

Wildflower Weddings

CEREMONY

Indoor and Outdoor ceremony areas

Maitre d' supervision including prior rehearsal if needed

Green metal flake arch included that can be decorated as desired

Rehearsal dinner areas available with a wide range of specialized menus to suit your occasion

Seating set-up for up to 110 -120 on Patio

Additional seating for indoor ceremonies

Specialized chair seating available for rental

Candle Lighting/Sand Ceremony side table set-up

Chair cover rental referrals

Celebrant Referrals

ON SITE CEREMONY

Indoor or Outdoor

COCKTAIL HOUR

Verandah or Wildflowers

Wildflower Weddings

CUSTOMARY IN EVERY PACKAGE

One wedding at a time, your ceremony, and reception

Complimentary Overnight Bridal Suite with Champagne and
Chocolate Covered Strawberries

Special Room Rates for your Overnight Guests with
complimentary breakfast buffet and a 24-hour shuttle to the airport
and Mohegan Sun Casino

Lush Outdoor Settings for your Wedding Day Photos in front of the
gorgeous waterfall or inside the beautifully lit gazebo

Indoor and Outdoor Ceremony Settings

A White Tented Verandah for an outdoor Cocktail Hour or
Wildflowers for an Indoor Cocktail Hour

Hospitality and Pre-Ceremony Bridal Party Rooms

Banquet Captain Service

An Open Bar with full staffing

Passed and Displayed Cocktail Hour Hors d'oeuvres

A Bridal Toast for all wedding guests

Chef prepared exquisite entrée choices

Choice of tiered wedding cake

Children, Under 21, & Vendor meal pricing

Late Night Coffee Service

Customized Floor Plan and Table Lay Out

Floor Length Linens, Colored Napkins, China and Glass Stemware
with Centerpieces Options

Chardonnay Package

**PLATED MEAL
FIVE HOUR OPEN BAR
COCKTAIL HORS D'OEUVRES**

Choose four

BUTLER PASSED HORS D'OEUVRES FROM SELECTION ONE OR TWO

Choose two

DISPLAYED HORS D'OEUVRES

DINNER SERVICE
CHAMPAGNE TOAST

FIRST COURSE

Choose one

ITALIAN WEDDING SOUP OR
CHEF'S PASTA COMPLIMENTED
WITH HOUSE-MADE SAUCE

SECOND COURSE

Choose one

FIELD OF GREENS SALAD
GREEK SALAD
CAESAR SALAD

THIRD COURSE

Choose three

CHICKEN FRANÇAISE

lightly egg battered breast of chicken
finished with capers, Florida lemon and
butter in a champagne sauce

PARMESAN ENCRUSTED HADDOCK

baked with a parmesan panko crust
finished with Alfredo sauce

CHICKEN PICCATA

grilled chicken breast finished with
capers and a lemon wine sauce

MONTRÉAL BROIL

garlic and herb roasted London Broil
served with a mushroom Bordelaise

CHICKEN PARMIGIANA

with a creamy Risotto, Italian cheese,
herb filling and finished with a roasted
tomato cream sauce

BEEF TIPS

with house made Burgundy Sauce sliced
with Portabella mushrooms

BAKED SWAI

with a lemon beurre blanc sauce

CHEESE RAVIOLI

with choice of sauce

SWEET PEA RISOTTO

with shiitake mushrooms (v) (gf)

ALL ENTRÉE SELECTIONS ARE PAIRED WITH YOUR CHOICE OF
SEASONAL FRESH VEGETABLE & STARCH
COFFEE & TEA SERVICE

DESSERT

TIERED WEDDING CAKE

optional flavor and design
served with ice cream or chocolate
covered strawberries

