



WILLOWS
THE
AT HISTORIC STRASBURG

1500 Historic Drive, Strasburg, PA 17579

717-687-7979 ext. 2

info@willowshistoricstrasburg.com

www.willowshistoricstrasburg.com

Dear Wedding Couple,

Congratulations! Planning a wedding is an exciting time, and it is our goal to make the entire process stress free. We desire to help you create the wedding you have imagined.

The Willows at Historic Strasburg is tucked away among the rolling fields and perfect splendors of Lancaster County. The Willows Ballroom, Courtyard, and Fireside Tavern Restaurant offers the complete package! We provide the ideal setting for your entire wedding event; from the bridal shower and rehearsal dinner, to the ceremony and reception, as well as the after party. With our years of experience and professionalism, we will help to create your dream wedding, giving you the most amazing and memorable experience for you and your loved ones.

The Willows at Historic Strasburg is unique from other venues in that we do not charge a rental fee for the Ballroom. Our food and beverage packages are here for your review. We simply require that you select one of our 4 food packages, served or buffet style, and one of our 4 beverage packages. You may add additional items and details to make the day yours. Please keep in mind that you are not limited to these menus. We have a very creative chef who can design a custom menu to fit your tastes. We also offer a complimentary tasting, 4 months prior to your wedding day.

Our wedding packages require a minimum of 100 guests for Fridays and Saturdays. We also offer a 5% discount for a Friday wedding on a non-holiday weekend. Should you desire a more intimate wedding with fewer guests and less details, please contact us to discuss other available banquet options.

If you choose the Willows at Historic Strasburg as your wedding location, you will not be disappointed. While our trained executive chef prepares a delicious meal, our onsite, detail-oriented coordinator and conscientious staff will attend to your every need. When your day draws to a close, you and your guests can retire to either the Clarion Inn or the Holiday Inn Express, both conveniently located within walking distance for you and your guests.

Should you have any questions or interest in setting up a tour of our facility, please do not hesitate to contact us at either the email address or the phone number below. It would be our pleasure to work with you to create your special day!

With Our Sincere Congratulations,

Amanda Kramer

Director of Events

(717) 687-7979 ext. 2

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Wedding Packages Include

Weddings require a minimum of 100 guests on Fridays and Saturdays

- * Complimentary use of the Bridal Lounge for three hours prior to the on-site ceremony and one hour after the reception
Additional hours are 75.00 per hour
- *Pre-scheduled one-hour rehearsal practice for onsite wedding ceremonies, scheduled as close to your wedding day as possible
 - *Centerpieces for Guest Tables: Hurricane Globe with a White Taper Candle on a Mirror
 - *Table Numbers
 - * Floor Length Ivory Linens and Napkins
 - *All tables, chairs, china, glassware, and flatware for your reception
 - *Gold-Chivari Chairs
 - *Hors d'oeuvres during cocktail hour
 - *Traditional Champagne Toast or Sparkling Cider Toast with no corkage fee
 - *Slicing and Cutting of your wedding cake or dessert with no cutting or plating fee
- *Complimentary placement of your favors, centerpieces and place cards, so you have less to worry about on your wedding day
 - *No banquet space or room rental charge
 - *Access to our picturesque grounds for photographs
 - *Day of Coordinator
Experienced Wedding Specialist to Coordinate your Reception
 - *Diagrams and spreadsheet for seating arrangements
 - *Complimentary tasting and detailing done 4 months prior to the wedding
- *While we are owned independently from the on-site hotels, we do give a 75.00 credit to go towards a room at the hotel of your choice

The Platinum Wedding Package 2025 Pricing

75.95 Per Person Plus 6% Sales Tax & 20% Service Charge
++ Additional cost may apply

~Stationary Hors d'oeuvres ~

Chilled fresh seasonal fruits and berries with flavored yogurt dipping sauce
Garden vegetable crudites including grilled and marinated vegetable selections and dipping sauce
International and domestic artisan cheeses with crackers, French bread, and mustard
Smoked salmon display: Served with capers, chopped red onion, diced hard-boiled egg, dill sauce, and rye bread

~Passed Hors d'oeuvres~

(Choose 4)

