



Wedding Seated Buffet with Bar – Four (4) Hour Event with food and bar starting at \$92.00 per person. Including a four (4) hour House Premium Bar with the first hour as the Cocktail Hour and serving two (2) passed Hors D’oeuvres during the Cocktail Hour. Buffet will be presented for two (2) hours. A 24% Service Fee and applicable Sales Tax will be added to all Food and Bar.

Cocktail Hour Hors D’oeuvres – Passed (2 pieces per person) - Choice of two (2)

- ❖ Bacon Wrapped BBQ Shrimp
- ❖ Boursin Stuffed Mushroom Caps
- ❖ Brie with Pear and Almond Beggars Purse
- ❖ Spanakopita with Yogurt Dipping Sauce
- ❖ Fig and Goat Cheese Flatbread Bites with Local Honey
- ❖ Vegetable Spring Rolls with Thai Chili Sauce
- ❖ Triple Cream Brie Season Chutney in Phyllo Cups

Salad Selections – Preset – Choice of one (1)

- ❖ **Scarlet Kale & Arugula Caesar Salad** – Tender Baby Kale, Baby Arugula, shaved Parmesan, cornbread Croutons with Mayfair Dressing
- ❖ **Grilled Asparagus Salad** – Harvest Spring Mix, Crisp Bacon, Shaved Red Onion, Grilled Asparagus, Tarragon Aioli, Manchego Cheese with Red Wine vinaigrette
- ❖ **Fire Roasted Fuji Apple Salad** – Mixed Greens, Fire roasted Fuji Apples, Shaved Red Onion, Crisp Bacon, Candied Pecans, Triple cream Brie Cheese with sweet Onion Vinaigrette

Entrée Selections – Choice of two (2)

- ❖ **St. Albans chicken Breast** – Pan Seared Chicken Breast filed with Boursin Cheese, Shitake Mushrooms, Fresh Spinach and Tomato Pesto
- ❖ **Pan Seared Chicken Breast** with Artichoke Gremolata – Pan Seared Chicken Breast Topped with Artichoke Gremolata and Fresh Lemon
- ❖ **Creamy Garlic Chicken** – Pan Seared Chicken Breast, Fresh Herbs & Garlic Cream Reduction Topped with Toasted Breadcrumbs and Lemon
- ❖ **Roman Style Pork Tenderloin** – Marinated Pork Tenderloin Rolled in toasted Breadcrumbs with Lemon Infused Olive Oil and Fresh Italian Parsley
- ❖ **Pan Seared Atlantic Salmon** – Block Cut Salmon Filet with Cucumber Crème Fraiche Herbs and Lemon
- ❖ **Braised Beef Brisket** – Beef Brisket Seasoned and Braised with Toasted Tomatoes
- ❖ **Hand Carved Beef Tenderloin** – Beef Tenderloin Seasoned with Fresh Tarragon, Cracked Black Pepper with Veal Demi - \$4.00 ++

Starch Accompaniments Selection – Choice of one (1)

- ❖ **Toasted Farro with Baby Leeks** – Toasted Ancient Farro Grain with Caramelized Leeks
- ❖ **Brown Rice with Quinoa** – Steamed and Blended with Olive Oil and Chives
- ❖ **Bourbon Smashed Potatoes** – blend of Idaho and Red Potatoes with Caramelized Onion, Chives, Fresh Parsley & Bourbon Reduction
- ❖ **Mashed Yukon Potatoes with Napa Cabbage** – Yukon Potatoes Blended with Napa Cabbage, Clarified Butter & Crème Fraiche
- ❖ **Whole Roasted Petite Potatoes** – Petite Potatoes with Garlic and Fresh Herbs
- ❖ **Roasted Potato Medley** – Lightly Smashed with Brown Butter
- ❖ **Classic Rice Pilaf** – Toasted Orzo with Long Grain Rice and White Onion simmered in Vegetable Stock
- ❖ **Blue Cheese Smashed Red Skin Potatoes** – Red Skinned Potatoes Light Smashed with Blue cheese and Crème Fraiche
- ❖ **Mascarpone Scalloped Potatoes** – Thinly sliced Idaho Potatoes and Yellow Onion with Creamy Mascarpone Sauce

