



623 Hanover Avenue \* Allentown, PA 18109 \* 610.776.2888 \* fax 610.439.2168

## *The King's Wedding Plated Package*

**Six Hour Reception/Private Hospitality Suite for the Bridal Party/Choice of Colored Floor length Polyester Linens/Colored Napkin/Silver or Gold Chivari Chairs/Wedding Cake from Village Bake Shoppe/Champagne Toast and Top Shelf Wine & Spirits Open Bar for Five Hours**

*Crown Royal Canadian Whiskey, Knob Creek Bourbon, Johnnie Walker Black, Grey Goose Vodka, Bacardi 151 Rum, Bombay Gin, Hennessy VS Tequila, Disaronno, Amaretto, Bailey's Irish Cream, Grand Marnier, Cordon Rouge, Chambord, Sambuca, Kahlua, Triple Sec, Sweet Vermouth, Dry Vermouth, DeKuyper Peach Schnapps, Jacquin's Grenadine, Rose's Lime Juice, Sour Mix, Mirassou Wine\* Merlot, Chardonnay, Cabernet Sauvignon, White Zinfandel, and Pinot Grigio, Beer select 2 variety keg and a bottled brand \* Miller Light, Michelob Light, Budweiser, Yuengling, Corona, Heineken, Guinness, Sam Adams, Ten Assorted Soft Beverages*

### **Stationary Display of assorted Vegetable Display/Antipasto Display/ Mexican Display/Ravioli Station and choose Six of the following**

Miniature Beef Wellingtons/Red Wine Sauce  
Smoked Salmon with Capers on Crostinis  
Mini Crab Cakes with Tartar Sauce  
Scallops in Bacon  
Miniature Chicken Cordon Bleu  
Assorted Mini Tartlets  
Caprese Display

Boneless Chicken Wings  
Pesto Shrimp Skewers  
Beef or Chicken Satay Skewers  
Stuffed Mushrooms  
Steamed Clams & Mussels in White Wine  
Garlic Reduction

### **First Course**

**(Choose One)**

Lobster or Shrimp Bisque  
Caesar Salad with Parmesan Croutons  
House Green Salad with Tomatoes, Cucumbers and Red Onions  
Mixed greens, Apples, Bleu Cheese crumbles, Candied Walnuts & Raspberry Vinaigrette

### **Entrees**

**(Choose Three and One Vegetarian)**

Grilled 8oz Filet of Beef, Red Wine Reduction  
Mediterranean Stuffed Chicken Breast  
14oz Prime Rib, Roasted with Crushed Herbs and Served with Au Jus  
Grilled Breast of Chicken topped with Sundried Tomato and Asparagus Crème  
Broiled Filet of Salmon, Roasted tomato and Asparagus Cream  
Crab Stuffed Flounder, White Wine and Lemon-Crème Sauce  
Apple Walnut Stuffed Pork Loin, Cinnamon Butter  
Chef's Seasonal Vegetarian Dish

**OR Combination Platter and one Vegetarian**

Seared 6oz Filet Mignon with Jumbo Lump Crab Cake or Herb Roasted Chicken Breast.

*\*\* All entrees are served with the appropriate starch and vegetables and with a basket of freshly baked rolls and butter*