radiatore with Scallops, Shrimp, Crab in Tomato and Saffron Broth
Gemelli with Caramelized Eggplant, Garlic, and Plum Tomato
Pennette and Grilled Shrimp with Pesto
Bolognese Ricotta Tortellini

Mashed Potato Martini Bar

A Uniformed Chef to Prepare

Yukon Gold and Sweet Potatoes with your choice of Toppings to Include

Crumbled Bacon, Marshmallows, Shredded Cheddar Cheese, Grated Parmesan, Caramelized Onions, Steamed Broccoli, Toasted Pumpkin Seeds, Horseradish Crème, Whipped Butter, Sour Cream, Country Gravy, Salt and pepper

Latin Station

A Uniformed Chef to Prepare

Roasted Chicken or Pork Sautéed to Order with Green Onions and Piquollo Peppers Over Roasted Corn Polenta
Crispy Tortilla Station with Cubano Beans, Guacamole, Fresh Salsa, Sour Cream Jalapenos and Queso Blanco
Baby Bell Peppers Sofrito Stuffed with a blend of Spanish Cheeses Aromatic Vegetables and Herbs

Mediterranean Station

A Uniformed Chef to Prepare

Spinach Agnolotti Sautéed with Roasted Peppers, and Basil
Grilled Asparagus with Aged Balsamic and Extra Virgin Olive Oil With Pinenuts and Prosciutto Cippo
Pomodori Essiccato al Forno, Oven Dried Tomato, Modena Vinegar and Fresh basil With Fresh Mozzarella

Carving Station

A Uniformed Chef to Prepare

(Choice of One)

Whole Roasted Turkey Breast with Cranberry Relish, Corn Muffins

Whole Roasted Side of Salmon Thai Chili Glaze, Pommerey Mustard Sauce
Aged Black Angus Sirloin, Roasted Garlic & Herbs, Red Wine Reduction

Roasted Ham with Honey Dijon Sauce

Beef Tenderloin with Mushroom Duxelle Golden Puff Pastry,

Young Domestic Roasted Leg of Lamb Parsley Coat, Fresh Herbs, Country Grain Mustard, Ciabatta Bread

All Menu Prices Subject to 12.5% Service Charge and 6% Pennsylvania Sales Tax

Lehigh Wedding Brunch

~Champagne Toast~

Chilled Orange Juice, Cranberry Juice and Apple Juice

*Sliced Seasonal Fresh Fruit and Berries
Assortment of Fresh Bagels with Butter, Cream Cheese, and Assorted Preserves
Freshly Baked Selection of Croissants, Muffins, and Breakfast Breads*

Granola & Fresh Fruit Display

House Made Granola, Fresh Berries & Vanilla Yogurt with Fresh and Dried Fruits

Choice of Two Platters

Smoked Salmon Platter

*Smoked Maine Salmon with Plain and Sesame Bagels
Sliced Tomatoes, Red Onions, Capers, and Lemon
Crème Fraiche*

Seasonal Crudite Platter

*Fresh, Seasonal Whole and Hand Cut Vegetables
Served with
Chef's Selection of Three Dips
Marinated Greek and Spanish Olives*

International Cheese Platter

*Fine Imported and Domestic Seasonal Farmstead and
Artisan Cheeses with Seasonal Fresh and Dried Fruits,
Flats Breads and Assorted Crackers*

Antipasto Platter

*An Assortment of Fresh Mozzarella, Pepperoni, Genoa
Salami, Provolone, Roasted Red Peppers, Black Olives,
Artichoke Quarters, Grilled Vegetables with Bread
Sticks and Crackers Seasonal Green*

Carving Station

A Uniformed Chef to Carve

Please Select One from Reception Menu

Omelette Station

A Uniformed Chef to Prepare

*Fresh Eggs, Egg Whites or Egg Beaters
Cheddar and American Cheeses, Mushrooms, Green Peppers, Onions, Ham,
Bacon, Tomatoes, Black Olives*

Salad with Aged Sherry Vinaigrette

Whole Leaf Romaine Caesar Salad

From Silver Chafing Dishes

Choice of Four Entrees

*French Toast with Traditional Maple Syrup
Golden Breakfast Potatoes with Fresh Herbs
Crispy Bacon and Breakfast Sausage Links
Gemelli Matricani, Smoked Bacon, Roasted Onion and Crushed Marzano Tomatoes
Fusilli Pasta Pepperonata Braised Sweet Peppers, Red Onion with Roasted Tomato Broth
Braciole of Beef Stuffed with Ciabatta, Capicola, Fontina
Cavatelli Nonna with Broccoli Rabe, Toasted Garlic and Breadcrumbs
Roasted Chicken with Shallots, and Tomato Confit
Chicken Cutlet with Broccoli Rabe and Pepperonata*

Chef's Choice of Accompaniments

Served Dessert

*Gourmet Wedding Cake served with Seasonal Biscotti
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas*

Lehigh Wedding Enhancements

Seafood Display

(Minimum 50 guests)

*Sea Shell Ice Carving filled with Shrimp Cocktail and Crab Claws
Classic Cocktail Sauce, Orange Horseradish Marmalade, Sweet and Hot Chili Sauce*

*Market available East Coast, West Coast Oysters, and Little Neck Clams
Accompanied with Cocktail Sauce, Mignonette, and Lemon Wedges*

*Platters of Smoked Maine Salmon, House Smoked Codfish and Seared Spiced Tuna
Served with Mustard-Dill Sauce, Cocktail Sauce Verde*

Dessert Enhancements

Placed on Each Table

French and Italian Mini Pastries

OR

Assorted Gourmet Cookies

Cherries Jubilee

A Flaming Treat of Dark Bing Cherries & Cherry Liquors served over Vanilla Ice Cream

S'mores Bar

Graham Crackers, Marshmallows, Hershey's Mini Chocolate Bars, Fluff, Peanut Butter

Bananas Foster

*Sliced Bananas sautéed with Brown Sugar, Butter, Rum and Banana Liquor
Served over Vanilla Ice Cream and topped with Sliced Toasted Almonds*

Fondue Station

*A selection of Fresh Fruits including Sliced Bananas, Strawberries and Pineapple, served with Chocolate Dipping Sauces
and Whipped Cream*

International Coffee Cart

*Freshly Brewed Regular and Decaffeinated Coffees
With Vanilla, Caramel & Hazelnut Syrups*

Cinnamon Sticks, Cinnamon Sugar, Sugar Sticks, Shaved Chocolate, Caramel Sauce and Fresh Whipped Cream

Gelato Bar

Assorted Gelato Flavors

VIENNESE TABLE

*Assorted Cakes, Cheesecakes, Pies, Italian & Continental Miniature Pastries and Petit Fours,
and Seasonal Sliced Fresh Fruit with Berries*