

## 2009/2010 Specialty Wedding Packages

### Seated Entrée Suggestions

Each menu is based on a guest list of 125 or more for a five-hour reception.  
Price quotes for smaller groups are available upon request

#### *Butlered Hors D'oeuvres*

Please Choose any Six from the accompanying list of Hors D'oeuvres.  
All Queen of Hearts Hors D'oeuvres are made fresh for each Reception

#### *First Course*

Please Choose One from the accompanying list

#### *Entrée*

Please Choose from the accompanying Seated Entrée List  
All menus also include Fresh Baked Dinner Rolls with Whipped Butter

#### *Vegetable/Starch*

Please Choose One of Each from the accompanying list

#### *Desserts*

Chocolate Truffles  
will be served at all wedding receptions with our compliments

Freshly Brewed Regular and Decaffeinated Coffee  
and Assorted Herbal Teas

*Wedding Cakes are included in package pricing.*

*Also See our "Dessert Suggestions" page if you would like to explore additional dessert options.*

*Pricing for the above package is presented after each of the following "Seated Entrée Suggestions". Menu price includes all staff, linens in solid colors for bars, buffets and guest seating, custom linen accents for buffets and food stations, buffet flowers and décor, china, silverware, glassware and bar set ups.*

*We would be happy to provide you with a quote for tables and chairs if they are not provided by your event facility.  
Pennsylvania State Sales Tax and Gratuity are excluded.*

*Butlered Specialty Drink in Specialty Glass Offered during the Cocktail Hour*

*Private Bridal Suite Deluxe Package*

*&*

*Queen of Hearts Wedding Care Package for the Bride & Groom*

*\*\*Upon review please call 610.889.0477 to discuss your Wedding Details\*\**

## **Butlered Hors D'oeuvres**

Please choose Six from the Accompanying List of Hors D'oeuvres

### ***Beef-Lamb-Pork***

- Petite Quesadillas-Smoked andouille sausage, aged cheddar and apricot Dijon in a flour tortilla
- Beef Tenderloin-Served on a French bread round topped with a bit of creamy horseradish
- Petite Lamb Chops Balsamico- Lollipop lamb chops marinated in a balsamic vinaigrette- Fantastic!  
(add \$3.00pp)
- Mini Reuben- our version of this New York classic mini pumpernickel squares topped with corned beef,  
homemade sauerkraut, Swiss cheese and Russian dressing
- Asian Barbecue Skewered Top Round of Beef with a wasabi dipping sauce
- Lamb Wellington Traditional style in puff pastry
- Cheesesteak "Cigars"- beef and cheese wrapped in crispy phyllo dough
- Serrano Ham and Manchego Cheese Mini Sandwiches- flavored with basil oil and garnished with  
cornichons
- Spanish Churrasco- specialty of grilled beef tenderloin skewered and grilled
- Indian Beef Saté- with peanut sauce

### ***Poultry***

- Chicken Skewers- the classic skewer in a tricolor peppercorn marinade with a creamy parmesan dipping  
sauce
- California Wraps with smoked turkey, smoked gouda, cucumber slices, alfalfa sprouts, and avocado  
cream
- Sesame Chicken- honey mustard dipping sauce
- Grilled Chicken Vegetable Tart
- Corn Cups- filled with chicken and salsa
- Ginger Chicken Saté- with thai peanut sauce
- Petite Turkey Pot Pie
- Chicken and Cheese Taquitos
- Mini Chicken & Guacamole Taco
- Southwestern Chicken Egg Rolls
- Miniature Chicken Wellington

