

Sapphire Wedding Package

Four hour reception • Floor length linen

HORS D'OEUVRES

Choice of four items with Cheese Display and Garden Crudités with Herb Dip

Plum Tomato & Mozzarella Bruschetta
Olive & Goat Cheese Bruschetta
Cocktail Franks en Croute

Assorted Mini-Quiche
Swedish Meatballs
Spanikopita
Chicken & Cheese Quesadilla

Sesame Chicken Tenders
English Cucumber Bite with Veggie Dip
Prosciutto wrapped Asparagus

TWO COURSE DINNER

Served with freshly baked rolls and butter, house salad, 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

Chicken Marsala
Breast of chicken with a
marsala mushroom sauce

Broiled Tilapia
Served over a tomato tarragon salad
with a warb herb vinaigrette

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

BEVERAGES

Signature Silver Wine & Spirits Collection • Champagne Toast – Verdi Spumante

THREE HOUR OPEN BAR



Hotel
Bethlehem

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