

1500 Historic Drive, Strasburg, PA 17579 717-687-7979 ext. 2 info@willowshistoricstrasburg.com www.willowshistoricstrasburg.com

Dear Wedding Couple,

Congratulations! Planning a wedding is an exciting time, and it is our goal to make the entire process stress free. We desire to help you create the wedding you have imagined.

The Willows at Historic Strasburg is tucked away among the rolling fields and perfect splendors of Lancaster County. The Willows Ballroom, Courtyard, and Fireside Tavern Restaurant offers the complete package! We provide the ideal setting for your entire wedding event; from the bridal shower and rehearsal dinner, to the ceremony and reception, as well as the after party. With our years of experience and professionalism, we will help to create your dream wedding, giving you the most amazing and memorable experience for you and your loved ones.

The Willows at Historic Strasburg is unique from other venues in that we do not charge a rental fee for the Ballroom. Our food and beverage packages are here for your review. We simply require that you select one of our 4 food packages, served or buffet style, and one of our 4 beverage packages. You may add additional items and details to make the day yours. Please keep in mind that you are not limited to these menus. We have a very creative chef who can design a custom menu to fit your tastes. We also offer a complimentary tasting, 4 months prior to your wedding day.

Our wedding packages require a minimum of 100 guests for Fridays and Saturdays. We also offer a 5% discount for a Friday wedding on a non-holiday weekend. Should you desire a more intimate wedding with fewer guests and less details, please contact us to discuss other available banquet options.

If you choose the Willows at Historic Strasburg as your wedding location, you will not be disappointed. While our Banquet Chef prepares a delicious meal, our onsite, detail-oriented coordinator and conscientious staff will attend to your every need. When your day draws to a close, you and your guests can retire to either the Clarion Inn or the Holiday Inn Express, both conveniently located within walking distance for you and your guests.

Should you have any questions or interest in setting up a tour of our facility, please do not hesitate to contact us at either the email address or the phone number below. It would be our pleasure to work with you to create your special day!

With Our Sincere Congratulations,

Amanda Kramer Bridgette Engel Director of Events Event Coordinator

(717) 687-7979 ext. 2 info@willowshistoricstrasburg.com www.willowshistoricstrasburg.com







# **Wedding Packages Include**

Weddings require a minimum of 100 guests on Fridays and Saturdays

\* Complimentary use of the Bridal Lounge for three hours prior to the on-site ceremony and one hour after the reception for clean up purposes Additional hours are 75.00 per hour

\*Pre-scheduled one-hour rehearsal practice for onsite wedding ceremonies, scheduled as close to your wedding day as possible

\*Centerpieces for guest tables: 12" hurricane globe with a white taper candle on a 6" mirror

\*Table numbers

\* Floor length ivory linens and napkins

\*All tables, chairs, china, glassware, and flatware for your reception

\*Gold-Chivari chairs

\*Hors d'oeuvres during cocktail hour

\*Traditional Champagne Toast or Sparkling Cider Toast with no corkage or bottle fee

\*Slicing and cutting of your wedding cake or dessert with no cutting or plating fee

\*Complimentary placement of your decor so you have less to worry about on your wedding day

\*No banquet space or room rental charge

\*Access to our picturesque grounds for photographs

\*Day of Coordinator Experienced Wedding Specialist to coordinate your reception

\*Diagrams and spreadsheet for seating arrangements

\*Complimentary tasting and detailing done 4 months prior to the wedding

\*While we are owned independently from the on-site hotels, we do give a 75.00 credit to go towards a room at the hotel of your choice

# The Platinum Served Wedding Package 2025/2026 Pricing

# 76.00 Per Person Plus 6% Sales Tax & 20% Service Charge ++ Additional cost may apply

\*= Gluten Free

#### ~Stationary Hors d'oeuvres ~

Chilled fresh seasonal fruits and berries with flavored yogurt dipping sauce\*
Garden vegetable crudités including grilled and marinated vegetable selections and dipping sauce\*
International and domestic artisan cheeses with crackers, French bread, and mustard\*
Smoked salmon display: Served with capers, chopped red onion, diced hard-boiled egg, dill sauce, and rye bread