### ***Seafood***

- Spicy Wood Roasted Shrimp- marinated in a smoky, tomato based bbq sauce and roasted for a  
unique flavor
- Bacon Wrapped Scallops- Plump scallops hand-wrapped in crispy bacon
- Pan Fried Ginger Scallops- Fresh large diver scallops pan fried with a caramelized ginger glaze
- Mini Maryland Lump Crab Cake- with a zesty blend of seasonings served with old bay remoulade
- Tuna Tartar- served on hand-cut deep fried wontons
- Crab and Chive Tart
- Stuffed Cherry Tomatoes- with crab and avocado salad
- Seared Tuna Kabobs Teppanyaki style served with a creamy wasabi sauce
- Crab and Avocado Coaster- lump crab with our homemade guacamole served on a crispy rice cracker
- Lobster Confit- fresh lobster salad served in an endive cup
- Smoked Salmon Lollipop- smoked salmon filled with boursin and chive
- Smoked Salmon Roll Ups
- Coconut Fried Shrimp

*\*\*Butlered Hors D'oeuvres Continued\*\**

***Vegetarian***

- Crostini- with pesto and four cheeses topped with a strip of red pepper
- Mediterranean Hummus Wraps- lahvosh with hummus, feta and chopped olives
- Vegetable Pot Stickers- served with a scallion-hoisin dipping sauce
- Spanakopita-traditional spinach and feta in a phyllo triangle
- Asiago Bites- our updated version of breaded, fried cheese served with marinara
- Margarita Tart- fresh mozzarella, juicy tomatoes and basil in a crispy phyllo shell
- Wild Mushroom Duxelle- mushroom duxelle in a phyllo topped with a warm melted brie
- Sweet Tarts Shell- filled with cherry compote and brie, dusted with crushed pistachio
- Quiche Diamonds- with roasted tomatoes, caramelized onions and fontina cheese
- Sweet Potato Tarts- topped with caramelized onions and chevre
- Savory Herb Cups- roasted veggies topped with asiago cheese in a crisp herb shell
- Pear and Goat Cheese Tart Topped with caramelized onions
- Cheese and Olive Empanadilla Puff- pastry “purses” with Spanish cheese and olives
- Puff Pastry Pinwheels- with roasted red pepper, a blend of rich cheeses and pesto  
(alternate with smoked mozzarella and pepperoni)
- Roquefort Mushroom Caps- mushroom caps stuffed with a combination of spinach and roquefort cheese
- Ricotta, Mozzarella & Pepperoni Calzone
- Brie stuffed Figs with rosemary

## **Stationary Hors D'oeuvres**

Stationary Hors D'oeuvres may be added singly or in combination to your Cocktail Reception and are priced additionally as follows:

### ***Traditional Crudités Display***

a lavish display of fresh seasonal vegetables served with a cream aioli dip...\$2.75

### ***Tailgate Cheese Board***

Huntsman cheese, dill havarti, chèvre and Jarlsberg cheeses along with fresh and dried fruits served with assorted crackers and flatbreads...\$2.50

### ***Fresh Fruit Display***

Sliced fruit display with delicious fruits to include pineapple, melons, star fruit and mango...\$4.25

### ***Crab and Artichoke Cheesecake***

A creamy, savory cheesecake filled with crab and artichoke...\$1.75

### ***Cranberry Brie***

A wheel of brie topped with a cranberry orange relish and crushed pistachios served with crackers and flatbreads...\$1.75

### ***Seared Tuna Bites & Sushi***

Marinated in a teriyaki sesame ginger glaze and pan seared along with a variety of handmade sushi served with wasabi and a soy dipping sauce...\$5.75

### ***The Royal Vegetable Torte...\$1.75***

### ***Toasted Bruschetta Display***

Served with a trio of toppings: rosemary and creamy goat cheese, sundried tomato boursin, and the traditional diced tomato basil fresco...\$2.25

### ***Baked Brie***

Layered with sundried tomato pesto and fresh herbs and baked in a puff pastry crust Served warm with an assortment of crackers and French Bread...\$1.75

### ***Rustic Party Dip***

Choose three from this list of dips and spreads to be served from Country style loafs of bread: Spinach Dip, Roasted Red Pepper Boursin Spread, Olive Tapenade, Hummus or Traditional Tomato Fresca...\$3.25

