Your Wedding Celebration

Four or Five Hours of Continuous Deluxe Open Bar

Top Shelf Brands, Domestic and Imported Cordials, Wines and Beers ⁜ All Drinks Made to Order Throughout Your Entire Affair

Hot & Cold Hors d'Oeuvres

Served for One Hour Prior to Dinner

Package Hot Hors d'Oeuvres — Served Butler Style **(Please select eight)**

Orange Hoisin-Glazed Boneless Short Ribs ⁜ Crab Imperial-Stuffed Mushrooms ⁜ Gingered Chicken Wrapped in Applewood-Smoked Bacon
Sautéed Shrimp Scampi ⁜ Coconut, Pineapple & Curry Chicken Satays with Lemon Grass Beurre Blanc ⁜ Crab Rangoons ⁜ Panko-Crusted Shrimp
Spinach & Feta Gratinée in Phyllo Cups ⁜ Vegetable Spring Rolls with Jalapeño Pepper Dipping Sauce ⁜ BBQ Shrimp and Parmesan Grits
Cocktail Franks in Blankets with Honey Mustard Dipping Sauce ⁜ Roasted Red Pepper & Mushroom Quiche ⁜ Ginger & Scallion Shrimp Cakes
Roasted Chicken, Asparagus & Red Bell Pepper Wrap ⁜ Penn's Cheese Steak Spring Roll ⁜ Warm Wild Mushroom Toast Topped with Fontina Cheese
Fresh Panko-Crusted Mozzarella ⁜ Miniature Chicken Parmigiano ⁜ Pan-Fried Pork Pot Stickers ⁜ Grilled Reuben Panini ⁜ Mac & Cheese Poppers

Package Cold Hors d'Oeuvres — Buffet Presentation

Imported and Domestic Cheeses including our Inn-Made Cheddar Cheese & Horseradish Spread; Complemented with an Array of Flatbreads,
Bread Sticks and Crackers ⁜ A Medley of Aged Balsamic-Roasted Vegetables ⁜ A Crudité of Raw Vegetables with Dips ⁜ Fig and Blue Cheese Crostini
A Bruschetta Bar to Include Creamed Artichoke & Asiago, Traditional Tomato Basil, Inn-Made Hummus & Grilled Naan Bread,
Olive Tapenade and Baked, Provolone Cheese-Topped French Bread Crostini

Hors d'Oeuvres Enhancements

Oysters Rockefeller (1) Plump Long Island Oyster Topped with Creamy, Pernod-Scented Spinach; Glazed with Sauce Hollandaise, $3.00 per Person
Baked Clams Casino (1) with Fines Herbes, Diced Peppers and Bacon, $1.50 per Person ⁜ Grilled Cheese and Tomato Bisque Shooters (1), $2.00 per Person
Polynesian-Style Shrimp (1) in a Light Tempura Batter; Tossed with Toasted Coconut and Honey, $1.50 per Person
Penn's Crabcake Sliders (1) Served on Freshly Toasted Brioche Bun with Lettuce, Tomato & Inn-Made Remoulade, $4.00 per Person
Gingered Scallops (1) Wrapped in Applewood-Smoked Bacon, $2.00 per Person ⁜ Lobster Corn Dogs (1), $3.00 per Person
Filet à la Oscar (1) Petite Filet Mignon Topped with Jumbo Lump Crabmeat and Green Asparagus Tips; Crowned with Hollandaise, $4.00 per Person
Jumbo Lump Crabcakes (1) with Ginger & Scallions; Lightly Panko-Crusted and Served with a Mango Beurre Blanc, $3.00 per Person
Grilled New Zealand Baby Lamb Chops (1) Accompanied by Inn-Made Mint Sauce, Market Price
Maine Lobster Bisque (1) Creamy and Rich, Perfumed with Cognac and Garnished with a Crème Fraîche Foam; in a Demitasse, $3.00 per Person
Tuna Tartare (1) Diced, Sushi Grade Ahi Tuna Tossed in a Lemon, Caper and Ginger Dressing; with a Kennebec Potato Crisp, $2.00 per Person
Chilled Jumbo Shrimp (1) Served with a Tangy Pepper Vodka Cocktail Sauce, $3.50 per Person ⁜ Lobster Mac & Cheese Spoon (1), $3.00 per Person

Champagne Toast for All!

Fresh Strawberry Garnish with Your Toast $1.00

Salad or Soup Selections

House Salad, Field greens, Romaine, baby spinach, shredded carrots and grape tomatoes; choice of Inn-made dressings
Baby Spinach Salad with applewood-smoked bacon bits, goat cheese, Mandarin oranges with a Champagne vinaigrette
Caesar Salad, Crisp Romaine tossed with Parmesan cheese and lightly roasted garlic croutons in our tangy Caesar dressing
Granny Smith Apple Salad with candied walnuts, sliced strawberries and goat cheese; tossed with field greens in an apple cider vinaigrette $2.00
Arugula Salad with shaved onions, blue cheese crumbles, toasted almonds and sun-dried cherries in a lemon vinaigrette $2.00
Creamy Mushroom Bisque ⁜ Corn Chowder with an applewood-smoked bacon garnish ⁜ Traditional Italian Wedding Soup

