



***“Afternoon Enchantment”  
2021 Wedding Reception Package***

*This four hour package is available for Friday, Saturday, & Sunday afternoons  
12 - 4 pm*

*Included in your Package:*

***Four Hour Reception  
Three and a Half Hour Open Bar Service  
White Glove Service  
Butlered Hors d' Oeuvres  
Champagne Toast  
Salad Course  
Choice of 2 Entrees with Starch & Vegetable  
Custom Wedding Cake  
Coffee Service  
Wedding Coordinator  
Specialty Table Linens  
Gold Chiavari Chairs  
Candle Lit Centerpieces  
Patio Overlooking the 18<sup>th</sup> Green for Cocktail Hour  
Valet Parking Service  
Coat Check (Seasonal)***

*\*All prices include sales tax and service charge\**



## **Butlered Hors d'Oeuvres**

(Choice of Ten)

### **Hot**

<i>Shrimp Lejon</i>	<i>Paella Croquette</i>
<i>Siracha Chicken Dumpling</i>	<i>Lobster Bisque Boule</i>
<i>Mini Beef Empanadas</i>	<i>Reuben Bite</i>
<i>General Tso's Chicken Bites</i>	<i>Chorizo Puff</i>
<i>Bacon Wrapped Scallops</i>	<i>Andouille Puff</i>
<i>Beef &amp; Gorgonzola Puff</i>	<i>Goat Cheese Fritter</i>
<i>Breaded Cheese Ravioli</i>	<i>Clams Casino</i>
<i>Vegetable Spring Rolls</i>	<i>Cheesesteak Dumpling</i>
<i>Maui Shrimp Spring Roll</i>	<i>Ale Battered Shrimp</i>
<i>Cocktail Franks En Croute</i>	<i>Petite Crab Cakes</i>
<i>Spinach Goat Cheese Foccacia</i>	<i>Chipotle Beef Empanadas</i>
<i>Asparagus and Fontina Cheese Rolls</i>	<i>Sausage Stuffed Mushroom</i>
<i>French Onion Boule</i>	<i>Vermont Cheddar Puff</i>
<i>Mini Cuban</i>	<i>Assorted Vegetarian Mini Quiche</i>
<i>BBQ Brisket wrapped In Pork Belly</i>	<i>Mini Pepperoni Stromboli</i>
<i>Pear &amp; Brie Purse</i>	<i>Brie and Raspberry Tartlets</i>
<i>Skirt Steak Fajita Scoop</i>	<i>Mini Chicken Cordon Bleu Bites</i>
<i>Beef Bourguignon Puff</i>	<i>Boursin &amp; Spinach Stuffed Mushrooms</i>
<i>Roasted Vegetable Empanada</i>	<i>Vegetable Lasagna Bite</i>

### **Cold**

*Sesame Seared Ahi Tuna with Soy Drizzle & Wasabi*  
*Chicken Salad Stuffed Grape Tomatoes*  
*Tomato Basil Crustini*  
*Belgium Endive with Crab Salad*  
*Caprese Skewer of Mozzarella, Tomato, and Basil*  
*Shaved Beef Crustini with Garlic Horseradish Sauce*

**May be added to enhance included hors d'oeuvres**

*Shrimp Cocktail Shooters*



## **Additional Stationed Hors d'Oeuvres**

*(Pricing is per hour)*

### **Pasta Station**

Choose Your Two (2) Pasta:

*Bow Tie / Penne / Rigatoni / Tortellini / Orecchiette*

Choose Your Two (2) Sauces:

- **Alfredo** – Cream sauce mixed with light butter and Parmesan Cheese
- **Bolognese** – Old world style meat ragu with ground sirloin of beef, plum tomatoes, fresh basil, and onions
- **Pesto** – Blended basil, pine nuts, olive oil, and grated Parmesan Cheese
- **Puttanesca** – A full flavored plum tomato sauce with pitted gaeta olives, capers, anchovies, fresh garlic, basil, and red hot peppers
- **Vodka** – Plum tomatoes and vodka in a cream sauce with a touch of crushed red pepper flakes

**Add Chicken / Shrimp / Prosciutto to any pasta for \$3.00 / \$3.50 / \$4.00 per person**

### **Ravioli Station**

Choose Your Two (2) Raviolis:

*Wild Mushroom / Blue Crab / Spinach / Short Rib / Black Truffle*

Choice Your Two (2) Sauces:

- **Roasted Garlic Cream** – Rich cream sauce combined with a fire-roasted garlic puree
- **Fra Diavolo** – Spicy Marzano Tomato Marinara seasoned with red onions and red wine
- **Pesto** – Blended basil, pine nuts, olive oil, and grated Parmesan Cheese
- **Roasted Pepper Basil Cream** – Roasted Red Pepper coulis mixed in a basil enriched cream sauce