Thai chicken skewers with peanut dipping sauce
Cheesesteak spring rolls with sweet chili dipping sauce
Raspberry brie en croute
Poached asparagus wrapped in Prosciutto
Honey glazed fresh pineapple wrapped in apple wood smoked bacon
Vegetarian spring rolls with sweet chili dipping sauce
Mini assorted quiche to include: caramelized onion & goat cheese, bacon & Swiss, lobster & Fontina
Sirloin meatballs with Gorgonzola demi sauce
Fresh mozzarella and tomato bruschetta

Cocktail Hour -Additional Hors d'oeuvres Enhancements are Available
-See the Enhancements Page

~First Course~

(Choose 1)

Minted seasonal fruit salad
Creamy blue crab and sweet corn chowder ++
Sherried lobster bisque ++
Champagne Scallop
Tomato bisque with mushrooms, cheese, and croutons ++
Manhattan style crab chowder ++
Chicken corn soup
Classic potato leek soup with chive garnish

~Salad Course~

(Choose 1)

Mixed baby greens with tomatoes, carrots, cabbage, radishes, and aged balsamic vinaigrette
Classic Caesar salad with Asiago cheese and croutons
Baby spinach salad with bacon, mushrooms, tomatoes, hard-boiled egg, and poppy seed dressing

~Entrée Course~

(Choose 1)

Apricot glazed Atlantic salmon filet
Twin jumbo lump crab cakes ++
Baked salmon filet with champagne butter sauce
Pan seared chicken with a mushroom marsala sauce
Breaded chicken cordon bleu
Petite filet of beef -prepared medium ++

Any entrees can be made into combination dinners for no additional cost
3.00 up-charge for two separate entrée choices on a served dinner

All entrees served with the Chef's selection of appropriate starch and vegetable unless otherwise specified
Coffee Station is included- Coffee, Decaf and Hot Tea

The Gold Wedding Package 2025 Pricing

69.95 Per Person Plus 6% Sales Tax & 20% Service Charge
++ Additional cost may apply

~Stationary Hors d'oeuvres~

Chilled fresh seasonal fruits and berries with flavored yogurt dipping sauce
Garden vegetable crudités including grilled and marinated vegetable selections and dipping sauce
International and domestic artisan cheeses with crackers, French bread, and mustard

~Passed Hors d'oeuvres~

(Choose 3)

Thai chicken skewers with peanut dipping sauce
Cheesesteak spring rolls with sweet chili dipping sauce
Raspberry brie en croute
Poached asparagus wrapped in Prosciutto
Honey glazed fresh pineapple wrapped in apple wood smoked bacon
Vegetarian spring rolls with sweet chili dipping sauce
Mini assorted quiche to include: caramelized onion & goat cheese, bacon & Swiss, lobster & Fontina
Sirloin meatballs with Gorgonzola demi sauce
Fresh mozzarella and tomato bruschetta

Cocktail Hour- Additional Hors d'oeuvres Enhancements are Available
-See the Enhancements Page

~Salad Course~

(Choose 1)

Classic Caesar salad with asiago cheese and croutons
Mixed baby greens with tomatoes, carrots, radishes, and aged balsamic vinaigrette
Baby spinach salad with bacon, mushrooms, tomatoes, hard-boiled egg, and poppy seed dressing

~Entrée Course~

(Choose 1)

Apricot glazed Atlantic salmon filet
Baked salmon filet with champagne butter sauce
Pan seared chicken with a mushroom marsala sauce
Breaded chicken cordon bleu
Herb crusted chicken with picatta sauce
Roasted pork loin with apple glaze
Slow roasted braised beef with port wine demi

***Any entrees can be made into combination dinners for no additional cost ***
3.00 up-charge for two separate entrée choices on a served dinner

All entrees are served with the Chef's selection of appropriate starch and vegetable unless otherwise specified.
Coffee Station is included- Coffee, Decaf and Hot Tea

Wedding Buffet Packages

2025 Pricing

Add 6% Sales Tax and 20% service charge

The couple will be served at the head table

++Additional cost may apply

\$61.95 per person, choose: 3 Entree Items

\$56.95 per person, choose: 2 Entrée Items

~Stationary Hors d'oeuvres~

Domestic cheese display with assorted crackers

Chilled fresh seasonal fruit display

Farm fresh vegetable crudités with dipping sauce

Cocktail Hour Additional Hors d'oeuvres Enhancements are Available

-See the Enhancements Page

~Served Salad~

(Choice of 1)