#### ~Passed Hors d'oeuvres~

(Choose 3)
Teriyaki chicken
Cheesesteak spring rolls with marinara
Poached asparagus wrapped in Prosciutto\*
Pineapple wrapped in bacon\*
Mini assorted quiche to include: bacon & Swiss, broccoli & cheddar
Swedish meatballs
Raspberry brie en croute
Vegetarian spring rolls with sweet chili dipping sauce
Fresh mozzarella & tomato bruschetta on toasted baguettes

### Cocktail Hour -Additional Hors d'oeuvres Enhancements are Available -See the Enhancements Page

#### ~First Course~

(Choose 1)
Frech fruit salad\*
Tomato bisque ++ - signature soup
Creamy blue crab and sweet corn chowder ++
Champagne Scallop\*
Chicken corn soup\*
Classic potato leek soup with chive garnish

#### ~Salad Course~

(Choose 1)

Mixed green salad with tomatoes, carrots, cabbage, radishes, and balsamic vinaigrette\*

Traditional Caesar salad with shaved parmesan cheese and croutons

Spinach salad with bacon, mushrooms, tomatoes, hard-boiled egg, and poppy seed dressing\*

# ~Entrée Course~

(Choose 1)

Twin jumbo lump 4oz. crab cakes\* ++ - signature dish
Apricot glazed Atlantic salmon filet\* - signature dish
Baked salmon filet with champagne butter sauce\*
Cracker crusted cod
Slow roasted braised beef with demi sauce\* ++ - signature dish
Petite filet of beef\* -prepared medium ++
Chicken breast with mushroom marsala sauce\*
Breaded chicken cordon bleu

# \*Any entrees can be made into combination dinners for no additional cost\*

3.00 up-charge for two separate entrée choices on a served dinner- Entrée identifiers are required for more than one entrée choice

# The Gold Wedding Package – Served Meal 2025/2026 Pricing

# 71.00 Per Person Plus 6% Sales Tax & 20% Service Charge ++ Additional cost may apply

\*= Gluten Free

#### ~Stationary Hors d'oeuvres~

Chilled fresh seasonal fruits and berries with flavored yogurt dipping sauce\*
Garden vegetable crudités including grilled and marinated vegetable selections and dipping sauce\*
International and domestic artisan cheeses with crackers, French bread, and mustard\*

#### ~Passed Hors d'oeuvres~

(Choose 2)
Teriyaki chicken
Cheesesteak spring rolls with marinara
Poached asparagus wrapped in Prosciutto\*
Pineapple wrapped in bacon\*
Mini assorted quiche to include: bacon & Swiss, broccoli & cheddar
Swedish meatballs
Vegetarian spring rolls with sweet chili dipping sauce
Fresh mozzarella & tomato bruschetta on toasted baguettes

# Cocktail Hour- Additional Hors d'oeuvres Enhancements are Available -See the Enhancements Page

#### ~Salad Course~

(Choose 1)

Traditional Caesar salad with shaved parmesan cheese and croutons Mixed green salad with tomatoes, carrots, radishes, and aged balsamic vinaigrette\* Spinach salad with bacon, mushrooms, tomatoes, hard-boiled egg, and poppy seed dressing\*

#### ~Entrée Course~

(Choose 1)

Apricot glazed Atlantic salmon filet\* – signature dish
Baked salmon filet with champagne butter sauce\*
Cracker crusted cod
Slow roasted braised beef with port wine demi\* ++ – signature dish
Pan seared chicken with a mushroom marsala sauce\*
Breaded chicken cordon bleu
Herb crusted chicken with picatta sauce\*
Roasted pork loin with bacon jam\*

# \*Any entrees can be made into combination dinners for no additional cost \*

3.00 per person additional charge for two separate entrée choices on a served dinner - Entrée identifiers are required for more than one entrée choice

All entrees are served with the Chef's selection of appropriate starch and vegetable unless otherwise specified.

