



***“Afternoon Enchantment”
2022 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 18th 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 & 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 & 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 & 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****