



Wedding Packages

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(All Inclusive)

Ballrooms at Boothwyn
1405 Meetinghouse Rd.
Boothwyn, PA 19061

The Austin Room
3729 Chichester Ave.
Upper Chichester, PA 19061

All Inclusive Wedding Package

\$69.95 Per Person

Five Hour Reception
Five Hour Open Bar
Cold Hors D'oeuvres Table*
Choice of Six Tray-Passed Hors D'oeuvres
Buffet or Sit Down Dinner**
Champagne Toast
Italian Bread and Rolls
Wedding Cake
Assorted Fresh Italian Pastries
Dressed Tables and Centerpieces
Linens and Choice of Colored Napkins
China, Silverware, and Glassware
Coffee and Tea Station

*Cold Hors D'oeuvres:

Table includes:
Italian Antipasto Display, Assortment
of Imported & Domestic Cheeses,
Traditional Bruschetta, Vegetable
Crudite & Seasonal Fruit Display

**Buffet Style:

Choice of Salad, Choice of Pasta
Choice of Two Entrees
Choice of Two Vegetables

**Sit Down Dinner:

First Course - Choice of Soup or Salad
Second Course - Choice of Two
Entrees with Starch & Vegetable
Add'l \$3.00/ person for
third entrée selection

All prices subject to 21% Service Fee & 6% Sales Tax (unless tax exempt)
80 People minimum for Wedding Package

Wedding Packages - Sides

Salads

Salads

Tossed Salad
 Caesar Salad
 Spinach Salad
 Spring Mix Salad
 Tortellini Salad
 Orzo & Roasted Veg. Salad
 Tomato Caprese Salad

(Assorted Fruit, Nuts & Cheeses available for any salad)

Vegetables

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Roasted Potatoes
 Scalloped Potatoes
 Mashed Potatoes
 Garlic Mashed Potatoes
 Sautéed Broccoli
 Broccoli with Cheese Sauce
 Spinach w/Garlic & Olive Oil
 String Bean Almondine
 String Bean w/Bacon
 String Beans w/Garlic & Olive Oil
 Vegetable Fried Rice
 Mixed Vegetables
 Glazed Carrots
 Sautéed Zucchini, Squash & Onion Medley

Traditional Stuffing
 Pineapple Stuffing
 Candied Sweet Potatoes
 Add'l \$0.75/ person:
 Broccoli Rabe
 Roasted Asparagus
 String Bean & Potato Medley
 Add'l \$1.00/ person:
 Grilled Vegetables
 Add'l \$1.50/ person
 or available as entrée:
 Eggplant Parmagiana

Pastas

Pastas

Sauces - Pomodoro, Rose, Al a Vodka, Alfredo
 Bascaiola - Peas, Mushrooms and Bacon in a light cream sauce
 Roasted Tomatoes and Sautéed Broccoli with Olive Oil and Parmesan
 Primavera - Sautéed seasonal vegetables with choice of sauce
 Bolognese - Sautéed ground beef, onion and carrots in a pomodoro sauce
 Sautéed Broccoli Rabe over Orrechiette Pasta

Stuffed Shells
 Manicotti

Sautéed Shrimp over Mini Penne or Rice in a Scampi Sauce (add'l \$2.50/ person)
 Sautéed Shrimp, Scallops and Calamari over Mini Penne or Rice in a Scampi Sauce (add'l \$2.50/ person)

Pasta Types

Penne
 Tortellini
 Farfalle
 Rigatoni
 Ravioli

Wedding Packages - Entrées

Poultry

Chicken Piccata
Chicken Marsala
Chicken Apricot
Chicken Parmagiana
Chicken Portobello
Roasted Chicken in Lemon or Wine
Chicken Scaloppini
Mediterranean Grilled Chicken Breast
Chicken Salad
Chicken with Artichoke & Sundried Tomato
in White Wine Sauce
Tuscan Grilled Chicken
Pesto Chicken
Chicken Caprese
Grilled Chicken w/ Asparagus, Mushroom & Onion
Chicken Cordon Bleu
Chicken Capon
Chicken Saltimbocca
Chicken Florentine
Chicken Involtini
Chicken breast stuffed with asparagus and
provolone cheese in white wine & lemon
Chicken Oscar
Chicken breast lightly breaded and topped
with jumbo lump crabmeat and asparagus tips
Roast Turkey Breast

Beef, Pork & Veal

Roast Pork Loin
Pork Loin with a Spinach Stuffing
Grilled Pork Tenderloin with Roasted
Mushroom, Asparagus & Onion
Center Cut Pork Loin
(Grilled or Cutlet Style)
Sausage & Peppers, Sausage Scaloppini
Pineapple Glazed Ham
Bottom Round of Beef
Veal Scaloppini
Sirloin Marsala
Steak Pizzaiola
Strip Loin of Beef
8oz. Filet of Sirloin
(Included for Sit Down Service)
Filet Mignon (add'l \$8.95/ person)
Prime Rib (add'l \$7.95/ person)
Veal Parmagiana (add'l \$2.95/ person)
Veal Saltimbocca (add'l \$2.95/ person)
Rack of Lamb (m.p.)