### ***Citrus Poached Salmon***

with Caper dill sauce and Pumpernickel slices...\$5.75

### ***Barbecue Roasted Salmon***

Served with "indian summer" corn relish accompanied by cucumber disks and bread triangles...\$5.75

*\*\*Stationary Hors D'oeuvres Continued\*\**

***Smoked Salmon***

Served with sliced tomatoes, capers, onions, boursin, petit bagels and pumpernickel slices...\$5.75

***A Trio of Skewers***

This station is a fun and interactive way to present hors d'oeuvres

***Seared Tuna Kabobs***

Teppanyaki style served with a creamy wasabi sauce

***Asian Barbecue***

Skewered top round beef with a hoisin barbecue marinade and served with a creamy wasabi sauce for dipping...\$8.95

***Chicken Skewers***

The classic skewer in a tricolor peppercorn marinade with a creamy parmesan dipping sauce

***“Royal” Raw Bar***

A unique display that includes jumbo shrimp, oysters in shot glasses and crab claws packed in shaved ice...\$12.95

## Seated Entrée Suggestions

### *Beef-Lamb-Pork- Veal*

- Carved Marinated London Broil- in a savory marinade served with a cream horseradish sauce...\$68.00
- Tenderloin of Beef- with herbs and peppercorns served with assorted petite rolls and a creamy horseradish sauce...\$75.00
- Filet Mignon Steaks- topped with caramelized shallot demi glace...\$75.00
- Prime Rib with natural Au jus...\$74.00
- Moroccan Pork Tenderloin- with a spice rub of ras-el-hanout and served with fruit compote...\$70.00
- Rack of Lamb- served with a juniper demi-glace...\$86.00
- Stuffed Leg of Lamb- succulent lamb stuffed with Herbs de Provence – a combination of basil, rosemary, sage, thyme, fresh garlic, baby spinach and roasted red peppers roasted with an herb crust...\$72.00
- Grilled Veal Chop Tender- fire grilled veal chop topped with a seasonal sauce...\$80.00

### *Poultry*

- Champagne Chicken- wild mushrooms and leeks in a champagne and pink peppercorn sauce...\$68.00
- Mediterranean Chicken- marinated in olive oil, capers, feta cheese, sundried tomatoes and kalamata olives...\$68.00
- Sautéed Chicken Marsala- boneless chicken breast sautéed with mushrooms and Marsala wine in a rich sauce...\$68.00
- Chicken Florentine- stuffed with spinach and ricotta cheese lemon jus...\$68.00
- Oven Roasted Boneless Breast of Chicken- stuffed with spinach and red peppers, topped with a light lemony wine sauce...\$68.00
- Sautéed Chicken Breast and Morel Cream Sauce...\$68.00
- Apple and Andouille Chicken- boneless breast of chicken stuffed with cornbread, apples, and smoked andouille sausage served with apple cider demi glace...\$68.00
- Autumn Chicken- boneless breast of chicken stuffed with rosemary fig chutney, almonds, golden raisins and rice...\$68.00
- Paella Saffron- rice with tender chicken, andouille sausage and ancho shrimp combined with peas, peppers, tomatoes and onions...\$68.00
- Jerk Turkey London Broil- served with a black bean mango salsa...\$70.00
- Carved Roasted Turkey Breast- served with a tarragon mayonnaise...\$68.00

### *Seafood*

- Tilapia Piccatta- fresh tilapia sautéed with lemons and capers...\$69.00
- Grilled Salmon- grilled Atlantic salmon served with lemon wedges and a cool cucumber dill sauce...\$70.00
- Key Largo Shrimp and Scallops Brochettes- delicately sautéed in lime butter flavored with a hint of fresh cilantro...\$75.00
- Fresh Blackened Sea Bass- accented with truffle butter...\$70.00
- Filet of Salmon- bourbon ginger glaze, citrus glaze or traditional poached...\$70.00
- Stuffed Salmon- with leeks, roasted peppers and spinach...\$70.00
- Chilean Sea Bass- with lemongrass, rosemary and caramelized ginger onions...\$88.00
- Tuna Steak- with a puttanesca sauce...\$74.00
- Citrus Roasted Salmon- marinated and roasted with wine white, lemons, limes and fresh herbs and served with a caper dill sauce...\$70.00