*\*May not combine Pasta and Ravioli Station\**



## **Additional Stationed Hors d'Oeuvres (continued)**

### ***Cheeseburger Slider Station***

*Miniature Angus Cheeseburger Sliders*

*Lettuce / Tomato / Onion / Pickles*

*Ketchup / Mustard / Mayo*

### ***Philly Cheesesteak Station***

*Miniature Philadelphia Cheesesteak Sliders*

*Cheese / Fried Onions / Hot & Sweet Peppers / Ketchup*

### ***Mini Grilled Cheese Station***

*Melted Gruyere Cheese / Rye Toast*

*Tomato Fondue*

### ***Mac & Cheese Bar***

*Bacon / Asparagus / Mushrooms*

*Peas / Parmesan Cheese / Buffalo Sauce*

***Add Shrimp or Crabmeat for additional \$2.00 per person***

### ***Mashed Potato Martini***

*Mashed Roasted Garlic / Yukon Gold / Sweet Potatoes*

*Bacon / Chives / Cheddar Cheese*

*Sour Cream / Caramelized Onions / Parmesan Cheese*

### ***Crab Cake Slider Station***

*Jumbo Lump Crab Cake / Butter Toasted Brioche Bun*

*Cocktail Sauce / Tartar Sauce*



## **Additional Stationed Hors d'Oeuvres (continued)**

### **Southwest Station**

*Chicken / Beef / Mahi-Mahi  
Pico De Gallo / Cilantro / Sour Cream / Shredded Cheese,  
Jalapeno / Onion / Guacamole*

### **French Fry Station**

*Regular / Skinny / Sweet Potato Fries  
Melted Cheese Sauce  
An array of condiments and assorted toppings*

### **Sushi Station**

*Spicy Tuna Roll / California Roll / Shrimp Roll  
Wasabi / Soy Sauce / Siracha / Pickled Ginger*

### **The Bachelor Station**

*Choice of Two:*

#### **Phillies**

*Mini Hot Dogs  
Ketchup / Mustard  
Onions / Relish*

#### **Sixers**

*Boneless Wings  
Buffalo or BBQ  
Blue Cheese / Ranch*

#### **Flyers**

*Roast Beef Sliders  
Provolone Cheese  
Creamy Horseradish*

#### **Eagles**

*Sausage & Peppers  
Club Rolls*

### **International Cheese & Meat Display**

*An array of the world's finest meats and cheeses  
Pepperoni / Soppressata / Genoa Salami / Prosciutto / Capicola  
Sharp Provolone / Swiss / Fontina / Cheddar / Mozzarella  
Olives / Artichoke Hearts / Roasted Red Peppers / Assorted Fresh Bread*



*Additional Stationed Hors d'Oeuvres (continued)*

*Frutti Di Mare*

*(Fruit of the Sea)*

*Raw Clams / Oysters / Crab Claws*

*Jumbo Shrimp / Scallops Ceviche / Mussels Marinara*



## **First Course**

*(Choice of One)*

### ***Penn Oaks Signature Salad***

*Baby Greens & Romaine Lettuce*

*Sun-Dried Cranberries / Tomato / Red Onion / Gorgonzola Cheese / Walnuts*

*Choice of Two (2) Dressings*

### ***Greek Salad***

*Romaine Lettuce*

*Olives / Feta Cheese / Red Onion / Cucumber / Tomatoes*

*Oregano Vinaigrette*

### ***Tossed Salad***

*Mixed Greens*

*Tomatoes / Carrots / Cucumbers*

*Choice of Two (2) Dressings*

### ***Caesar Salad***

*Romaine Lettuce*

*Parmesan Cheese Crisp*

*Caesar Dressing*

### ***Beet Walnut Salad***

*Spring Mix*

*Goat Cheese / Roasted Beet / Walnuts*

*Citrus Vinaigrette Dressing*

## **Additional Course Offering**

### ***Sorbet***

*Lemonchello Intermezzo*

### ***Pasta***

*Choice of:*

*Bowtie / Fusilli / Penne*

*Topped with:*

*Alfredo / Marinara / Oil & Garlic*

### ***Soup***

*Italian Wedding*

*Crab & Corn Chowder*

*Cream of Mushroom*



## **Dinner Entrees**

*(Choice of Two Main Entrees In Addition To Vegetarian / Vegan Entree)*

### **Vegetarian & Vegan Entrees**

#### ***Pasta Primavera***

*Homemade Pasta / Fresh Vegetables  
Choice of Marinara or Alfredo Sauce*

#### ***Vegetable Stir Fry***

*Fresh Oriental Vegetables / Sticky White Rice  
Brown Sugar Garlic Soy Sauce*

#### ***Stuffed Portabella***

*Balsamic Marinated Portabella Mushroom Cap  
Spinach / Roasted Red Pepper / Tomato / Sharp Provolone  
Balsamic Glaze*

