

A close-up photograph of a bouquet of white roses and baby's breath flowers. The roses are in various stages of bloom, with some showing their full, layered petals. The baby's breath consists of numerous small, delicate white flowers on thin green stems. The background is a soft, out-of-focus light brown or beige color.

Create memories with Family  
and Friends as you Celebrate  
One of the Most Important Days  
in your Life Together....

***Your Wedding Day***

The day has finally arrived  
and all the planning has come  
together. It's time to celebrate

## ***Your Cocktail Reception***

*As your guest enter, they will be greeted by White Gloved Servers to Butler a selection of the following Hot and Cold Hors d'oeuvres*

*Select your favorite five...*

### *Chilled Selection*

Homemade Bruschetta, Seasonal Toppings  
Beet & Stilton Bleu Cheese Stuffed Endive  
Grilled Cajun Chicken with Cream Cheese  
Phyllo Tart Shell, Roasted Peppers & Cheese  
Smoked Salmon Croustade, Chive Cream

### *Warm Selection*

Medallions of Beef on Top of Roast Garlic  
Croustade  
Shrimp Vegetable Spring Roll, Sweet & Sour Sauce  
Coconut Crusted Shrimp, Malibu Rum Batter  
Scallops Wrapped in Bacon  
Spinach & Feta Cheese Wrapped in Phyllo Dough

### *Warm Selection continued*

Mushrooms Stuffed with Crab  
Miniature Franks, Mustard Dip  
Teriyaki Beef Satay, Asian Sauce  
Assorted Quiche ~ Bacon, Broccoli, Shrimp  
or Spinach  
Brie & Raspberry Puff Pastry  
Thai Chicken Peanut Skewer, Spicy Peanut Sauce  
Sesame Chicken, Asian Barbecue Sauce  
Phyllo Asparagus Rolls  
Mini Chicken Cordon Bleu, Honey Mustard Sauce  
Beef Wellington  
Spanikopita  
Miniature Crab Cakes, Remoulade Sauce

### ***On Display***

International and Domestic Cheese Board with  
Fresh Fruit Garnish, French Bread, Mustard and Carr's Crackers  
Grilled Vegetables with Olive Oil Essence

### ***Pasta Bar***

Penne & Cheese Tortellini  
Your Choice of (2) Sauces  
Alfredo, Blush, Marinara, Vodka Cream, Rosa, Basil Cream  
Accompanied with Garlic Bread, Grated Parmesan Cheese

### ***Libations***

Four Hour Open Bar Featuring  
Jose Cuervo Gold, Absolut, Tanqueray, Captain Morgan's, Bacardi,  
Seagrams VO, Seagrams 7, Dewars, Amaretto, Peach Schnapps,  
Jack Daniels, Yuengling Lager, Miller Light, Fosters, White Zinfandel,  
Chardonnay and Cabernet Sauvignon  
Upgrade to 5 Hours Continuous Bar Service for additional cost per adult guest

### ***Amenities***

~Services of a Professional Maitre d'  
~One Overnight King Room for the Bride & Groom,  
Champagne delivered to your room and Breakfast for 2  
~Elegant Golden Damask Table Linens  
~Reduced Overnight Room Rate for your Out of Town Guests  
~Wedding Tasting, approximately 4 months prior to your wedding for (2) Guests

# ***Your Wedding Dinner***

## ***Champagne Toast***

In honor of your new beginning

## ***The First Course***

*(Please select one)*

Italian Wedding Soup

Garden Vegetable Bisque, En Croute

Wild Mushroom Bisque, En Croute

Array of Seasonal Fresh Fruits,  
Presented with a berry garnish

Chef's Signature Ricotta and Pecorino Cheese filled Ravioli  
Served with chablis, basil, & sun dried tomato coulis

## ***Your Second Course***

*(Please select one)*

Mixed Greens

Shaved fennel, candied walnuts, sambucca citrus vinaigrette

Butter Lettuce

Julienne of sweet peppers, sun-dried tomatoes, port wine dressing

Traditional Caesar Salad

Crisp hearts of romaine, herbed croutons,  
freshly grated parmesan cheese

Field Greens

Dried cherries, sweet red onion & toasted pine nuts  
honey champagne vinaigrette

### **Proscuitto & Pear Salad**

Presented over mixed greens with toasted pine nuts,  
dressed with gorgonzola dressing

## ***Your Wedding Entrée Selection***

**Pan Seared Atlantic Salmon**  
Mango chutney sauce or chive beurre blanc

**Sesame Encrusted Salmon**  
Orange ginger glaze or wasabi cream

**Bucks County Chicken**  
Sautéed Boneless Breast of Chicken  
Served with a truffled wild mushroom demi glace

**Chicken Langhorne**  
Herb rubbed and oven roasted chicken breast, bell pepper confit and caramelized onion reduction

**Rosemary Chicken**  
Chicken breast marinated in rosemary and olive oil, finished in a rich supreme sauce scented with rosemary

**Classic Chicken Francaise**  
Boneless skinless breast dipped in egg, dredged in seasoned flour and sautéed in a light lemon beurre blanc

**Filet Mignon**  
Truffle mashed potatoes & julienne root vegetables

**Slow Roasted Queen Cut Prime Rib**  
Herb au jus, horseradish cream sauce

**Crab Cakes ala Hannah**  
Remoulade sauce

**Grilled Vegetable Wellington**  
Grilled vegetables tucked in a pastry crust sauced with smoked red pepper coulis

Each entrée will be accompanied by  
Oven Roasted Red Bliss Potatoes & Seasonal Sauté' of Vegetables  
Warm Rolls, Butter  
Starbucks Coffee & Decaffeinated Coffee, Tazo Tea and Iced Tea

### ***Chef's Specialty Duets***

Herb Grilled Chicken & Salmon, Green Peppercorn Vin Blanc

Grilled Maple Bacon Wrapped Filet Mignon & Jumbo Shrimp

Sliced Beef Tenderloin & Lump Crab Cakes

### ***Wedding Cake***

So many options .... Feel free to meet with the bakery direct  
HF Hornberger's Bakery

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Vanilla, chocolate, marble or our personal Favorite Raspberry Swirl Cake



**Sheraton  
Bucks County**  

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**HOTEL**

*~ Reception Enhancements ~*

**Smoked Salmon Display**

Side of Norwegian Salmon served with capers, shaved onions, chopped egg, dark pumpernickel and Rye breads with dill sour cream

**Raw Bar**

(All our Shellfish is harvested from registered and inspected waters)

Jumbo Shrimp Cocktail, Snow Crab Claws, Blue Point Oysters Half Shell, Littleneck Clams, Accompaniments of Cocktail Sauce, Horseradish and Lemon Wedges

**Japanese Sushi Presentation**

Handmade Sushi, masterly prepared, California Roll, Tuna Roll, Eel Roll, Shrimp Tempura Roll, Wasabi, Pickled Ginger and Soy Sauce

**Viennese Dessert Buffet**

Dreamy Array of Finger Pastries, Tarts, Cakes, Candies, Specialty Desserts, & Fresh Fruit

**After Dinner Sweets**

Selection of Petit Finger Sweets presented to each table  
Lemon Bars, Fruit Tartlets, Brownie Nut Triangles & Petit Chocolates

*~ Décor ~*

It would be my pleasure to assist you with the finishing touches to the Ballroom to reflect your personal style and grace