Traditional Caesar salad with shaved parmesan cheese and garlic croutons

House mixed green salad with tomatoes, carrot, radishes, and aged balsamic vinaigrette

~Cold Items~

(Choice of 2)

Lancaster County style potato salad with Dijon laced dressing

Roasted red skinned potato salad with pickled red onions and red wine vinaigrette

Mediterranean style pasta salad with artichokes, Kalamata olives, feta cheese, cucumbers and roma tomatoes

Pennsylvania Dutch style sweet macaroni salad

Pennsylvania Dutch style creamy coleslaw

Southwestern roasted corn and black bean salad

Broccoli, bacon, and cheddar salad

Cheese tortellini salad with fresh mozzarella, tomatoes, and basil

Marinated asparagus, roasted pepper salad with balsamic glaze

Tomato and fresh mozzarella salad with fresh basil, extra-virgin olive oil, and balsamic vinegar (Seasonal)

Roasted red pepper & mozzarella salad

Sesame poached baby green bean salad with sweet teriyaki marinade

~Hot Entree Items~

Apricot glazed salmon filet with wilted spinach

Baked salmon filet with champagne butter sauce

Baked crusted cod with a shrimp Newburg sauce

Herb crusted chicken medallions with Piccata sauce

Pan seared chicken with mushroom marsala sauce

Chicken parmesan with penne pasta

Roasted pork loin with a caramelized onion and apple glaze

Roasted pork loin with bacon jam

Slow braised beef with port wine demi and caramelized onions

Char grilled flank steak with grape tomatoes and wild mushroom sauce

~Vegetable/Starch/Grains~

(Choice of 3)

Corn O'Brian- bacon & red peppers

Green Beans

Glazed Baby Carrots

Seasonal Vegetable Medley

Roasted Vegetables

Vegetable Ratatouille

Wild Rice Pilaf

Rice Pilaf with Vegetables

Au Gratin Potatoes

Mashed Sweet Potatoes

Garlic Mashed potatoes

Roasted Red Skin Potatoes with Rosemary

Red Skinned Mashed Potatoes

Roasted Fingerling Potatoes

Coffee Station is included- Coffee, Decaf and Hot Tea

Beverage/Bar Requirements- 2025 Pricing

Bartenders are required at all functions when alcohol is purchased for consumption

All bartenders are furnished at no charge for a bar package

The bar is closed during dinner service and one half hour before the end of the reception

All prices are subject to a 20% service charge

Bar packages are for four hours

Premium Brand Liquor Package

38.00 per person for four hours

7.00 per person for each additional hour

Premium Brand Liquors to include: Kettle One, Grey Goose, Stolli Flavored Vodka, Captain Morgan, Bacardi, Hendricks Gin, J. Walker Red, J. Walker Black, Crown Royal, Makers Mark, Amaretto DiSaronno, Patron, Kahlua, Baileys, Peach Schnapps

Wine: Silver Gate| California –Cabernet Sauvignon, Pinot Noir, Chardonnay, White Zinfandel, Moscato, Pinot Grigio

Beer: Yuengling Lager and a choice of either Coors Light or Miller Lite

Non-alcoholic Beverages: Coke, Diet Coke, Sprite, Ginger Ale, Unsweetened Iced Tea, Lemonade

House Brand Liquor Package

34.00 per person for four hours

6.25 per person for each additional hour

House Brand Liquors to include: Absolute, Vodka Flavors, Tanqueray, Bacardi, Captain Morgan, Malibu, Dewars, Jim Beam, Jack Daniels, Seagram's 7, Southern Comfort, Jose Cuervo, Amaretto Di Amore, Peach Schnapps

Wine: Silver Gate| California –Cabernet Sauvignon, Pinot Noir, Chardonnay, White Zinfandel, Moscato, Pinot Grigio

Beer: Yuengling Lager and a choice of either Coors Light or Miller Lite

Non-alcoholic Beverages: Coke, Diet Coke, Sprite, Ginger Ale, Unsweetened Iced Tea, Lemonade

