



## **DIAMOND PACKAGE**

### **Cocktail Hour**

A fabulous display of International and Domestic Cheeses  
Beautifully served with a selection of Fresh Berries and a variety of Cocktail Breads

A wonderful arrangement of Fresh Seasonal Crudit  served with an assortment of  
cool refreshing House made Dips

Four Butler Passed Hor D'oeuvres

### **Hot Station ~ Select One**

Saut  Station

Grilled Chicken, Beef and Vegetable Skewer  
With Assorted Dipping Sauces

One Potato, Two Potato

Sweet potatoes, Yukon gold and garlic mashed  
Sour cream, chives, parmesan, cheddar, bacon and wild mushrooms

Pasta Station

Select your favorite two of the following Pastas to be served with your choice of two  
of our fabulous House sauces, all saut ed together with Mushrooms, Black Olives  
and Sun dried Tomatoes

Pasta : Penne, Bowtie, Ravigliotti or Tri Color Tortellini

Sauces : Pesto, Alfredo, Puttanesca, Vodka Blush, Tomato Basil or Roasted Red  
Pepper Puree



### **Cold Station ~ Select One**

Antipasto  
Balsamic roasted vegetables  
Orange cured olives  
Marinated grilled artichokes, pesto macerated buffalo mozzarella, grape tomatoes  
Dried meats, prosciutto, herbed focaccia, toasted baguette and grissini

Bruschetta Station  
Traditional Bruschetta  
Gorgonzola with Baby Arugula and Golden Raisins  
Double Mushroom and Onion  
Chocolate Nut  
On Crostini's

### **First Course**

#### **Salad ~ Select One**

Bucks County House Salad  
Crisp assorted Field Greens enhanced with Candied Pecans, Dried Cranberries and  
completed with Crumbled Goat Cheese topped with house made Raspberry  
Vinaigrette

Traditional Caesar Salad  
Fresh picked Hearts of Romaine, with Herbed Croutons with Freshly Grated  
Parmesan Cheese and a Traditional Caesar Dressing



### **Main Course**

**Please choose up to three entrees**

**\* If you choose a duet option there is only 1 entrée for everyone.**

**Count is to be provided 10 working days prior to event**

**Choice is to be indicated on guest's place card**

#### **Petite Filet Mignon**

Wrapped in Maple Smoked Bacon and perfectly presented with Thyme Reduction

#### **Chicken Oscar**

Tender and Juicy Chicken Breast sweetly combined with Succulent Fresh Crabmeat and Fresh Firm Steamed Asparagus and finished perfectly with Hollandaise Sauce

Seared Farm Raised Salmon Served with Mustard Chive Sauce

\* (DUET) Petite Filet Mignon with a Merlot Reduction paired with Fresh Halibut Filet, Lemon Grass Butter Blanc

\* (DUET) Petite Filet Au Poivre Sauce Paired with Crab Cake

**Vegetarian Option Available**



**PACKAGE INCLUDES:**

A Wedding is the most romantic day in a couple's life.  
Our Professional Wedding Consultant will assist you in every step  
of the planning for your special day.

**Centerpieces**

A Custom appointed Floral Centerpieces provided by Flowers by Yvonne

**Wedding Cake**

A Custom appointed Wedding Cake provided by Lochel's Bakery in your choice of  
Flavor and Design

**Tables**

Decorative Swirl Tables with Ivory or Navy Napkins

**White Glove Service**

**Champagne Toast**

Freshly Brewed Starbucks Coffee and Assorted Teas

Five Hour Open Bar of our Appreciated Brands

Complimentary Bartenders – 1 per 80 guests

**Overnight Accommodations**

Complimentary Overnight Guest Room provided for the Bride and Groom on our  
Club Level with Breakfast for Two

Discounted Overnight Guest Room Rate for your Guests

Overnight Accommodation with your first Wedding Anniversary with Dinner for  
two