*\*\*Seafood Entrée Continued\*\**

Lobster Risotto- risotto with tender chunks of fresh Maine lobster in a savory cream sauce...\$75.00  
Halibut- roasted halibut with sweet tomato jam...\$80.00  
Rainbow Trout- grilled and served with a lemon butter sauce...\$70.00  
Island Grouper- with a velvety sweet corn succotash...\$80.00  
Seared Tuna Steak- fresh tuna marinated in a plum sauce and served with a creamy wasabi...\$74.00

***Double Entrée Suggestions***

Chicken Florentine- stuffed with spinach and ricotta cheese lemon jus  
And Roasted Marinated Hand Carved London Broil- demi glace...\$74.00

Tenderloin of Beef- Barolo sauce  
And Chicken Marsala...\$78.00

Tenderloin of Beef- creamy horseradish sauce  
And Horseradish Mustard Seed Crusted Salmon Filet...\$79.00

Tenderloin of Beef- gorgonzola sauce  
And Classic Shrimp Scampi- on a bed of pappardelle...\$82.00

Free Range Chicken Breast- natural jus  
And Lump Maryland Crab Cake- classic roulade...\$73.00

Chicken Breast – leek ragout  
And Pecan Crusted Salmon Filet- lemon dill sauce...\$72.00

Sirloin Steak- bourbon demi glace  
And Chicken- artichokes, olives, roasted red peppers...\$73.00

## **Soups~Salads~Pastas**

### *Soups*

### *Salads*

- Bleu Walnut Salad- mixed greens, Danish bleu, toasted walnuts, and bosc pears with balsamic vinaigrette  
Rocket Salad- baby arugula leaves, cherry tomatoes and shaved parmesan tossed with balsamic vinaigrette  
Tossed Green Salad- with tomatoes, cucumbers, feta cheese, croutons with raspberry vinaigrette  
Caesar Salad- crispy romaine lettuce, homemade herbed croutons and pecorino Romano in our own creamy Caesar dressing  
Cosmopolitan Salad- tender meadow greens with mandarin oranges, toasted pecans and dried cranberries all tossed with a Cosmopolitan cranberry vinaigrette  
Field Greens and Goat Cheese Salad- tossed with a creamy chevre and sugar spiced nuts splashed with a balsamic vinaigrette  
Mixed Field Greens- tossed with goat cheese and sugar spiced nuts with balsamic vinaigrette dressing  
Orange Pistachio Salad- tender field greens splashed with fresh mimosa vinaigrette dotted with toasted pistachios and orange wedges  
Harvest Salad- spring mix with pumpkin seeds, beets and goat cheese in a raspberry vinaigrette  
Colore Salad- tender butter lettuce and baby spinach leaves tossed with slivered almonds and fresh berries topped with cranberry vinaigrette

### *Pastas*

- Cheese Tortellini- tomato cream sauce  
Cheese Tortellini- pesto sauce  
Cheese Tortellini- chunky marinara sauce  
Penne Pasta- tomato cream sauce  
Penne Pasta- pesto sauce  
Penne Pasta- chunky marinara sauce  
Penne Salad- Penne with fresh tomatoes, basil and goat cheese in a basil pesto  
Grilled Polenta With “Winter Cellar Vegetables” Julienne  
California Pasta- with saffron shells sautéed green, red and yellow peppers, California black olives and grilled lemon pepper chicken (served hot, or cold as a salad)  
Crawfish Tortellini- with sweet corn, crisp peppers and tomatoes in a light cajun cream sauce  
Proscuitto & Provolone Tortellini- with sundried tomatoes and spinach in an oaky chardonnay cream sauce  
Crab Ravioli- crab filled ravioli in a citrus vinaigrette, tossed with sautéed tricolor peppers  
Penne Pollo- penne pasta with roasted chicken strips and grilled Portabella mushrooms in a tomato merlot sauce  
Tuscan Penne- penne sautéed with grilled portabella mushrooms in a roasted red pepper cream sauce and caramelized onions  
Homemade Lasagna- several varieties available, including four cheese, spinach, Italian meat and roasted vegetable