Coffee Station is included- Coffee, Decaf and Hot Tea

# **Wedding Buffet Packages** 2025/2026 Pricing

Add 6% Sales Tax and 20% service charge The couple will be served at the head table ++Additional cost may apply

\*= Gluten Free

**\$64.00 per person, choose:** 3 Entree Items

\$59.00 per person, choose: 2 Entrée Items

# ~Stationary Hors d'oeuvres~

Domestic cheese display with assorted crackers\* Chilled fresh seasonal fruit display\* Farm fresh vegetable crudités with dipping sauce\*

# Cocktail Hour Additional Hors d'oeuvres Enhancements are Available -See the Enhancements Page

### ~Served Salad~

(Choice of 1)

Traditional Caesar salad with shaved parmesan cheese and croutons Mixed green salad with tomatoes, carrot, radishes, and balsamic vinaigrette\*

#### ~Cold Items~

(Choice of 2)

Lancaster County style potato salad with Dijon laced dressing\* Mediterranean style pasta salad with artichokes, Kalamata olives, feta cheese, cucumbers and tomatoes Pennsylvania Dutch style sweet macaroni salad

Cheese tortellini salad with fresh mozzarella, tomatoes, and basil

Pennsylvania Dutch style creamy coleslaw\* Southwestern roasted corn and black bean salad\*

Broccoli, bacon, and cheddar salad\*

Tomato and fresh mozzarella salad with fresh basil, extra-virgin olive oil, and balsamic vinegar (Seasonal)\* Sesame poached baby green bean salad with sweet teriyaki marinade

#### ~Hot Entree Items~

Apricot glazed salmon filet\* - signature dish Baked salmon filet with champagne butter sauce\* Cracker crusted cod with cream sauce Slow braised beef with port wine demi and caramelized onions\* – signature dish Roasted top round with grape tomatoes and wild mushroom sauce\* Herb seasoned chicken medallions with Piccata sauce\* Chicken breast with mushroom marsala sauce\* Chicken parmesan with pasta Roasted pork loin with bacon jam\*

# ~Vegetable/Starch/Grains~

(Choice of 3)

Buttered Corn\* White Rice\* Green Beans\* Rice Pilaf\* Glazed Carrots\*

Au Gratin Potatoes

Vegetable Medley - broccoli, cauliflower, carrots\* Roasted Red Skinned Potatoes\*

Mashed Sweet Potatoes\* Broccoli\* Roasted Vegetables – zucchini, squash, red peppers, Garlic Mashed Potatoes\*

> Loaded Mashed Potatoes\* – bacon, cheddar, scallions red onions

> > Roasted Fingerling Potatoes\*

# Beverage/Bar Requirements- 2025/2026 Pricing

Bartenders are required at all functions when alcohol is purchased for consumption
All bartenders are furnished at no charge for a bar package
The bar is closed during dinner service and one half hour before the end of the reception
All prices are subject to a 20% service charge
Bar packages are for four hours

# Premium Brand Liquor Package 38.00 per person for four hours 7.00 per person for each additional hour

<u>Premium Brand Liquors to include:</u> Kettle One, Grey Goose, Stoli Flavored Vodka, Captain Morgan, Bacardi, Hendricks Gin, J. Walker Red, J. Walker Black, Crown Royal, Makers Mark, Amaretto DiSaronno, Patron, Kahlua, Baileys, Peach Schnapps

Wine: Silver Gate | California – Cabernet Sauvignon, Pinot Noir, Chardonnay, White Zinfandel, Moscato, Pinot Grigio

<u>Beer:</u> Yuengling Lager and a choice of either Coors Light or Miller Lite Non-alcoholic Beverages: Coke, Diet Coke, Sprite, Ginger Ale, Unsweetened Iced Tea, Lemonade

# House Brand Liquor Package 34.00 per person for four hours 6.00 per person for each additional hour

House Brand Liquors to include Absolute, Vodka Flavors, Tanqueray, Bacardi, Captain Morgan, Malibu, Dewars, Jim Beam, Jack Daniels, Seagram's 7, Southern Comfort, Jose Cuervo, Amaretto Di Amore, Peach Schnapps

<u>Wine:</u> Silver Gate | California – Cabernet Sauvignon, Pinot Noir, Chardonnay, White Zinfandel,

Moscato, Pinot Grigio

Beer: Yuengling Lager and a choice of either Coors Light or Miller Lite Non-alcoholic Beverages: Coke, Diet Coke, Sprite, Ginger Ale, Unsweetened Iced Tea, Lemonade