LATE NIGHT BEVERAGE SERVICE

featuring columbian coffee
and herbal teas

Rosé Package

PLATED MEAL

FOUR HOUR OPEN BAR

COCKTAIL HORS D'OEUVRES

Choose four

BUTLER PASSED HORS D'OEUVRES FROM SELECTION ONE OR TWO

Choose two

DISPLAYED HORS D'OEUVRES

DINNER SERVICE

CHAMPAGNE TOAST

FIRST COURSE

Choose one

FIELD OF GREENS SALAD

CHEF'S SOUP OF THE DAY

SECOND COURSE

Choose three

CHICKEN SCAMPI

grilled chicken tenderloin finished with shallots, garlic, white wine, & lemon

ROAST BEEF WITH AU JUS

slow roasted top round of beef carved and served with scallions, and tomatoes in a burgundy sauce

BAKED CHICKEN

breast of chicken with traditional bread stuffing and accented with a sage sauce

BAKED HADDOCK

with garlic and herb butter sauce

ROASTED CHICKEN MARSALA

boneless breast of chicken with mushrooms in a marsala wine sauce

SEAFOOD STUFFED TILAPIA

with a seafood stuffing finished with a lemon beurre blanc sauce and a slice of fresh lemon

GARLIC BREAST OF CHICKEN

boneless chicken breast finished with a garlic and lemon cream sauce

QUINOA BOWL

served with brown rice and mixed vegetables

FIRE ROASTED FLAT IRON STEAK

10oz steak topped with garlic and herb butter sauce

TRI-COLORED TORTELLINI

with choice of sauce

ALL ENTRÉE SELECTIONS ARE PAIRED WITH YOUR CHOICE OF
SEASONAL FRESH VEGETABLE & STARCH
COFFEE & TEA SERVICE

DESSERT

TIERED WEDDING CAKE

optional flavor and design
served with ice cream or chocolate
covered strawberries

LATE NIGHT BEVERAGE SERVICE

featuring columbian coffee
and herbal teas

Champagne Package

**PLATED MEAL
FIVE HOUR OPEN BAR
COCKTAIL HORS D'OEUVRES**

Choose six
BUTLER PASSED HORS D'OEUVRES FROM SELECTION ONE OR TWO

Choose two
DISPLAYED HOR D'OUDEVRES

DINNER SERVICE
CHAMPAGNE TOAST

FIRST COURSE

Choose one

LOBSTER RAVIOLI CRAB CAKE
with steamed shrimp garnish with a
whole grain mustard and old bay aioli
RICOTTA AND SPINACH CRÊPES

SECOND COURSE

Choose one

FIELD OF GREENS SALAD
GREEK SALAD
CAESAR SALAD
SONOMA SALAD

THIRD COURSE

Choose three

CHICKEN & CRAB PICCATA
grilled chicken breast & crab finished
with capers and a lemon wine sauce

AIRLINE CHICKEN

breast of chicken topped with
mushroom cream sauce

NY STRIP STEAK

Grilled 10 oz strip steak served with
sautéed mushrooms, onions

FILET MIGNON

8 oz. filet mignon cooked to perfection
with mushroom and onion ragout

SWEET PEA RISOTTO

with shiitake mushrooms (v) (gf)

ROSEMARY CITRUS SALMON

salmon filet sautéed with red onion,
garlic, and rosemary deglazed with
white wine and finished with
a splash of citrus.

SEAFOOD STUFFED FLOUNDER

flounder stuffed with seafood stuffing
topping with imperial sauce

SURF & TURF

6 oz filet mignon & 6 oz lobster

QUINOA BOWL

served with brown rice and mixed
vegetables

ALL ENTRÉE SELECTIONS ARE PAIRED WITH YOUR CHOICE OF
SEASONAL FRESH VEGETABLE & STARCH
COFFEE & TEA SERVICE

DESSERT

TIERED WEDDING CAKE

optional flavor and design
served with ice cream or chocolate
covered strawberries

