

Forever Yours Wedding Package

The Inn at Hunt's Landing, Matamoras, PA

A Minimum Guaranteed Guest Count of 65 Persons is Required Sun-Fri, 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 Allowed

VODKA: Absolut Vodka, Stolli, 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

Jumbo Shrimp Cocktail (4pcs. Per-person), Brandied Cocktail Sauce. Three Cheese Irish Stout Fondue served with artisan bread, crostini and flat bread crackers. Crisp Crudité with Dips

BUTLER SERVICE HORS D'OEUVRES (PLEASE SELECT THREE)

- Chicken Satay, Apple-Orange Marmalade Dipping Sauce, Scallop Wrapped in Bacon, Smoked Salmon Canapés,
 Pigs in Blankets, Dijon Mustard Sauce, Vegetable & Pork Pot Stickers, Soy Ginger Dipping,
 Roasted Vegetable & Goat Cheese Tart Antipasto Kabobs

CHEF ATTENDED CARVING STATION (PLEASE SELECT ONE)

Served with Petite Brioche and Appropriate Condiments

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

FIVE COURSE DINNER SELECTIONS

APPETIZER (PLEASE SELECT ONE)

- Fresh Fruit Cup with Orange Liqueur, Fresh Melon with Prosciutto, Penne & Broccoli Alfredo, Penne a la Vodka,
 Farfalle Carbonara, Crab Stuffed Ravioli with Lobster Bisque Sauce, Chicken Satay, Apple Orange Marmalade

SALAD (PLEASE SELECT ONE)

- Signature Salad (Mixed Greens with Cherry Tomato Halves, Candied Walnuts, Dried Cranberry, Gorgonzola Crumbles, Mandarin Oranges and Balsamic Vinaigrette)
 Classic Caesar Salad Spinach Salad with Pancetta and Gorgonzola in Balsamic Vinaigrette

INTERMEZZO - LEMON SORBET

ENTREE (PLEASE SELECT TWO & A VEGETARIAN DISH)

All Entrees are served with chef's selection of appropriate starch and vegetable

- Pistachio Crusted Salmon, Lemon Cream Sauce, Crabmeat Stuffed Flounder with Champagne Cream Sauce,
 Sliced Filet Mignon, Béarnaise Sauce, Prime Rib of Beef, Au Jus Veal Oscar, Chicken Saltimbocca,
 Chicken Marsala, Mushroom and Sweet Marsala Wine Sauce Chicken Breast with Prosciutto and Fontina Cheese
 Stuffed Portabella Mushroom with Artichokes, Spinach and Melted Mozzarella

Dinner Rolls with Herbed Butter

**Custom Wedding Cake for Dessert served with a Chocolate Covered Strawberry
Fresh Brewed Coffee, Decaffeinated & Tea**

The Forever Yours Package is priced per-person, **Tax and Gratuities included**