# Beer, Wine and Soda Package 28.00 per person for four hours 5.00 per person for each additional hour

<u>Wine:</u> Silver Gate | California – Cabernet Sauvignon, Pinot Noir, Chardonnay, White Zinfandel, Moscato, Pinot Grigio

Beer: Yuengling Lager and a choice of either Coors Light or Miller Lite Non-alcoholic Beverages: Coke, Diet Coke, Sprite, Ginger Ale, Unsweetened Iced Tea, Lemonade

# Tea Totalers Package 9.00 per person for four hours 3.00 per person for each additional hour

Freshly Brewed Unsweetened Iced Tea, Lemonade Soda: Coke, Diet Coke, Sprite, Ginger Ale Cash bar is included for no additional cost – please advise

#### **Additional Beer Choices**

Please ask about the cost to replace one of the included beer choices with any of the following:

Levante Cloudy & Cumbersome
Troegs Sunshine Pilsner
Harpoon UFO White
Sam Adams Seasonal
Great Lakes Edmund Fitzgerald
Or ask about a different beer of your choice!

Additional Items
Alcohol Punch - \$85.00 per gallon
Sangria - \$66.00 per gallon
Fruit Punch - \$30.00 per gallon

# ~Commonly Asked Questions~

#### Does The Willows have minimum guest counts?

Weddings require a minimum of 100 guests on Fridays and Saturdays

#### Does The Willows offer discounts?

5 % Discount off the food total for weddings held on Fridays This excludes holiday weekends including Memorial Day weekend, July  $4^{\rm th}$  weekend, and Labor Day weekend

#### What additional fees are involved if any?

Ceremony Fee - Inside or Outside is 750.00

Outdoor chair rental (white garden chair) fee is \$4.00 per chair, including set up and tear down We do offer several services to enhance your reception- please see the Enhancements Pages

# What is the timing for the day?

Reception start times are flexible - a 5 hour period is included with each package

An additional hour reception time will be billed at 750.00 per hour

Bar packages are for 4 hours – the bar will close ½ hour for dinner service and ½ hour before the end of reception –

Additional hour bar packages are listed on the bar page

# When is the rehearsal practice for the onsite ceremony?

For all booked ceremonies your complimentary one-hour rehearsal time will be scheduled as close to your wedding day as possible. The day and time will be based upon availability. Because of this please be aware that your rehearsal time might not be the day before your wedding.

# Can you host our rehearsal dinner?

Yes, The Fireside Tavern Restaurant, which is on site, has private rooms available to book for rehearsal dinners. These rooms can be booked depending on availability, group size, and handicap accessibility.

If the rehearsal dinner is booked on site as well as the reception the private room cost of 200.00 will be waived

#### Is The Willows Handicap Accessible?

The Ballroom and Courtyard are handicap accessible
On premise, The Fireside Tavern Restaurant is handicap accessible, however the upstairs private dining rooms are not handicap accessible

#### Does The Willows have dollar minimums?

No. However, you are required to choose a food package and a beverage package and have a minimum of 100 guests on Fridays and Saturdays.

# Can we reserve overnight rooms for our guests?

Yes! Please contact the Clarion at 717-687-7691 or The Holiday Inn at (717) 455-4700, both on premise, to check availability and set up a room block

The Willows and The Fireside Tayern Restaurant are not affiliated with either hotel

# Can you use an outside caterer?

No, we are a full-service restaurant that provides this service to you. However, you may certainly select a bakery of your choice for your cake or dessert.

#### Can The Willows recommend vendors, (florist, photographers, music and bakeries)?

Yes, we can provide you with a list of vendors that we recommend. However, couples may choose to use vendors not on the list at no additional cost

#### How many people can The Willows accommodate?

Up to 300 for a Served Meal or 275 for a Buffet

#### How many weddings are hosted in one day?

The Willows hosts one wedding in the ballroom per day. Couples may choose what time they'd like to begin their ceremony or reception.

# What is the "Hold" policy?

The Willows can hold a date up to 10 days at no cost. At the end of the 10-day period we will release the date or reserve the date for you with the reception deposit of 2500.00 and signed Terms of Agreement.