#### ***Butternut Squash Ravioli***

*Sage Butter / Pecorino Romano Cheese*

### **Poultry Entrees**

#### ***Stuffed Chicken Florentine***

*Panko Bread Crumb Battered Boneless Breast  
Spinach / Gruyere Cheese  
Herb Volute Sauce*

#### ***Chicken Coq au Vin***

*Red Wine Braised Bone-In Chicken Breast  
Celery / Carrots / Onions  
Brown Butter Sauce*





### ***Cordon Bleu***

*Panko Bread Crumb Battered Boneless Chicken Breast  
Prosciutto / Fontina Cheese  
Creamy Alfredo Sauce*

### ***Tuscan Chicken***

*Panko Bread Crumb Battered Boneless Chicken Breast  
Imported Sun Dried Tomatoes / Prosciutto / Fresh Mozzarella Cheese  
Basil Cream Sauce*

### ***Lemon Chicken Piccata***

*Lightly Egg Battered Boneless Chicken Breast  
Fresh Lemon Butter White Wine Sauce*

### ***Chicken Bruschetta***

*Grilled Marinated Boneless Chicken Breast  
Fresh Tomato Bruschetta / Melted Mozzarella Cheese  
Garlic Basil Oil*

### ***Chicken Oscar***

*Seared Boneless Chicken Breast  
Crab / Asparagus  
Hollandaise Sauce*

### ***Roast Duck***

*Crispy Golden Brown Roasted Duck  
Raspberry Coulis*

### ***Organic Free Range Chicken***

*Organic Free Range Chicken in Pan Jus  
Quinoa / Local Organic Squashes*



## **Fish Entrees**

### ***Roasted Atlantic Salmon***

*Lightly Seasoned Roasted Salmon*

*Choice of: Bourbon Whiskey Glaze / Sesame Crust / Citrus Butter Sauce*

### ***Roasted Atlantic Salmon Imperial***

*Lightly Seasoned Roasted Salmon*

*Jumbo Lump Crabmeat*

### ***Seafood Puff Pastry***

*Cold Water Lobster / Jumbo Lump Crabmeat / Garlic Shrimp*

*Tomato Brandy Cream Sauce*

### ***Lump Crab Cakes***

*Two Maryland-Style Crab Cakes*

*Cocktail Sauce*

### ***Stuffed Shrimp***

*Fresh Plump Gulf Prawns*

*Stuffed with Crab Imperial*

### ***Chilean Sea Bass***

*Pan-Seared Sea Bass*

*Balsamic Merlot Wine Sauce*

### ***Herb Crusted Scallops***

*Panko / Lemon Zest / Chive / Basil / Parsley / Tarragon*

*Meyer Lemon Buerre Blanc*



## **Beef Entrees**

### ***Veal Milanese***

*Parmesan and Herb Crusted Veal Cutlet  
Fresh Arugula / Roasted Red Pepper / Cracked Pepper / Lemon Juice*

### ***Chianti Braised Short Rib***

*Slow Roasted Boneless Short Rib  
Beef Stock / Chianti Wine*

### ***Roast Tenderloin***

*Sliced Roast Tenderloin  
Wild Mushroom Wine Demi-Glace*

### ***8oz Filet Mignon***

*Grilled Roasted Center Cut Filet Mignon  
Choice of: Blue Cheese Butter / Béarnaise / Cognac Demi-Glace*

## **Combination Plates**

*(Choice of one)*

*Choice of Chicken / Two (2) Stuffed Shrimp*

*Petit Filet Mignon / Two (2) Stuffed Shrimp*

*Petit Filet Mignon / Crab Cake*



## Accompaniments

*(All Entrees Served with Your Choice of a Starch & Vegetable)*

### **Starches**

*Potatoes Au Gratin  
Jasmine Rice  
Cheesy Polenta  
Sweet Potato Mashed  
Wild Rice Pilaf  
Garlic Mashed Potatoes  
Double Baked Stuffed Potato*

### **Vegetables**

*Steamed Broccoli  
Roasted Asparagus  
Julienned Seasonal Vegetables  
Steamed Sugar Snap Peas  
Roasted Cauliflower  
Steamed Seasonal Vegetable Medley  
Italian Style Green Beans / Roasted Red Peppers*