Beer, Wine and Soda Package

28.00 per person for four hours

5.00 per person for each additional hour

Wine: Silver Gate| California –Cabernet Sauvignon, Pinot Noir, Chardonnay, White Zinfandel, Moscato, Pinot Grigio

Beer: Yuengling Lager and a choice of either Coors Light or Miller Lite

Non-alcoholic Beverages: Coke, Diet Coke, Sprite, Ginger Ale, Unsweetened Iced Tea, Lemonade

Tea Totalers Package

8.95 per person for four hours

2.75 per person for each additional hour

Freshly Brewed Unsweetened Iced Tea, Lemonade

Soda: Coke, Diet Coke, Sprite, Ginger Ale

Cash bar is included for no additional cost – please advise

Additional Beer Choices

Please ask about the cost to replace one of the included beer choices with any of the following:

Levante Cloudy & Cumbersome

Troegs Sunshine Pilsner

Harpoon UFO White

Sam Adams Seasonal

Great Lakes Edmund Fitzgerald

Or ask about a different beer of your choice!

Additional Items

Alcohol Punch - \$85.00 per gallon

Sparkling Punch - \$40.00 per gallon

Fruit Punch - \$30.00 per gallon

~Commonly Asked Questions~

Does The Willows have minimum guest counts?

Weddings require a minimum of 100 guests on Fridays and Saturdays

Does The Willows offer discounts?

5 % Discount off the food total for weddings held on Fridays

This excludes holiday weekends including Memorial Day weekend, July 4th weekend, and Labor Day weekend

What additional fees are involved if any?

Ceremony Fee - Inside or Outside is 750.00

Outdoor chair rental (white garden chair) fee is \$4.00 per chair, including set up and tear down

We do offer several services to enhance your reception- please see the enhancements pages

What is the timing for the day?

Reception start times are flexible - a 5 hour period is included with each package

An additional hour reception time will be billed at 750.00 per hour

Bar packages are for 4 hours – the bar will close ½ hour for dinner service and ½ hour before the end of reception –

Additional hour bar packages are listed on the bar page

When is the rehearsal practice for the onsite ceremony?

For all booked ceremonies your complimentary one-hour rehearsal time will be scheduled as close to your wedding day as possible. The day and time will be based upon availability. Because of this please be aware that your rehearsal time might not be the day before your wedding.

Can you host our rehearsal dinner?

Yes, The Fireside Tavern Restaurant, which is on site, has private rooms available to book for rehearsal dinners. These rooms can be booked depending on availability, group size, and handicap accessibility.

If the rehearsal dinner is booked on site as well as the reception the private room cost of 200.00 will be waived

Is The Willows Handicap Accessible?

The Ballroom and Courtyard are handicap accessible

On premise, The Fireside Tavern Restaurant is handicap accessible, however the upstairs private dining rooms are not handicap accessible

Does The Willows have dollar minimums?

No. However, you are required to choose a food package and a beverage package and have a minimum of 100 guests on Fridays and Saturdays.

Can we reserve overnight rooms for our guests?

Yes! Please contact the Clarion at 717-687-7691 or The Holiday Inn at (717) 455-4700, both on premise, to check availability and set up a room block

The Willows and The Fireside Tavern Restaurant are not affiliated with either hotel

Can you use an outside caterer?

No, we are a full-service restaurant that provides this service to you. However, you may certainly select a bakery of your choice for your cake or dessert.

Can The Willows recommend vendors, (florist, photographers, music and bakeries)?

Yes, we can provide you with a list of vendors that we recommend. However, couples may choose to use vendors not on the list at no additional cost

How many people can The Willows accommodate?

Up to 300 for a Served Meal or 275 for a Buffet

How many weddings are hosted in one day?

The Willows hosts one wedding in the ballroom per day. Couples may choose what time they'd like to begin their ceremony or reception.

What is the "Hold" policy?

The Willows can hold a date up to 10 days at no cost. At the end of the 10-day period we will release the date or reserve the date for you with the reception deposit of 2500.00 and signed Terms of Agreement.