Vegetable Accompaniments – Selections – Choice of one (1)

- ❖ **Haricort Verts** – Sauteed Petite Green Beans with Sea Salt and Cracked Black Pepper
- ❖ **Grilled Fresh Asparagus** – Fresh Asparagus Lightly Grilled with Olive Oil
- ❖ **Broccolini** – Lightly Blanched Broccolini Tossed in Brown Butter
- ❖ **Grilled Vegetable Medley** – Zucchini, Yellow Squash, Mushrooms, Red Onion and Carrots
- ❖ **Roasted Root Vegetables** – Roasted Carrots, Turnip, Potatoes, Pear Onion with Fresh Thyme
- ❖ **Duck Fat Carrots with Forest Mushrooms** – Sculpted Carrots Braised in Duck Fat with Forest Mushrooms and Pearl Onions
- ❖ **Grilled Cauliflower with Pistachio Butter and Scallions** – Seasoned with Sea Salt
- ❖ **Fire Roasted Brussels Sprouts** – with Bacon Lardons and Cracked Black Pepper

Pasta Accompaniments Selections – Choice of one (1)

- ❖ **Pasta Cavatappi** – Cavatappi Pasta Tossed in Rustic Basil Pesto
- ❖ **Potato Gnocchi with Brown Butter** – Garnished with Fresh Sage and Shaved Parmesan
- ❖ **Linguini Aglio E Olio** – Linguini Pasta with Olive Oil, Shaved Garlic and Parmesan Cheese
- ❖ **The Inns Puttanesca** – Cavatelli with Sweet Roasted Tomatoes, Ripe Green and Black Olives, Capers, Garlic and Fresh Herbs

House Premium Bar – Included in Package

- ❖ **Spirits** – Ketel One Vodka, Tanqueray Gin, Bacardi Rum, Jim Beam Bourbon, Dewar's Scotch & Jose Cuervo Tequila
- ❖ **Beer** – Bud Select, Bud Light, Michelob Ultra, Shock Top & Non-Alcoholic Beer
- ❖ **Wine** – Chardonnay, Pinot Grigio, Cabernet & Pinot Noir
- ❖ **Soft Drinks**
- ❖ **Coffee & Water**
- ❖ **Wine Table Service During Dinner** – Available for an Additional Fee

Ultra-Premium Bar – Additional \$8.00 ++ Per Person

- ❖ **Spirits** – Tito’s vodka, Hendricks Gin, Bacardi Rum, Maker’s Mark Bourbon, Johnny Walker Scotch, Patron Silver Tequila
- ❖ **Beer** – Bud Select, Bud Light, Michelob Ultra, Shock Top & Non-Alcoholic Beer
- ❖ **Wine** – Chardonnay, Pinot Grigio, Cabernet & Pinot Noir
- ❖ **Soft Drinks**
- ❖ **Coffee & Water**
- ❖ **Wine Table Service During Dinner** – Available for an Additional Fee

Bar Extension – up to 1 hour – Bar by Consumption – Priced per Drink - billed post event

Plus \$275 Bartender Fee

- ❖ **Spirits** – House Premium Selected Mixed Drinks - **\$10.00 ++**
- ❖ **Spirits** – Ultra - Premium Selected Mixed Drinks - **\$12.00 ++**
- ❖ **Beer** – House Premium or Ultra-Premium - **\$4.00 ++**
- ❖ **Wine** – House Premium or Ultra-Premium - **\$9.00 ++**
- ❖ **Soft Drinks** - **\$2.00 ++**
- ❖ **Coffee & Water**- Included at No Additional Fee