# The Willows Policies and Procedures

- 1. A non-refundable deposit of 2500.00 is expected one (1) week after receiving contract unless otherwise agreed upon. 1/2 of the expected total is due 90 days prior to the event, final balance of expected total is due three (3) weeks prior to the event. You may have additional charges due if special services are requested for your event. In the event of a breach of contract by the Host, The Willows may keep the deposit and will charge related damage costs to the Host. All price quotes will be finalized 90 days prior to date of the event. Please sign and return copy with the deposit to verify contract.
- 2. The Willows will need a credit card on file for any additional charges that may be incurred during the event, including any damage done to the property. Please Note: We reserve the right to charge your credit card the appropriate cost for any items damaged. You will be held responsible for your guests' behavior.
- 3. Full Payment is expected upon receipt of the invoice. The price per person does not include 6% Pennsylvania Sales Tax, or 20% Taxable Service Charge. All listed prices are for cash or personal check. A 3.4% convenience fee is added for all credit card payments. There is a fee of 50.00 for any returned checks.
- 4. A fairly accurate guest count should be estimated at booking time. The Host agrees to inform three (3) weeks before event with approximate count and again seven (7) business days before event of a guaranteed final number of guests.
- 5. Weddings require a minimum of 100 adult guests on Fridays and Saturdays. You will be billed for these counts if you fall below the requirement.
- 6. The Host agrees to begin the event as close to the scheduled time as possible. Your DJ/Band, Photo booth vendors have <u>one hour</u> after the end of the reception to vacate the premise otherwise you, the host, will be charged an additional fee of 200.00 per hour.
- 7. Expected costs for a party: food package and beverage package, tax, taxable service charge, and extras. Extras might include, but are not limited to: 3.00 up-charge for two entrée choices on a served dinner, ceremony fees, garden chair rental, flowers, music, special linens, tents, fountains, and/or additional time beyond five (5) assigned hours (additional time will be billed at the rate of \$750.00/hr.) Prices for rental items will be quoted and arranged 30 days prior to event.
- 8. You are required to pick a food package and a beverage package. Reception is a 5 hour package and the bar is a 4 hour package. The bar closes during dinner and ½ hour before the end of the event. Friday and Saturday weddings require and end time of 11:00pm or before.
- 9. Prices are subject to change up to ninety (90) days prior to function based on market fluctuation.
- 10. Valid ID is required for all guests consuming alcoholic beverages. Anyone without ID and whose age is determined to be questionable will be denied service regardless of age. We reserve the right to request ID from anyone seen consuming alcohol, and to ask anyone to leave the function and property for violation of the law and property policies. We reserve the right to deny alcohol when deemed appropriate.
- 11. In Pennsylvania, persons under the age of 21 may not consume alcoholic beverages. Management reserves the right to request proper identification. Host agrees to cooperate fully with The Willows' efforts to comply with and to enforce all such applicable rules, regulations and codes.
- 12. Smoking is not permitted in any indoor areas.
- 13. There is a space rental fee for the outside courtyard area for ceremonies and/or cocktail hours. The Willows reserves the right to cancel the outside area if the grounds are not suitable due to inclement weather conditions or if it will be destructive to the grounds for future events.
- 14. The Willows agrees to assume responsibility for the staff and equipment. The Host agrees to assume responsibility for any and all damages caused by any guest, invitee, hired vendors, or other person attending the function.
- 15. A cleaning fee may be applied to your invoice for any of the following, but not limited to: human waste and vomit, glitter, flower petals, feathers, and bird seed used in the building.
- 16. No outside food, beverages or alcohol is permitted, unless arranged with manager ahead of time. All remaining food is property of Fireside Tavern and cannot be taken off premise due to liability.
- 17. The Bridal Lounge- is included in all on site wedding ceremonies. This room is reserved for 3 hours prior to the ceremony and one hour after the reception. The Bridal lounge is an area for you and your wedding party to gather and to dress. Additional time can be made available, with preapproval. There is an additional cost of 75.00 per hour. We are a full service restaurant; we can provide you with any food and beverages during this time.