LATE NIGHT BEVERAGE SERVICE

featuring columbian coffee
and herbal teas

Pinot Package

BUFFET MEAL

**FOUR HOUR OPEN BAR
COCKTAIL HORS D'OEUVRES**

Choose four

BUTLER PASSED HORS D'OEUVRES FROM SELECTION ONE

Choose two

DISPLAYED HOR D'OEUVRES

DINNER SERVICE

CHAMPAGNE TOAST

FIRST COURSE

Choose one

FIELD OF GREENS SALAD

CHEF'S SOUP OF THE DAY

SECOND COURSE

Choose three

BAKED CHICKEN

breast of chicken with traditional bread stuffing and accented with a sage sauce

CHICKEN SCAMPI

grilled chicken tenderloin finished with shallots, garlic, white wine, & lemon

ROASTED CHICKEN MARSALA

boneless breast of chicken with mushrooms in a marsala wine sauce

SEAFOOD STUFFED TILAPIA

with a seafood stuffing finished with a lemon beurre blanc sauce and a slice of fresh lemon

BROILED HADDOCK

with white wine, lemon, & butter sauce

ALL ENTRÉE SELECTIONS ARE PAIRED WITH YOUR CHOICE OF
SEASONAL FRESH VEGETABLE & STARCH

COFFEE & TEA SERVICE

DESSERT

TIERED WEDDING CAKE

optional flavor and design
served with ice cream or chocolate
covered strawberries

BEEF TIPS

house made burgundy sauce sliced
with portabella mushrooms served
over egg noodles

ROAST BEEF WITH AU JUS

slow roasted top round of beef carved
and served with scallions, and tomatoes
in a burgundy sauce

PENNE PASTA

with choice of sauce

TRI-COLORED TORTELLINI

with vodka sauce

LATE NIGHT BEVERAGE SERVICE

featuring columbian coffee
and herbal teas

Reisling Package

STATIONS MEAL FIVE HOUR OPEN BAR COCKTAIL HORS D'OEUVRES

SIX BUTLER PASSED HORS D'OEUVRES FROM SELECTION ONE OR TWO AND TWO DISPLAYED HOR D'OEUVRES

DINNER SERVICE CHAMPAGNE TOAST

STATIONS

SALAD STATION

a duo of salads to include crispy seasonal greens and romaine with all the trimmings and special dressings for your enjoyment...plus two additional cold salad selections with warm bread, rolls, and flavored butter

PASTA STATION

Choose three pastas

Fettuccine, Cheese or Meat Tortellini, or Penne Pasta

Choose three sauces

Vodka, Marinara, Roasted Plum Vegetable, Alfredo, or Roasted Red Pepper

CARVING STATION

Choose one

Top Round of Beef
Roast Turkey Breast
Roast Loin of Pork with Apple Chutney
Baked Virginia Ham
Beef Tenderloin +\$8.00
Prime Rib +\$6.00

ENTREE STATION

Choose one

Roast Loin with Apply Chutney
Chicken Francaise d'Asti
Broiled Haddock
Chicken Marsala
Chicken Scampi
Roast Beef with au Jus or Burgandy Sauce
Broiled Flounder Almondine
Grilled Salmon +\$5.00

ALL ENTRÉE SELECTIONS ARE PAIRED WITH YOUR CHOICE OF SEASONAL FRESH VEGETABLE & STARCH

COFFEE & TEA SERVICE

DESSERT

TIERED WEDDING CAKE

optional flavor and design
served with ice cream or chocolate covered strawberries

LATE NIGHT BEVERAGE SERVICE

featuring columbian coffee and herbal teas

Wildflower Weddings

SIDE OPTIONS

STARCHES

Wild Rice Blend
Mashed Potatoes
Smashed Potatoes
Au Gratin Potatoes
Twice Baked Potato
Red Roasted Potatoes
Garlic Mashed Potatoes
Parmesan Lemon Risotto
Roasted Potatoes with Pepper & Onion

VEGETABLES

Corn
Squash Medley
Candied Carrots
Fresh Green Beans
Broccoli & Cauliflower

SALAD DRESSINGS

Ranch
Italian
Caesar
Bleu Cheese
Oil & Vinegar
Parmesan Pepperson
Balsamic Vinaigrette
Champagne Zinfandel
Raspberry Vinaigrette

