

The Blissful Love Wedding Package

Buffet Style Service

The Inn at Hunt's Landing, Matamoras, PA

A Minimum Guaranteed Guest Count of 65 Persons is Required Sun-Fri and 125 Persons on Saturday

First hour cocktail reception: An Open Bar including premium brands of liquor, and hors d'oeuvres, PLUS four additional hours Open Bar during the reception:

OPEN BAR LIQUOR SELECTIONS

No Shots Permitted

VODKA: Absolut Vodka, Stoli, Smirnoff, Three Olives.

GIN: Tanqueray, Bombay, Bankers Club. **SCOTCH:** Dewars, Clan MacGregor.

BOURBON: Jack Daniel, Jim Beam, Ten High. **WHISKEY:** Seagram - 7, Canadian Club, Southern Comfort, Bankers Club. **TEQUILA:** Jose Cuervo, Tortilla Silver. **RUM:** Bacardi, Captain Morgan, Malibu, Banker's White. **BRANDY & LIQUEUR:** Kahlua, Christian Brother Brandy, Triple-Sec, Kamora Coffee Liqueur

PREMIUM BRANDS OF WINE: Chardonnay, Merlot, White Zinfandel, Pinot Grigio & Moscato

DRAFT BEER (Select One): Bud, Miller Lite, Bud Lite, Coors Light, Yuengling Lager

NON-ALCOHOLIC: A variety of Sodas, Fruit Juices, Shirley Temple and Non Alcoholic Beer

HORS D'OEUVRES STATION

Lobster and Shrimp Fondue served with Artisan Bread, Crostini & Flat Bread Crackers

Crisp Crudit  with Dips

BUTLER-STYLE HORS D'OEUVRES (PLEASE SELECT THREE)

- Chicken Satay, Apple Orange Marmalade Roasted Vegetable & Goat Cheese Tart Butterfly Shrimp, Brandied Cocktail Sauce Pigs in Blankets, Dijon Mustard Sauce Vegetable & Pork Pot Stickers, Soy Ginger Dipping Sauce
 Cucumber Bites with Herb Cream Cheese and Cherry Tomatoes Antipasto Kabobs Smoked Salmon Canap s

CHAMPAGNE or WINE TOAST

BUFFET MENU

COLD SELECTIONS (PLEASE CHOOSE FOUR)

- Classic Caesar Salad Garden Tossed Salad Carrot and Raisin Salad Fruit Salad Antipasto Salad
 Italian Pasta Salad Signature Salad (Spring Mixed Greens with Cherry Tomato Halves, Candied Walnuts, Dried Cranberry, Gorgonzola Crumbles, Mandarin Oranges with Balsamic Vinaigrette),
 Roasted Vegetable Salad Whole Green Bean Almandine Salad

STARCH & VEGETABLE

Mashed Potatoes and Seasonal Vegetables

ENTR E SELECTIONS (PLEASE CHOOSE FOUR)

- Roasted Salmon with Mustard and Tarragon Crabmeat-Stuffed Flounder with Champagne Cream Sauce
 Bourbon Glazed Salmon Chicken Marsala Chicken Francaise Herbed-Crusted Roast Beef, Mushroom Bordelaise
 Marinated London Broil, Madeira Mushroom Sauce Pork Tenderloin, Apricot Sauce
 Cheese Tortellini with Alfredo Sauce Asian Stir-Fried Vegetables with Tofu Penne with Sun-Dried Tomato Pesto

CHEF ATTENDED CARVING STATION (PLEASE SELECT ONE)

Served with Appropriate Condiments

- Roast Whole Turkey Roast Top-Round of Beef Roast Pork Loin Maple Glazed Ham

Dinner Rolls with Herbed Butter

Custom Wedding Cake for Dessert served with a Chocolate Covered Strawberry

The Buffet Style Service is based on 90 minutes duration. Price is per-person, **Tax and Gratuities included**