  There is no outside food, beverages, or alcohol to be brought in unless arranged with a manager ahead of time. Please ask to see our Bridal menu.
- 18. A 75.00 credit will be given on the invoice to put towards a room at one of the hotels that evening. Fireside does not handle any booking of rooms. This credit will be applied on your final invoice.
- 19. For all booked ceremonies, your complimentary one-hour rehearsal time will be scheduled as close to your wedding day as possible. The day and time will be based upon availability. Because of this, please be aware that your rehearsal time might not be the day before your wedding.
- 20. Date changes and transfer requests must be made in writing. Upon receipt of the written date change there will be a Transfer Date Fee of 500.00 due within two weeks of the written request. All date changes must be made within a year of the original date.
- 21. All cancellation notices shall be written and will be effective on the date of receipt by The Willows. Customer agrees to pay as liquidated damages and not as a penalty, a cancellation fee based on the schedule set forth in the Terms of Agreement. The customer acknowledges that the cancellation fee represents a reasonable estimate of the actual damages The Willows would sustain for Customer's breach of the event agreement.



# Additional Items to Enhance your Event

# 2025/2026 Pricing

Please add 6% sales tax and 20% taxable service charge to all pricing.

\*= Gluten Free

# ~Outdoor Cocktail Hour~

400.00 Include 4 high top tables 4 tables with chairs and ivory linens

# ~Outdoor Cocktail Hour Bar Set Up~

350.00

An outdoor bar set up for the outdoor cocktail hour Plasticware included

# ~High Top Tables~

7.00 per table
To enhance your event

### ~Hors d'oeuvres~

For a 1 hour maximum time period Please ask about our Passed and Stationary Hors d'oeuvres menus

# ~Gold Chargers~

1.00 per charger

One for each guest place setting to enhance the guest tables They will be removed from the tables after dinner service

#### ~Berry Enhancement~

3.00 per person

Add a sliced strawberry, blueberry, blackberry or raspberry to enhance your champagne toast\*

#### ~Wine Pour~

10.00 per person for house wines An offering of red or white wine after the salad course has been served Pricing is dependent upon the wine that is chosen

#### ~Sorbet Intermezzo~

6.00 per person Enhance your served dinner Chilled Sorbet\* – Lemon, Raspberry or Mango Served prior to the entrée course

#### ~Ice Cream Sundae Bar~

8.00 per person For a 1 hour period

Includes Vanilla Ice Cream Balls\*, sprinkles, peanuts, Oreo topping, Reese's peanut butter crumbles, cherries, whipped cream, caramel topping, chocolate syrup

#### ~Venetian Buffet~

11.00 per person

For a 1 hour period

Requires a minimum of 50 guests

Includes small bite sized/miniature desserts and pastries... Lemon Squares, Pecan Diamonds, Cookies, Strawberries, Fresh Fruits, Cheesecakes, etc.

# ~Gourmet Coffee Station~

8.00 per person

Regular and Decaf coffees with assorted creamers, chocolate shavings, whipped cream, cinnamon sticks

Hot tea with lemons

#### ~French Fry Bar~

9.00 per person

For a 1 hour period

Crispy fries with toppings to include....

Ketchup, Mustard, Vinegar, Salt, Pepper, Ranch, Old Bay, Cheese Sauce, Bacon, Scallions

# ~Sangria Station~

66.00 per gallon

For a non-wedding event

This would include both white and red sangrias along with assorted fruits, glassware, straws, etc.

#### ~Mimosa Station~

3.00 per person plus 20.00 per bottle of champagne

For a non-wedding event

This would include assorted juices and fruits along with our house champagne, glassware, etc.

#### ~Champagne Toast~

5.00 per person

For a non-wedding event

House champagne, 30z, served as a toast to the event

# ~Sparkling Cider Toast~

3.00 per person

For a non-wedding event

Sparkling Cider served as a toast to the event



# ~Bridal Lounge Food~

# 2025/2026 Pricing Prices are based per person

Please add 6% sales tax and 20% taxable service charge to all pricing.