Entrées (Choice of 3)	Saturday Day/ Sunday ⁜⁜	Friday Evening ⁜	Saturday Evening ⁜
Chicken Marsala, Scaloppine of pan-seared chicken served with a medley of imported & domestic mushrooms in a savory Marsala wine sauce	$81.00	$91.00	$101.00
Chicken Francaise, Scaloppine of chicken lightly egg-dipped and gently sautéed in a delicate lemon butter sauce; topped with a medley of diced tomatoes and chives	$81.00	$91.00	$101.00
Chicken Florentine, Scaloppine of chicken served with wilted spinach, shiitake mushrooms, roasted red peppers and Muenster cheese; oven-baked and served with a beurre blanc-infused demi-glace	$81.00	$91.00	$101.00
Chicken Fontina, Scaloppine of chicken topped with prosciutto & Fontina cheese; served in a tomato vodka cream sauce	$81.00	$91.00	$101.00
Chicken Caprese, Scaloppine of chicken topped with oven-roasted tomatoes & fresh mozzarella; served with a pesto velouté	$81.00	$91.00	$101.00
Fillet of Tilapia, Pan-seared and served with a lemon brown butter sauce, lightly toasted almonds & fresh chives	$81.00	$91.00	$101.00
Tangerine-Grilled Salmon, Fillet of Atlantic salmon brushed with a tangy tangerine mustard glaze	$87.00	$97.00	$107.00
Lobster & Crab Imperial-Stuffed Salmon, Served with a lemon grass beurre blanc	$90.00	$100.00	$110.00
Jumbo Lump Crabcakes, Accented with ginger and scallions; lightly panko-crusted, pan-seared and served with a refreshing mango coulis	$97.00	$107.00	$117.00
Baked Chilean Sea Bass, On a bed of caramelized leeks with a savory lobster nage	$100.00	$110.00	$120.00
Panko-Crusted Short Ribs, Braised, boneless beef short ribs topped with caramelized leeks, Dijon mustard and panko; on a pool of sauce Bordelaise	$81.00	$91.00	$101.00
Roast Prime Rib of Beef, Served with au jus, crispy fried onions and our tangy sauce béarnaise	$97.00	$107.00	$117.00
Filets Gorgonzola, Two petite filets mignon served with sautéed spinach and roasted red peppers; presented with a blue cheese & beurre blanc-infused demi-glace	$90.00	$100.00	$110.00
Filets Alfredo, Two petite filets mignon crowned with a medley of wild mushrooms, broccoli rabe and smoked bacon; on a pool of creamy Alfredo sauce	$90.00	$100.00	$110.00

Filet Wellington, Topped with mushroom duxelle, wrapped in flaky puff pastry with a savory merlot reduction	$100.00	$110.00	$120.00
Broiled Filet Mignon, Served with caramelized leeks & our tangy sauce béarnaise	$100.00	$110.00	$120.00
Penn's Surf & Turf, (6 oz.) Broiled petite filet mignon; accompanied by two jumbo lump crabcakes accented with ginger and scallions, lightly panko-crusted, pan-seared and served with a refreshing mango coulis	$97.00	$107.00	$117.00
Traditional Surf & Turf, One 6 oz. lobster tail teamed with a 6 oz. filet mignon	$115.00	$125.00	$135.00
Penn's Sampler, One petite filet mignon with a medley of exotic mushrooms and leeks teamed with capon Francaise and a jumbo lump crabcake; served with garlic mashed potatoes and grilled asparagus spears	$92.00	$102.00	$112.00

A Variety of Vegetarian and Gluten-Free Entrées are Available upon Request
All Entrées Served with Choice of Seasonal Fresh Vegetable and Potato Selections & Crusty Italian Rolls with Whipped Butter
Colombian Coffee ⁜ Imported Teas ⁜ Brewed Decaffeinated Coffee
⁜ Friday and Saturday Evening Weddings (5 hours) ⁜⁜ Saturday Day and Sunday Weddings (4 hours)

Wine Service

Your choice of Cabernet, Chardonnay and White Zinfandel served throughout dinner

Custom Appointed Wedding Cake

A Variety of Elegant Styles, Created by our Pastry Chef, in Vanilla or Chocolate Genoise
Layered with Vanilla, Strawberry, Chocolate, Lemon, Raspberry or Almond Mousse and Finished with a European Buttercream;
Served with Raspberry Coulis, Chocolate Sauce and Crème Anglaise and Garnished with a Crisp Almond Tuile and White Chocolate Curls

Optional Dessert Upgrade

Enhance Your Dessert Presentation with His (tuxedo) and Hers (wedding gown)
Chocolate-Dipped Strawberries and Our Renowned French Almond Macaroons $5.00 per person

Amenities

In Addition to the Food and Beverage Items Listed, Your Wedding Reception Package Includes the Following Amenities:
A Color-Coordinated Fresh Floral Centerpiece Created by Our Inn-House Flower Shoppe for Each Guest Table
A Fully Dressed and Decorated Bridal Table with Fresh Floral Arrangement and Silver Candelabra
European White Glove Service Throughout Your Entire Affair ⁜ Floor-Length Tablecloth with an Elegant Rose Damask Overlay
Complimentary Private Tasting for up to 6 Guests
Wedding Coordinator to Conduct Events of the Day So You'll Feel Like a Guest at Your Own Wedding Reception
The Experience, Professionalism and Friendliness of the Staff of the William Penn Inn Assure You
the Ultimate in Food Quality, Exquisite Service and Flawless Coordination of All the Details of Your Special Occasion.

Price Guarantee

All Prices Quoted Herein Are Firm Through March, 2017; Commitments Beyond This Time Period Are Subject to Proportionate Increases to Meet the Increased Costs of Food, Beverages and Other Costs of Operation Existing at the Time of Performance.
A $10.00 Per Person Discount Applies for Weddings Held in January, February and March.

Deposits

To Secure a Date and Time for Your Special Occasion, We Require a Non-Refundable Deposit in the Amount of $2,000.00 for Our Carriage Room or $1,000.00 for Our Surrey Room and a $3,000.00 Deposit for Both Rooms.
Final guest count is due the Wednesday prior to your event.
Final payment is due two days prior to your event.

Notes

++ Please add a 6% Sales Tax and a 20% Service Charge to the Listed Prices

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