

The Forever Yours 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 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-STYLE 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

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 Vegetable

ENTRÉES (PLEASE SELECT FIVE)

- Roasted Salmon with Mustard and Tarragon Crabmeat-Stuffed Flounder with Champagne Cream Sauce
 Bourbon Glazed Salmon Lobster and Seafood Newburg Chicken Saltimbocca Chicken Marsala
 Chicken Francaise Marinated London Broil, Madeira Mushroom Sauce Pork Tenderloin, Sweet Sour Plum Sauce
 Cheese Tortellini, 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 Prime Rib of Beef Roast Pork Loin Roasted 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. Buffet price is per-person, **Tax and Gratuities included**