The Willows

Policies and Procedures

1. A non-refundable deposit of 2500.00 is expected one (1) week after receiving contract unless otherwise agreed upon. 1/2 of the expected total is due 90 days prior to the event, final balance of expected total is due three (3) weeks prior to the event. You may have additional charges due if special services are requested for your event. In the event of a breach of contract by the Host, The Willows may keep the deposit and will charge related damage costs to the Host. All price quotes will be finalized 90 days prior to date of the event. Please sign and return copy with the deposit to verify contract.
2. The Willows will need a credit card on file for any additional charges that may be incurred during the event, including any damage done to the property. Please Note: We reserve the right to charge your credit card the appropriate cost for any items damaged. You will be held responsible for your guests' behavior.
3. Full Payment is expected upon receipt of the invoice. The price per person does not include 6% Pennsylvania Sales Tax, or 20% Taxable Service Charge. All listed prices are for cash or personal check. A 3.4% convenience fee is added for all credit card payments. There is a fee of 50.00 for any returned checks.
4. A fairly accurate guest count should be estimated at booking time. The Host agrees to inform three (3) weeks before event with approximate count and again five (5) business days before event of a guaranteed final number of guests.
5. Weddings require a minimum of 100 adult guests on Fridays and Saturdays. You will be billed for these counts if you fall below the requirement.
6. The Host agrees to begin the event as close to the scheduled time as possible. Your DJ/Band, Photo booth vendors have one hour after the end of the reception to vacate the premise otherwise you, the host, will be charged an additional fee of 200.00 per hour.
7. Expected costs for a party: food package and beverage package, tax, taxable service charge, and extras. Extras might include, but are not limited to: 3.00 up-charge for two entrée choices on a served dinner, ceremony fees, garden chair rental, flowers, music, special linens, tents, fountains, and/or additional time beyond five (5) assigned hours (additional time will be billed at the rate of \$750.00/hr.) Prices for rental items will be quoted and arranged 30 days prior to event.
8. You are required to pick a food package and a beverage package. Reception is a 5 hour package and the bar is a 4 hour package. The bar closes during dinner and 1/2 hour before the end of the event. Friday and Saturday weddings require an end time of 11:00pm or before.
9. Prices are subject to change up to 60 days prior to function based on market fluctuation.
10. Valid ID is required for all guests consuming alcoholic beverages. Anyone without ID and whose age is determined to be questionable will be denied service regardless of age. We reserve the right to request ID from anyone seen consuming alcohol, and to ask anyone to leave the function and property for violation of the law and property policies. We reserve the right to deny alcohol when deemed appropriate.
11. In Pennsylvania, persons under the age of 21 may not consume alcoholic beverages. Management reserves the right to request proper identification. Host agrees to cooperate fully with The Willows' efforts to comply with and to enforce all such applicable rules, regulations and codes.
12. Smoking is not permitted in any indoor areas.
13. There is a space rental fee for the outside courtyard area for ceremonies and/or cocktail hours. The Willows reserves the right to cancel the outside area if the grounds are not suitable due to inclement weather conditions or if it will be destructive to the grounds for future events.
14. The Willows agrees to assume responsibility for the staff and equipment. The Host agrees to assume responsibility for any and all damages caused by any guest, invitee, hired vendors, or other person attending the function.
15. A cleaning fee may be applied to your invoice for any of the following, but not limited to: human waste and vomit, glitter, flower petals, feathers, and bird seed used in the building.
16. No outside food, beverages or alcohol is permitted, unless arranged with manager ahead of time. All remaining food is property of Fireside Tavern and cannot be taken off premise due to liability.
17. The Bridal Lounge- is included in all on site wedding ceremonies. This room is reserved for 3 hours prior to the ceremony and one hour after the reception. The Bridal lounge is an area for you and your wedding party to gather and to dress. Additional time can be made available, with preapproval. There is an additional cost of 75.00 per hour. We are a full service restaurant; we can provide you with any food and beverages during this time. There is no outside food, beverages, or alcohol to be brought in unless arranged with a manager ahead of time. Please ask to see our Bridal menu.
18. All cancellation notices shall be written and will be effective on the date of receipt by The Willows. Customer agrees to pay as liquidated damages and not as a penalty, a cancellation fee based on the schedule set forth below. Customer expressly acknowledges that the cancellation fee represents a reasonable estimate of the actual damages The Willows would sustain for Customer's breach of the event agreement.
19. A 75.00 credit will be given on the invoice to put towards a room at one of the hotels that evening. Fireside does not handle any booking of rooms. This credit will be applied on your final invoice.
20. For all booked ceremonies, your complimentary one-hour rehearsal time will be scheduled as close to your wedding day as possible. The day and time will be based upon availability. Because of this, please be aware that your rehearsal time might not be the day before your wedding.
21. Date changes and transfer requests must be made in writing. Upon receipt of the written date change there will be a Transfer Date Fee of 500.00 due within two weeks of the written request. All date changes must be made within a year of the original date.



