

# Emerald Wedding Package

Five hour reception • Floor length linen • Complimentary suite for the Bride and Groom

## HORS D'OEUVRES

*Choice of six items and Cheese Display*

Tomato & Mozzarella Bruschetta  
Olive & Goat Cheese Bruschetta  
Fresh Fruit Kabobs  
Bacon wrapped Scallops  
Lump Crab stuffed Mushrooms  
Cocktail Franks en Croute  
Assorted Mini-Quiche

Swedish Meatballs  
Spanikopita  
Pear & Roquefort en Phyllo  
Chicken & Cheese Quesadilla  
Coconut Shrimp  
Sesame Chicken Tenders

Prosciutto wrapped Asparagus  
English Cucumber Bite with Veggie Dip  
Chicken & Lemongrass Potstickers  
Gruyere & Bacon Palmiers  
Raspberry & Almond Brie Filo  
Quince & Mango Stars  
Lobster Cobbler Mini-Tart

## THREE COURSE DINNER

*Served with freshly baked rolls and butter, house salad, lemon intermezzo,  
our chef's choice of accompaniments and Cafés Richard coffee and tea*

### Selection of Two Entrees - plus vegetarian option

Sliced Roast Sirloin  
Slow roasted, hand-carved sirloin  
with a red wine demi-glace

Chicken Française  
Egg-battered breast of chicken with  
basil and parmesan in a lemon caper sauce

Pan Roasted Striped Bass  
Drizzled with cilantro infused oil

Pecan Crusted Chicken  
Pecan-crusted breast of chicken  
in a peach brandy glaze

Chicken Marsala  
Breast of chicken with a  
marsala mushroom sauce

Pan Seared Filet of Salmon  
Served over a warm cremini mushroom salad  
with lemon dill beurre blanc

Eggplant Napoleon  
Layers of grilled eggplant, roasted red  
peppers, oven dried tomatoes,  
fresh mozzarella, basil leaves, grape tomato,  
pesto, pine nuts and balsamic glaze

Filet Mignon  
Seven-ounce USDA filet of beef  
with a red wine demi-glace  
(\$10 additional charge)

## BEVERAGES

*Signature Gold Wine & Spirits Collection • Champagne Toast - Verdi Spumante*

### FOUR HOUR OPEN BAR

**with Premiere Upgrade** (*Martinis, Manhattans, Bellini's and Cosmopolitans*)



Hotel  
Bethlehem

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