



Providence Buffet Wedding Package

List Price Subject to 20% Service Charge and 6% PA Sales Tax

Package Price-\$110 per person

Stationary Hors d'oeuvres Selections

(Choose One)

*Grilled Seasonal Vegetables served Chilled with Fresh Herb Aioli
Seasonal Fresh Fruit with a Display of International Cheeses
Assorted Crudités with Hummus*

Butlered Hors d'oeuvres

(Choose Six)

*Crab Cakes with Lemon Pepper Aioli
Phyllo Cups with Wild Mushrooms
Lamb Skewers with Mint Yogurt Sauce
Jerk Chicken, Beef or Pork Skewers with Mango Sauce
Mushroom Caps stuffed with Blue Cheese and Walnuts
Mushroom Caps stuffed with Crabmeat
Mushroom Caps stuffed with Sweet Italian Sausage and Fennel
Garlic Toasts with Tenderloin of Beef
Duck and Scallion Dumplings with Plum Dipping Sauce
Chicken, Beef or Pork Saté with Thai Peanut Sauce
Sausage en Croûte with Bourbon Maple Mustard Sauce
Asparagus wrapped in Sesame Puff Pastry
Honey Dew Gazpacho with Lump Crab Meat
Tartlettes with Leek Gruyere, Tomato Basil and Shrimp Artichoke
Tempura Vegetables
Pigs in a Blanket
Spinach and Cheese Phyllo Triangles
Citrus and Sake Marinated Shrimp
Mozzarella, Roasted Tomato and Basil Bruschetta
Chilled Mango Soup with Shrimp
Scallops wrapped with Bacon
Chicken Roulade with Wild Mushrooms and Crème Fraîche
Canapé of Smoked Duck with Gorgonzola Mousse and Candied Walnuts
Assorted Vegetable Sushi and Wasabi
Figs Stuffed with Goat Cheese and wrapped in Prosciutto
Smoked Salmon Tarts with Chive Horseradish Sauce
Smoked Salmon on Potato Pancakes
Canapé of Smoked Salmon with Caviar
Mango Crab Salsa over Housemade Tortilla*

Cocktail Hour

Four Hour Premium Open Bar

Premium Cocktails, Domestic and Imported Beers, House Wines, Soft Drinks

No shots or straight liquor drinks served

(Additional hour may be purchased - \$4.00 per person)

Champagne Toast

(Served with Dinner)

Choice of Salad

Baby Mixed Lettuces

Red Onions and Grape Tomatoes

White Balsamic Vinaigrette

Classic Caesar Salad

Locatelli Cheese and Rosemary Croutons

House Made Caesar Dressing

Arugula Salad

Fresh Berries, Toasted Pecans

Lemon Stilton Vinaigrette

Freshly Baked Rolls

Main Dishes

(Choose Three)

Maryland Style Crab Cakes

Sherry Mustard Cream

Chilean Sea Bass

Scallion Ginger Butter Sauce

Lemon Sole Stuffed with

Rock Shrimp and Spinach

Shiitake Butter Sauce

Grilled Swordfish Steak

Caper Citrus Salsa

Herb Roasted Salmon

Horseradish, Lemon and Herb Crust

Orecchiette Pasta with Lobster and Crab

Blush Vodka Cream Sauce, Basil Chiffonade

Pan Seared Pork Tenderloin

Port Wine and Cherry Reduction

Pork Medallions

Sage and Prosciutto, Lemon White Wine Butter

Braised Boneless Beef Short Ribs

Natural Jus

Herb Parmesan Crusted Chicken

Dijon Cream Sauce

Chicken Francaise

Sun dried Tomatoes, White Wine Sauce

Breast of Chicken

Stuffed with Gruyere and Pancetta

Apple Brandy Chutney

Roasted Chicken Breast

Stuffed with Tomatoes, Fresh Mozzarella and Basil

Pesto

Grilled Filet Mignon

Topped with Crumbled Stilton, Merlot Reduction

Porcini Crusted Filet Mignon

Madeira Mushroom Sauce

Garlic Crusted Rack of Lamb

Green Peppercorn Pesto

Artichoke Stuffed Portobello

Garlic, Parmesan, Roasted Pepper Coulis

Side Dishes

(Choose Three)

House Made Steak Fries

Herb Butter Egg Noodles

Vermont Cheddar Macaroni and Cheese

Yukon Gold and Sweet Potato Casserole

Confetti Rice

Vegetable Gratin

Assorted Baby Vegetables

Sautéed Asparagus

Haricot Verts with Baby Carrots

Grilled Seasonal Vegetables

Lyonnais Potatoes

Farfalle Italiano

Roasted Vegetables, Garlic, Arugula

Olive Oil and Balsamic Reduction

Saffron Rice Pilaf

Herb Roasted Fingerling Potatoes

Three Cheese Potato Gratin

Vegetable Gratin

Dessert

*Custom Wedding Cake
Dessert Table Featuring Premium Miniature Selections
Fresh Roasted Coffee & A Selection of Teas*

Guest Room

*Please Enjoy, with our Compliments, one of our Overnight Guestrooms
(Included with parties of 50 or more)
Special Room Rates Available for Out-Of-Town Guests*

Event Planning

*Special Events Coordinator to Guide you through the Entire Process
Banquet Captains and Experienced Servers to Make your Reception Memorable*

Additional Services Available

Wine Service with Dinner

Chocolate Fountain

Premium Coffee and Cordial Station

Please check with our Special Events Coordinator for Availability and Pricing

Ceremonies

*Your Ceremony can be Facilitated within the Grounds of The Joseph Ambler Inn
Outdoor and Indoor Ceremonies Available
(Ask our Special Events Coordinator for Prices and Availability)*

Children's Package

**Chicken Fingers \$28.95
Petite Filet Mignon \$32.95**

Includes

Hors d'oeuvres, Salad, Entrée, Dessert and Unlimited Soft Drinks