Additional Items to Enhance your Event

2025 Pricing

Please add 6% sales tax and 20% taxable service charge to all pricing.

~Outdoor Cocktail Hour~

400.00

Include 4 high top tables
4 tables with chairs and ivory linens

~High Top Tables~

7.00 per table

To enhance your cocktail hour

~Outdoor Cocktail Hour Bar Set Up~

350.00

An outdoor bar set up for the outdoor cocktail hour

~Chocolate Fondue Station~

8.00 per person

For a 1 hour period

Includes Fresh strawberries, cubed pineapple, pretzels, marshmallows, graham crackers, and pound cake

~Ice Cream Sundae Bar~

7.00 per person

For a 1 hour period

Includes Vanilla Ice Cream Balls, sprinkles, peanuts, Oreo topping, Reese's peanut butter crumbles, cherries, whipped cream, caramel topping, chocolate syrup

~Venetian Buffet~

10.00 per person

For a 1 hour period

Requires a minimum of 50 guests

Includes small bite sized/miniature desserts and pastries... Lemon Squares, Pecan Diamonds, Cookies, Strawberries, Fresh Fruits, Cheesecakes, etc.

~French Fry Bar~

9.00 per person

For a 1 hour period

Crispy fries with toppings to include....

Ketchup, Mustard, Vinegar, Salt, Pepper, Ranch, Old Bay, Cheese Sauce, Bacon, Scallions

~Wine Pour~

10.00 per person for house wines

An offering of red or white wine after the salad course has been served

Pricing is dependent upon the wine that is chosen

~Gold Chargers~

1.00 per charger

One for each guest place setting to enhance the guest tables
They will be removed from the tables after dinner service

~Gourmet Coffee Station~

7.00 per person

Regular and Decaf coffees with assorted creamers, chocolate shavings, whipped cream, cinnamon sticks
Hot tea with lemons

~Sorbet Intermezzo~

5.00 per person

Enhance your served dinner
Chilled Sorbet – Lemon, Raspberry or Mango
Served prior to the entrée course

~Hors d'oeuvres~

For a 1 hour maximum time period
Please ask about our Butlered and Stationary Hors d'oeuvres menus

~Sangria Station~

65.00 per gallon

For a non-wedding event
This would include both white and red sangrias along with assorted fruits, glassware, straws, etc.

~Mimosa Station~

3.00 per person plus 18.00 per bottle of champagne

For a non-wedding event
This would include assorted juices and fruits along with our house champagne, glassware, etc.

~Champagne Toast~

4.00 per person

For a non-wedding event
House champagne served as a toast to the event

~Berry Enhancement~

3.00 per person

Add a sliced strawberry, blueberry, blackberry or raspberry to enhance your champagne toast

~Sparkling Cider Toast~

3.00 per person

For a non-wedding event
Sparkling Cider served as a toast to the event



~Bridal Lounge Food~

2025 Pricing

Prices are based per person

Please add 6% sales tax and 20% taxable service charge to all pricing.

Delivery Time and Amount of People will be needed prior to the wedding day

~Assorted Wrap Tray~

An assortment of Sliced Ham, Sliced Turkey, Chicken Salad, Chicken Caesar and Vegetarian
Served with coleslaw and chips
9.95 per person

~Assorted Sandwich Tray~

An assortment of Sliced Ham, Sliced Turkey, Chicken Salad, and Vegetarian
Served with coleslaw and chips
9.95 per person

~Chips and Dip~

Tortilla Chips
Served with Salsa and Guacamole
2.95 per person

~Vegetable Crudités~

Served with Peppercorn Ranch dipping sauce
3.25 per person

~Domestic Cheese Display~

Served with Dijon Mustard and an assortment of Crackers
2.95 per person

~Domestic and Imported Cheese Display~

Presented both cubed and wedged
Served with Dijon Mustard and an assortment of Crackers
6.95 per person

~Fresh Fruit Display~

Assorted Seasonal Fruit Display
Served with light yogurt dipping sauce
3.50 per person





Passed Hors d'oeuvre Enhancements

2025 Pricing

**Please add 6% sales tax and 20% taxable service charge to all pricing
200.00 private room fee required**

Add up to a maximum of 6 of the following items to enhance your menu

Your selections are based on a one-hour period.

