



Regency Wedding Package

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

Package Price-\$125 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)

Optional Sit-Down First Course

Maryland Crab Cake
\$11

Tortellini with Garlic Cream Sauce
\$6

Jumbo Shrimp Cocktail
\$10

Choice of Soup
\$8

Salad Course

(Choose One)

Baby Mixed Lettuces
Red Onions and Grape Tomatoes
White Balsamic Vinaigrette

Classic Caesar Salad
Locatelli Cheese and Rosemary Croutons
House Made Caesar Dressing

Bibb Lettuce Salad
Toasted Walnuts and Granny Smith Apples
Berry Vinaigrette

Arugula Salad
Fresh Berries, Toasted Pecans
Lemon Stilton Vinaigrette

Entrée Selections

(Choose Three)

Parmesan Crusted Breast of Chicken

Lemon and Chardonnay Butter Sauce

Breast of Chicken

Stuffed with Tomato, Basil and Mozzarella

Balsamic Reduction

Breast of Chicken

Stuffed with Brie, Apples and Leeks

Champagne Mustard Sauce

Breast of Chicken

Black Truffle Hollandaise

Chicken Francaise & Sautéed Lump Crab

Roasted Garlic Butter Sauce

Grilled New York Strip Steak

Caramelized Shallot and Port Wine Demi Glace

Garlic Crusted New York Strip Loin

Wild Mushroom and Brandy Sauce

Roasted Prime Rib of Beef

Horseradish Dijon Sauce

Filet Mignon au Poivre

Dijon Brandy Cream Sauce

Porcini Crusted Filet Mignon

Madeira Mushroom Sauce

Grilled Filet Mignon

Crumbled Bleu Cheese

Burgundy Demi Glace

Herb Roasted Filet of Salmon

Citrus Beurre Blanc

Filet of Salmon

Saffron Dill Sauce

Crab Stuffed Tiger Shrimp

Old Bay Aioli

Sautéed Striped Bass

Lemon Caper Butter Sauce

Lemon Sole

Stuffed with Rock Shrimp, Creole Sauce

Spinach Stuffed Sole

Citrus and Crab Butter Sauce

Diver Scallops and Jumbo Shrimp

Pan Seared and served over Lemon Herb Risotto

Pan Roasted Chilean Sea Bass

Scallion and Ginger Beurre Blanc

New York Strip Steak & Jumbo Shrimp

Béarnaise Sauce

(Supplemental \$5.00)

Petite Filet Mignon

and Maryland Style Crab Cake

Sherry Mustard and Burgundy Demi Glace

(Supplemental \$8.00)

Herb Crusted Lamb Loin

Topped with Sautéed Crab

(Supplemental \$8.00)

Rosemary & Garlic Crusted Rack of Lamb

Lamb Mint Jus

(Supplemental \$8.00)

Osso Bucco

Natural Jus

(Supplemental \$10.00)

Petite Filet Mignon and Lobster Tail

Béarnaise Sauce

(Supplemental \$20.00)

All Entrées include Seasonal Vegetables, Chef's Potatoes & Freshly Baked Rolls

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