## **Vegetable & Starches**

### *Vegetables*

Zucchini and Yellow Squash Sauté- with cherry tomatoes and fresh basil  
Roasted Italian Vegetables- eggplant, green and red peppers, red onion, zucchini, yellow squash and mushrooms drizzled with olive oil and herbs  
Sautéed Green Beans with Toasted Almonds- in a brown butter seasoning  
Fresh Green Bean Bundles  
Sugar Snap Peas and Baby Carrots- with a sweet rosemary-orange marmalade glaze  
Asparagus Tapenade- tossed in our olive oil and garnished with grape tomatoes and Italian onions  
Caramelized Root Veggies- beets, carrots, cippolini onions, celery root and turnips  
Seasonal Mushroom Sauté  
Snow Peas with lemon herb butter  
Haricot Vert with sautéed mushrooms and shallots  
Sweet Corn Confetti Salad- sweet corn kernels tossed with a diced green and red peppers in a shallot vinaigrette  
Curried Cauliflower Purée  
Julienned Seasonal Vegetables- in a white balsamic vinaigrette  
Mushroom, Pea and Teardrop Tomato Sauté  
Pesto Green Beans- topped with basil pesto and garnished with grilled portabella mushrooms and teardrop tomatoes  
Baby Carrots- with a sweet rosemary-orange marmalade glaze  
Spaghetti Squash Nests- with a vegetable compote  
Winter Squash Wedges  
Burgundy Mushrooms- A great side for our beef dishes!

### *Starches*

Rice Pilaf  
Our Famous “Smashed” Potatoes- with sour cream and garlic  
Roasted Red Bliss Potatoes- seasoned with rosemary and garlic  
Rosemary and Garlic Roasted Red Bliss Potatoes  
Rosemary and Garlic Oven Crusted Yukon Gold and New Potatoes  
Coconut Jasmine Rice  
Couscous- with pine nuts and basil  
Twice Baked Potato  
Couscous and Wild Rice Pilaf- with roasted red peppers and scallions  
Sweet Potato Puree  
Indian Rice Salad- raisins, cashews, carrots and onions in a delicate orange cilantro curry  
Cajun Sweet Potatoes- wedges of sweet potato seasoned with our own spicy mix  
Asparagus and Potato Au Gratin

## **Dessert**

*starting at \$5.00 per person*

### **STATIONS**

Bananas Foster, Gourmet Ice Cream Bar, Cheesecake Station  
Chocolate Mousse Martinis, Bread Pudding Station, Jumbo Strawberry Dipping Station

### **CAKES**

Chocolate Forest, Bavarian Apple Torte, Grand Marnier, Carrot Cake, Harlequin  
Tiramisu, White Opulence, Chocolate Chip Cheesecake, Raspberry Swirl Cheesecake, French Connection

### **PETITE PASTRIES**

We will assemble a mouthwatering assortment of petit fours and miniature tartlets, cheesecakes and torts  
to be combined with a wide variety of dessert bars

### **3" INDIVIDUAL DESSERTS**

Tiramisu, Triple Chocolate Mousse, Seasonal Fruit Tarts, Chocolate Chambord Torte, Carrot Cake,  
Crème Brulée, Deep Dish Apple Pie, Key Lime Tart

### **Crepes con Dolce de Leche**

Warm crepes filled with creamy dulce de leche

### **Lemon Granita**

Served in large “funky” cosmopolitan glasses