Fish & Seafood (add'l \$4.50/ person)

Grilled Filet of Salmon
(Included for Sit Down Service)
Stuffed Flounder
(Included for Sit Down Service)
Mahi Mahi with a Mango Pineapple Salsa
Crab Cakes
Stuffed Shrimp

Wedding Packages - Hors D'oeuvres

Vegetable

Pizza w/Basil & Tomato
Spanikopita
Antipasto Skewer
Traditional Bruschetta
Zucchini Bruschetta
Cheese Quesadillas
Mini Eggrolls
Assorted Quiche
Broccoli & Cheese Stromboli
Fried Ravioli
Vegetable Stuffed Mushroom
Roasted Vegetable Skewer
Cauliflower Fritter
Raspberry & Brie Phyllo
Mini Baked Artichoke Dip

Meat

Prosciutto Wrapped Melon
Stromboli
Traditional Meatballs
Meatballs in Wine
Mini Hotdogs
Cheesesteak Eggrolls
Mini Beef Wellington
Sausage & Pepper Skewers
Teriyaki Beef Skewers
Mini Baked Reuben
Mini Arancini
Mini Steak Kabobs (add'l \$1.00/ person)
Baby Lamb Chops (add'l \$2.50/ person)

Dips

Baked Crab Dip
Baked Artichoke Dip
Baked Spinach Dip
Pico Di Gallo w/ Homemade Tortilla Chips
Guacamole w/ Homemade Tortilla Chips

Chicken

Apricot Chicken
Chicken Salad in Phyllo Cup
Chicken, Artichoke & Olive Skewer
Buffalo Chicken
Sesame Chicken
Teriyaki Chicken
Chicken Quesadillas
Chicken Wrapped in Bacon
Baked Chicken & Fontina Phyllo
Chicken Cordon Bleu Bites

Seafood

Stuffed Mushrooms w/ Crab
Shrimp Salad in Phyllo Cup
Crab, Avocado & Tomato in Phyllo Cup
Mini Crab Cakes
Mini Baked Crab Dip
Scallops Wrapped w/Bacon (add'l \$1.00/ person)
Coconut Shrimp (add'l \$1.00/ person)
Shrimp Skewers (add'l \$1.00/ person)
Shrimp Lejon (add'l \$1.50/ person)
Clams Casino (add'l \$1.50/ person)
Assorted Sushi Rolls (add'l \$2.50/ person)
Shrimp Cocktail (add'l \$3.00/ person)

Wedding Packages - Elegant Additions

Elegant Additions

Shrimp and Crab Claw Station (\$6.95 per person)

Chilled Jumbo Shrimp Cocktail & Stone Crab Claws

Deluxe Cold Hors D'oeuvres Station (\$4.95 per person)

International Cheese Display

Cured Meat Display

Asparagus Wrapped with Prosciutto

Chilled Tortellini Salad

Grilled Vegetables

Porchetta Station (\$4.95 per person)

Includes Rolls & Italian Hot Peppers

Pasta Station (\$6.95 per person)

Choice of Three Pastas and Sauces

Specialty Pastas also available

Intermezzo (\$4.95 per person)

Citrus Sorbets to be served between your salad and entrée course

To cleanse your palate

Dessert Station (\$4.95 per person)

New York Style Cheesecake

Tiramisu

Strawberry Shortcake

Black Forest Cake

Limoncello Cake

Red Velvet Cake

Fresh Fruit Medley

Chocolate Covered Fruits

Chocolate Fountain (\$4.95 per person)

With all the goodies

Ice Cream Station (\$4.95 per person)

Four Assortments of Ice Cream

Plentiful Toppings and Whipped Cream

Uplighting - \$20.00 Per Light

Ice Carvings Available - \$250 Minimum Cost

Strawberry Filled Champagne Glasses Available

Cappuccino and Espresso Bar Available

All Requests Can be Accommodated