## Children's Menu (Ages 12 and under)

*Chicken Tenders  
French Fries  
Honey Mustard / BBQ Sauce*

*Grilled Cheese  
French Fries*

## Vendor Meals

*Fresh Turkey Club Sandwiches  
Served with Chips*

*Grilled Angus Cheeseburgers  
Served with French Fries*

*Chef's Choice Dinner Entree  
One of the Meals Chosen for Dinner Service*



## **Enhanced Dessert Options**

### ***Chocolate Delight***

*Miniature Hershey's Chocolate / Hershey's Kisses / Chocolate Cannoli  
Miniature Reese's Peanut Butter Cups / Chocolate Decadent Cake / Chocolate Cupcakes  
Pecan Caramel Brownies / Triple Chocolate Brownies / Chocolate Mousse / Chocolate Covered Cheesecake*

### ***Viennese Sweet Table***

*Mini Assorted Cupcakes / Assorted Petite Fours / Cream Puffs / Cannoli / Eclairs  
Assorted Cakes / Assorted Parfaits / Macaroons / Cheesecake Drops / Assorted Mousse Cups*

### ***Gourmet Martini Cheesecake Bar***

*NY Style Cheesecake  
Various Fruit Toppings / Mixture of Sauces*

### ***Candy Station***

*Treat your guests and their taste buds to a delicious candy station.  
Includes six assorted candies in assorted glass containers set up as an elegant display to wow your guests*

### ***Donut Station***

*Three (3) Donut Flavors Presented on our custom built Donut Wall  
Accompanied with Milk Shooters*



## *International Delight Stations*

### *Greece*

*Baklava / Greek Yogurt Parfaits / Fresh Fruit  
Lukamata (Mini Doughnuts) / Yiaourtopita (Yogurt Cake)*

### *Italy*

*Cannoli / Biscotti / Rum Cake / Bowtie Pastry Cookies  
Pasticinni / Pignoli Nut Cookies / Butter Walnut & Ricotta Pie*

### *Spain*

*Carmel Flan / Sopapillas / Tres Leches / Turrón  
Caramel Apple Empanada Bites / Chocolate Covered Cheesecake*



## *Extra Enhanced Amenities*

*Wedding Ceremony*

*Extra ½ hour of open bar*

*Upgraded Bar*

*Additional Bartender*

*Overtime (over & above 5 hours)*

*Photo Booth (Props/Album Included)*

*(Booth opens after lunch/dinner. Closes 15 minutes prior to end of reception)*

*Specialty Colored Light Package*

*Photo Booth and Specialty Lighting*

*Chair Sashes*

*Air Conditioning for the Tent (when needed)*

*(7 days notice needed)*

*Penn Oaks Shuttle (8 hours)*

*Gold Chargers*

*Personalized Monogram*

*Ceremony Candles*

*Bridal Suite\**

*\*Subject to Availability*

## *Included in Ceremony Price:*

### ***Bridal Suite and Grooms Room (Subject To Availability)***

*(Up to 4 hours of use prior to Ceremony. If available, any additional time may be purchased for \$50/hr)*

### ***White Ceremony Chairs***

### ***Rehearsal Practice***

***\*\*Regarding the rehearsal of the ceremony\*\****

*\*The ceremony rehearsal cannot be booked more than 3 months prior to the date of the wedding.*

*\*Guarantees will not be made as to the time or day of the rehearsal due to the possibility of another event taking place on the premises.*

*\*We will do everything we can to accommodate your request, but if a specific time and date is imperative, the rehearsal may have to take place at a location other than the actual ceremony site.*



## **Premium Bar Selections**

*(Included in Package)*

### **Vodka**

*House Vodka / Absolut / Stolichnaya / Stoli Orange / Three Olives Grape / Tito's*

### **Gin**

*House Gin / Tanqueray / Beefeater*

### **Rum**

*House Rum / Captain Morgan / Malibu Coconut / Bacardi*

### **Whiskey**

*House Whiskey / Seagram's VO / Seagram's 7 / Jack Daniels / Canadian Club*

### **Bourbon**

*House Bourbon / Southern Comfort / Jim Beam*

### **Scotch**

*House Scotch / Dewar's White Label / Johnny Walker Red*

### **Cordials**

*Kahlua / Baileys / Peach Schnapps / Apple Pucker / Christian Brothers Brandy*

### **Tequila**

*Altos*

### **Wines by the Glass**

Red: *Cabernet Sauvignon / Merlot*

White: *White Zinfandel / Chardonnay / Pinot Grigio*

*Champagne*

### **Draft Beer**

*Miller Lite / Michelob Ultra / Yuengling Lager / Heineken*

## **Upgraded Bar Selections**

*Ketel One / Belvedere / Grey Goose / Myers Rum / Mt. Gay*

*Maker's Mark / Crown Royal / Jameson / Johnny Walker Black / Glenlivet 12*

**\*\*Please Note: Our Liquor License Does NOT Permit Us To Serve Straight Alcohol\*\***