Delivery Time and Amount of People is Required

# ~Assorted Wrap Tray~

An assortment of Sliced Ham, Sliced Turkey, Chicken Salad, Chicken Caesar and Vegetarian Served with chips 10.00 per person

# ~Assorted Sandwich Tray~

An assortment of Sliced Ham, Sliced Turkey, Chicken Salad, and Vegetarian Served with chips 10.00 per person

# ~<u>Vegetable Crudités</u>~

Served with House-made Ranch dipping sauce 4.00 per person

# ~ <u>Domestic Cheese Display</u>~

Served with Dijon Mustard and an assortment of Crackers 4.00 per person

# ~Fresh Fruit Display~

Assorted Seasonal Fruit Display Served with light yogurt dipping sauce 4.00 per person





# **Passed Hors d'oeuvre Enhancements**

2025/2026 Pricing

Please add 6% sales tax and 20% taxable service charge to all pricing 200.00 private room fee required

Add up to a maximum of 6 of the following items to enhance your menu Your selections are based on a one-hour period. Passed Hors d'oeuvres must be used in conjunction with a meal

# All item pricing below is based on 50 pieces

75.00
55.00
55.00
45.00
70.00
75.00
75.00
75.00
55.00
75.00
59.00
65.00
55.00

# All items below are based on per piece pricing

Raspberry and Brie	4.00
Miniature Lump House-made Crab Cakes	4.50
Mushrooms Stuffed with Crabmeat	3.50
Coconut Shrimp with Sweet Chili	3.50
Cucumber Rounds with Smoked Salmon and Dill	3.50
Shrimp Wrapped in Bacon	3.50
Scallops Wrapped in Bacon	4.00
Teriyaki Chicken	3.00
Poached Asparagus Wrapped in Prosciutto	3.00
Philadelphia Cheese Steak Spring Rolls with Marinara	3.00



# **Stationary Hors d'oeuvre Enhancements**

2025/2026 Pricing

Please add 6% sales tax and 20% taxable service charge to all pricing 200.00 private room fee required

Add any of the following items to enhance your menu Your selections are based on a one-hour period Stationary Hors d'oeuvres must be used in conjunction with a meal

# ~<u>Vegetable Crudités</u>~

4.00 per person Served with Ranch dipping sauce

# ~Domestic Cheese Display~

4.00 per person Served with Dijon Mustard & an assortment of Crackers

#### ~Domestic & Imported Cheese Display~

8.00 per person
Presented both cubed and wedged
Served with Dijon Mustard & an assortment of
Crackers

#### ~Fresh Fruit Display~

4.00 per person Assorted Seasonal Fresh Fruit Display Served with a light yogurt dipping sauce

#### ~Smoked Salmon Display~

88.00 per side – serves 25 guests Served with Capers, Chopped Red Onion, Diced Hardboiled Egg, Dill Sauce & Rye Bread

#### ~Antipasto Display~

9.00 per person
Assorted Salamis, Capicola, Sopressata, Provolone and
Mozzarella Cheeses, Mediterranean Olives, Sundried
Tomatoes, Roasted Red Peppers, Pepperoncini,
Roasted Garlic & Fresh Basil

#### ~Steamed Shrimp~

75.00 for 50 shrimp Peeled and De-veined

#### ~Trio of Dippers~

60.00 – serves 35 guests Fresh Bruschetta, Classic Hummus & Olive Tapenade Served with Grilled Pitas & Crostini

#### ~Baked Brie~

68.00 per wheel – serves 35 guests With Raspberry Compote with Assorted Crackers & Baguettes

#### ~Creamy Spinach Dip~

68.00 – serves 35 guests Served with Grilled Pitas & Baguettes

# ~Crab Dip~

195.00 – served 35 guests Served with Grilled Pitas & Baguettes

#### ~Meatballs~

(Choice of 1 flavor) 3.00 per person BBQ Bourbon Swedish

#### ~Nacho Bar~

7.00 per person

Tortilla Chips served with Seasoned Beef, Cheddar Cheese Sauce, Diced Tomatoes, Black Olives, Diced Onions, Guacamole, Salsa, & Sour Cream

#### ~French Fry Bar~

9.00 per person

Fries with Ketchup, mustard, vinegar, salt, pepper, ranch, old bay, cheese sauce, bacon, scallions