PASTA SAUCES

Vodka
Alfredo
Marinara
Roasted Red Pepper
Roasted Plum Vegetable

Hors D'oeuvre Selections

BUTLER PASSED SELECTION ONE

Kielbasa
with Honey Mustard
Bruschetta
Potato Pancakes
with Sour Cream and Applesauce
Mac & Cheese Bites
Franks in Puff Pastry
Jalapeño Popper Bites
Vegetable Spring Rolls
with Duck Sauce
Deep Fried Cheese Raviolis
Sausage Stuffed Mushrooms

Pork Pot Sticker
with Soy Sauce
Mozzarella Sticks
with Marinara Sauce
Tempura Vegetables
with Thai Sauce & Ranch Dressing
Mac N' Pepper Jack Cheese
Wedges
Spanakopita - Ricotta & Spinach
House Made Red, White, or White
with Broccoli Pizza

BUTLER PASSED SELECTION TWO

Beef Kabobs
marinated in Teriyaki Sauce
Mini Ruebens
Asparagus in Phyllo
Maryland Crab Cakes
Panko Breaded Shrimp
Chicken & Waffles Fries
served with local Maple Syrup
Brie n' Raspberry in Phyllo
Scallops wrapped in Bacon

Coconut Shrimp
with a Zesty Orange Sauce
Italian Panini Squares
Arancini - Risotto Balls
with Marinara
Sesame Chicken served
with Thai Sauce
Spinach & Cheese Stuffed
Mushrooms
Seafood Stuffed Mushrooms

DISPLAYED HORS D'OEUVRES SELECTION

Cream Cheese, Fig,
Prosciutto Crustini
Fresh Vegetable &
Ranch Dip Display
Fresh Seasonal Fruit

with Strawberry Yogurt Dip

Chicken Bites Choice of one:

Sweet, Mild, Hot, or General Tso's

Warm Spinach and Artichoke Dip

Cocktail Meatballs Choice of one:

Stroganoff, Marinara, or Sweet & Sour

Tortilla Chips
with Salsa, Sour Cream, & Guacamole
Warm Crab Dip
Antipasto Skewers
Chicken Quesadillas
Red Pepper Hummus & Pita Chips
Imported & Domestic Cheese
Display
*with Gourmet Cracker Selections
and Grain Mustard*
Antipasto Display +\$10.00 per
person

Wildflower Weddings

BAR PACKAGE

HOUSE LIQUORS

Scotch
Gilbeys
Tequila
Seagrams
Vermouth
Jim Beam
Flavored Vodka
Peach Schnapps
New Amsterdam
Captain Morgan Spiced Rum

Complimented with mixers, juices, and sodas

WINE

Merlot
Cabernet
Chardonnay
Pinot Grigio
White Zinfandel

BEER

Choice of two drafts
Miller Lite
Coors Light
Yuengling Lager
Upon Request
Craft & Imported Bottled Beer
Bottled Domestic Beer

TOP SHELF UPGRADE

Dewers
Malibu Rum
Jack Daniels
Seagram's VO
Tanqueray Gin
Canadian Club
Johnny Walker Red
Absolut or Stolichnaya Vodka

PREMIUM UPGRADE

Grey Goose
Hennessy
Patron
Crown Royale
Johnny Walker Black

ADDITIONAL UPGRADES

Add Cordials to Any Bar

Korbel Champagne Toast

Further upgrades available upon request

Wildflower Weddings

ENHANCEMENTS

LATE NIGHT CRAVINGS

Choose two

Soft Pretzels

Mini Meatball Sliders

Build Your Own Taco

Mini Pork BBQ SLiders

Mini Cheeseburger SLiders

Potato Pancakes

with sour cream, applesauce, & cheddar cheese

Mini Cheesesteaks

with mushrooms, peppers, & onions

WEDDING CAKE

Bakery Delite

290 South River Street

Plains, PA 18705

570-823-3400

please call to schedule your appointment

The Community Bake Shop

724 Winola Road

Clarks Summit, PA 18411

570-346-7404

please call to schedule your appointment