Passed Hors d'oeuvres must be used in conjunction with a meal

All item pricing below is based on 50 pieces

Mini Pita Pizzas	45.00
Spanakopita Triangles	75.00
Swedish Meatballs	59.00
Meatballs tossed in Jack Daniels BBQ Sauce	65.00
Cucumber Rounds topped with Chicken almondine	55.00
Mini Quiche – Broccoli and Cheddar	75.00
Tomato Basil Bruschetta on crostinis	55.00
Vegetarian Spring Rolls with Sweet Chili Sauce	55.00
Deviled Eggs with Chives	45.00
Mini Franks in a Blanket with Spicy Mustard	75.00
Red Skinned Stuffed Potatoes with Cheddar Cheese & Bacon	75.00
Pineapple Wrapped in Bacon	55.00
Mozzarella Sticks with Marinara	70.00

All items below are based on per piece pricing

Raspberry and Brie with Almonds	2.75
Thai Chicken Skewers with Peanut Sauce	2.50
Shrimp Wrapped in Bacon	2.75
Scallops Wrapped in Bacon	2.95
Mushrooms stuffed with Crabmeat	3.25
Stuffed Mushrooms with Sausage and Fennel	2.95
Coconut Shrimp with Marmalade	2.75
Miniature Lump Crab Cakes with seasoned tartar	4.25
Poached Asparagus Wrapped in Prosciutto	2.95
Philadelphia Cheese Steak Spring Rolls with Marinara	2.95
Cucumber Rounds with Smoked Salmon and Dill	3.25



Stationary Hors d'oeuvre Enhancements

2025 Pricing

Please add 6% sales tax and 20% taxable service charge to all pricing
200.00 private room fee required

Add any of the following items to enhance your menu
Your selections are based on a one-hour period
Stationary Hors d'oeuvres must be used in conjunction with a meal

~Vegetable Crudités~

3.25 per person
Served with Ranch dipping sauce

~Domestic Cheese Display~

2.95 per person
Served with Dijon Mustard & an assortment of Crackers

~Domestic & Imported Cheese Display~

6.95 per person
Presented both cubed and wedged
Served with Dijon Mustard & an assortment of Crackers

~Fresh Fruit Display~

3.50 per person
Assorted Seasonal Fresh Fruit Display
Served with a light yogurt dipping sauce

~Smoked Salmon Display~

85.00 per side – serves 25 guests
Served with Capers, Chopped Red Onion, Diced Hard-boiled Egg, Dill Sauce & Rye Bread

~Antipasto Display~

6.95 per person
Assorted Salamis, Capicola, Sopressata, Provolone and Mozzarella Cheeses, Mediterranean Olives, Marinated Artichoke Hearts, Sundried Tomatoes, Roasted Red Peppers, Pepperoncini, Roasted Garlic & Fresh Basil

~Trio of Dippers~

55.00 – serves 25 guests
Fresh Bruschetta, Classic Hummus & Olive Tapenade
Served with Grilled Pitas & Crostini

~Baked Brie~

65.00 per wheel – serves 25 guests
With Raspberry Compote with Assorted Crackers & Baguettes

~Spinach & Artichoke Dip~

65.00 – serves 25 guests
Served with Grilled Pitas & Baguettes

~Crab Dip~

195.00 – served 25 guests
Served with Grilled Pitas & Baguettes

~Nacho Bar~

5.50 per person
Tortilla Chips served with Seasoned Beef, Cheddar Cheese Sauce, Diced Tomatoes, Black Olives, Diced Onions, Guacamole, Salsa, & Sour Cream

~Meatballs~

Choice of 1 flavor
2.95 per person
Bourbon– BBQ Bourbon Sauce
Marinara
Swedish– Sour Cream Sauce

~Steamed Shrimp~

75.00 for 50 shrimp
Peeled and De-veined