

Optional Enhancements To Your Wedding Package

The Inn at Hunt's Landing, Matamoras, PA

Enhance Your Celebration! Price is per-person, to be added to your choice of package:

OPEN BAR

HOUSE-OPEN BAR WITH SIGNATURE COCKTAIL: First Two Hours... **\$14.00** pp. Each Additional Hour... **\$3.00** pp
PREMIUM-OPEN BAR WITH SIGNATURE COCKTAIL: First Two Hours... **\$19.00** pp. Each Additional Hour... **\$5.00** pp
DRAFT BEER, WINES & SODA BAR: First Two Hours ... **\$10.00** pp. Each Additional Hour ... **\$3.00** pp
UPGRADE (BAR INCLUDED IN PACKAGE): From **HOUSE** Bar to **PREMIUM** Bar for Five Hours ... **\$15.00** pp.

HORS D'OEUVRES ... add \$3.00 each

Chilled Jumbo Shrimp Cocktail Artisan Cheese Plate, Fruits & Lavash Lobster Ravioli
 Seared Diver Scallop, Caviar Butter Chilled Beef Tenderloin with Gorgonzola & Cabernet Reduction
SERVED IN SPOON: Ahi Tuna, Soy Ginger on Crispy Wonton, Scallop and Red Onion Seviche

MASHED POTATO STATION ... add \$2.00 pp

Fluffy Mashed Potatoes Accompanied with Crispy String Onions, Crumbled Bacon, Diced Ham, Shredded Cheddar-Jack Cheese, Sour Cream, Chili Sauce, Scallions, Roasted Garlic and Sliced Jalapeno Peppers.

MAIN ENTREES ... add \$4.00 ea.

Potato Crusted Chilean Sea Bass, Horseradish Cream Sauce Stuffed Jumbo Shrimp, Crabmeat Stuffing Filet Mignon with Port Wine Demi Glace Rosemary Crusted Prime Rib, Creamy Horseradish
 Pepper-Crusted NY Strip Steak, Red-Wine Demi Roast Rack of Lamb Paired with Foie Gras
 Surf & Turf (8 Oz NY Strip Steak with One Half Stuffed Lobster or Steamed Snow Crab Legs)

CHEF ATTENDED PASTA STATION ... add \$3.00 pp.

Includes: Cheese Ravioli, Farfalle and Penne Pasta with Alfredo Sauce, Marinara Sauce, White Clam Sauce, Sundried Tomato Pesto Sauce, Caramelized Onions, Green Peas, Parmesan Cheese, Crushed Red Peppers,

CHEF ATTENDED CREPE SUZZETTE STATION ... add \$3.00 pp.

Crepes prepared with Caramelized Sugar, Orange Juice, Brandy, Grand Marnier & Cointreau, Orange Rinds

BOTTLE OF WINE ON TABLE

Priced from **\$12.95 per-bottle** (750 ml)

CHOCOLATE FONDUE STATION ... add \$3.00 pp

Includes Seasonal Sliced Fresh Fruits, Pretzels, Marshmallows

SPARKLING BAKED ALASKA ... add \$3.00 pp.

Served with Cherries Jubilee

VIENNESE STATION ... add \$5.00 pp.

Includes Mini Pastries, Tiramisu, Cream Puffs, Mini Éclairs, Petite Fours, Mini Cheese Cakes, Crème Brulee, Carrot Cake, Chocolate Cake, Assorted Brownies & Cookies

CORDIAL CART ... add \$4.00 per-cordial cup

Courvoisier, Anisette, Kablua, Frangelico, Grand Marnier, Bailey's, Tia Maria, B&B, Sambuca Romana

ICE CARVING

Prices starting at **\$250.00**

All prices are per-person and to be added to the package price, plus 20% service charge and state sales tax.
All Buffet Style Service is based on 90 minutes duration unless otherwise noted