

The Ultimate Buffet Wedding Package

The Inn at Hunt's Landing, Matamoras, PA

A Minimum Guaranteed Guest Count of 50 Persons is Required (100 Persons on Saturday)

THE FIRST HOUR RECEPTION

HOUSE - OPEN BAR, SIGNATURE COCKTAIL & A CHAMPAGNE STATION

Liquors: *Vodka, Gin, Rum, Blended Whiskey, Scotch, Bourbon, Tequila, Triple Sec, Coffee Liqueur, Brandy and other popular Liqueurs & Mixers*

Wines: *Chardonnay, Merlot, White Zinfandel & Cabernet Sauvignon*

Draft Beer (Selects One): Bud Miller Lite Bud Lite Coors Light Yuengling Lager

Non-Alcoholic: *A variety of sodas, mixers, juices, spring water and non alcoholic beer*

COLD HORS D'OEUVRES TABLE

Jumbo Shrimp Cocktail, International Cheese Platter and Pepperoni, Crisp Crudites with Dips, Cold Tortellini Salad with Artichoke, Eggplant and Portobello, Classic Bruschetta, Spinach and Artichoke Dip, Crackers, Artisan Breads & Crisps

BUTLER SERVICE - HORS D'OEUVRES SELECTIONS (CHOOSE FIVE)

- Seafood Stuffed Mushroom Caps Vegetable Spring Rolls Sesame Chicken Spinakopita
 Mini Chicken Cordon Bleu Pigs in Blankets Vegetable Pot Stickers Fried Shrimp
 Mozzarella Cheese Sticks, Marinara Sauce Deviled Eggs Assortment of Canapés

FOUR MORE HOURS of HOUSE - OPEN BAR

(Optional Upgrade to Premium Bar Available)

DINNER BUFFET MENU

COLD SALAD SELECTIONS (SELECT THREE)

- Classic Caesar Salad Field Greens Salad with Choice of Dressing Fruit Ambrosia Broccoli Salad
 Italian Pasta Salad Macaroni & Tuna Salad Black Beans Salad Whole Green Beans Salad

ENTRÉE SELECTIONS (SELECT THREE)

- Bourbon Glazed Salmon Pecan Crusted Salmon Shrimp & Scallops Scampi Chicken Piccata
 Chicken Marsala Chicken Francaise Thai Chicken Curry BBQ Chicken Tandoori Chicken Teriyaki
 Beef Stroganoff Roast Round of Beef, Mushroom Bordelaise Sauce Vegetable Lasagna Thyme & Rosemary Crust Pork Loin, Farfalle Pasta Primavera Eggplant Parmigiana

CHEF ATTENDED CARVING STATION (SELECT TWO)

- Roast Prime Rib of Beef Roast Whole Turkey Baked Virginia Ham.
Served with Appropriate Accompaniments.

SIDE SELECTIONS (SELECT THREE)

- Oven Roasted Potatoes Steamed Red Bliss Potatoes Rosemary Garlic Smashed Potatoes Basmati Rice
 Yellow Festive Rice Jasmine Rice Farfalle Pasta with Tomato Basil Buttered Egg Noodles Broccoli Florets
 Basil Parmesan Couscous with Roasted Red Peppers Glazed Baby Carrots Fresh Vegetable Medley
 Green Beans Almandine Orange Glazed Beets

Assorted Crusty Dinner Rolls, Herbed Butter & Margarine
Wedding Cake for Dessert and a Chocolate Covered Strawberry
Fresh Brewed Coffee, Decaffeinated & Tea

AFTER DINNER FONDUE & COFFEE STATION

Chocolate Fondue with Sliced Fresh Fruit, Pretzels & Marshmallow
Fresh Brewed Coffee, Decaffeinated and Assortment of Tea

Buffet Style Service is based on 90 minutes duration unless otherwise noted
All prices are per-person, subject to 20% service charge and all applicable state sales tax.