

Valley Top Plated Wedding Packages

~Include the following~

~4 hour Premium Bar~

~Assorted Hot and Cold Hors D'oeuvres, butler service, one hour~

~Grazing Table of Charcutier, Crudités, Crackers, and Assorted Breads~

~Three Course Dinner~

Packages do not include Tax 6% or Gratuities 20%

Salad Course

Mixed Greens Plum Tomato, Cucumber, Red Onion, Shredded Carrot

Spinach Bacon Vinaigrette, Mushrooms, Roasted Peppers, Red Onion, Bleu Cheese

Caprese Sliced Tomato, Fresh Mozzarella, Fresh Basil Chiffonade, EVOO, Balsamic Reduction

Valley Top Pears, Gorgonzola, Candied Walnuts, Mixed Greens, and Champagne Vinaigrette

Entrée Selection

Grilled Filet Mignon Wild Mushroom Bordelaise or Bearnaise, \$110 with Jumbo Lump Crab Meat add \$10

Roasted Salmon Fillet Whiskey-Honey Glaze or Cucumber \$90

Crab imperial Stuffed Flounder Sauce Hollandaise \$95

Jumbo Lump Crab Cakes Oven Roasted, Choice of Remoulade

sauce or Roasted Pepper Crème \$110.00

Chicken Marsala Portabella Mushrooms, in a Marsala Wine Demi-Glace Reduction Sauce \$90

Chicken Cordon Bleu Stuffed Breast of Chicken, Virginia Baked Ham, Swiss Cheese, Sauce Supreme \$95

Chicken Ivoltini Stuffed Breast of Chicken, Spinach, Fontina, and Roasted Peppers, Pan Gravy \$95

Chicken Francaise Diced Plum Tomato, Capers, and a White Wine Lemon Butter Sauce \$90

Combo Plates

Roasted Beef Tenderloin, and Jumbo Shrimp Scampi \$110.00

Filet Mignon and Crab Cake, Bearnaise or Demi-Glace and Roasted Pepper Crème \$125

Filet Mignon and Lobster Tail, Bearnaise or Demi-Glace and Drawn Butter \$140

Entrees Served with Chefs Seasonal Starch and Vegetable Selection

Please add 3% charge for credit card payment