



McLaughlin
Group Wedding
Package

Our Specially
Designed
"Inclusive"
Wedding Day
Package:
SILVER

Silver Package \$100 Per Person Includes the Following:

- ◇ 5-hour wedding reception
- ◇ 5-hour premium open bar and champagne toast
- ◇ Deluxe buffet with Carving Station
- ◇ Choice of floor length table linens White or Ivory & Napkin color
- ◇ Coffee, tea, and soda
- ◇ Private menu tasting; booked 1 month in advance (*Chef's Choice*)
- ◇ Maître d' service throughout your special day
- ◇ Staffed coatroom (seasonal)
- ◇ Complimentary guest parking with security assistance

Cocktail party

- ◇ Hors d'oeuvres passed
- ◇ 4 selections 1 hour: \$16pp/ 1.5 hours: \$22pp/ 2 hours: \$28pp
- ◇ 6 selections 1 hour: \$24pp/ 1.5 hours: \$30pp/ 2 hours: \$36pp
- ◇ 8 selections 1 hour: \$32pp/ 1.5 hours: \$41pp/ 2 hours: \$48pp

Meat/Chicken

- ◇ Wagyu Beef Sliders, swiss, yakitori glaze (*\$2pp*)
- ◇ Vietnamese Street Chicken. Satay, fish sauce caramel, lime
- ◇ Short Rib Crostini, white bean-roast garlic spread
- ◇ Wagyu Hot Dog, puff pastry, smoked mustard (*\$2pp*)
- ◇ Black Pepper Beef Dumpling, black vinegar
- ◇ Pork Pot sticker, soy
- ◇ Lamb Meatballs, green yogurt, mint, dates
- ◇ Tennessee Style Hot Chicken Sliders, ranch, pickles

Fish/Seafood

- ◇ Crab-Avocado Crostini
- ◇ Kampachi Ceviche, mango, yuzu kosho ponzu
- ◇ Shrimp Taco, radish, chili, avocado
- ◇ Cod Brandade Cakes, gribiche sauce
- ◇ Clams Casino
- ◇ Tuna Tartare, avocado, chili oil, rice pearl (*\$2pp*)
- ◇ Lemongrass Poached Shrimp Cocktail

Vegetarian

- ◇ Avocado Crostini, manchego
- ◇ Tempura Cheese Curds, yum-yum sauce
- ◇ Tomato Soup Shooter, grilled cheese
- ◇ Ricotta Crostini, roast olive, tomato
- ◇ Macaroni & Cheese demitasse cups

Vegan

- ◇ Truffled Potato & Leek Shooter
- ◇ Eggplant Satay, miso caramel
- ◇ Crispy Tofu, mizuna pesto, miso caramel

Gluten Free

- ◇ Crispy Tofu, mizuna pesto, miso caramel
- ◇ Eggplant Satay, miso caramel
- ◇ Oyster Mushroom Satay
- ◇ Shrimp Skewer, saffron-garlic oil

Hors d'oeuvres Stations**Antipasto** (\$20pp)

Towne House- Ridley House seasonal wood fired vegetables

Traditional Italian cured meats

Cheese Display

Pick any 3 cheeses (\$20pp)

Brie, Maytag, Blue, Morbier, Manchego, Clothbound Cheddar, Sharp Provolone, Aged Gouda, Sharp Cheddar, Goat Cheese, sheep's milk, fig jam, preserves, honey, crostini, crackers

Satay

Select 4 (\$15pp)

Short Rib, Chicken, Prawn, Swordfish, Salmon, Oyster Mushroom, Asparagus, Bacon, Scallop, Pork Belly Scallion

Potato Bar (\$15pp)

Bacon bits, Scallions, Sour Cream, Cheddar Cheese, Jalapeño Salsa, Beef Chili Cheese Sauce, Pulled Pork, Roasted Peppers, Buffalo Pulled Chicken, Sweet Potato Mash, Yukon Gold Mashed

Sliders

Select 3 (\$25pp)

Crispy Pork Belly, California Chicken, Angus Beef, Rock Shrimp, Pastrami, Tofu

Pasta (\$15pp)

(Rigatoni, Orecchiette, Farfalle)

Roasted Tomato Sauce, Pesto Sauce, Bolognaise

Shaved Parmesan, Cherry Tomato, Spring Onions, Chopped Basil, Mixed Olives

Charcuterie (\$45pp)

Italian – Prosciutto, Genoa Salami, Soppressata, Mortadella, Spicy Capicola, mustard, cornichons, signature pear mostarda, crostini and sourdough

Spanish – Serrano ham, chorizo, lomo embuchado, sobrasada, butifarra, iberico sausage

Raw Bar Shellfish Display (\$45pp)

Shrimp Cocktail U-15, Snow Crab Claws, East or West Coast Oysters, Clams, cocktail sauce, mignonette, mustard aioli, lemon, tabasco

Add Maine Lobster for \$10pp

Carving (\$25pp)

Select 2

Turkey Breast, Flank Steak, Smoked Ham, Roast Pork Loin

Add Rack of Lamb \$35pp and/or Beef Striploin for \$28pp

Chocolate Fountain (\$40)

Semi-Sweet Chocolate Cascading Down Our Three-Foot Fountain with Marshmallows, Cream Puffs, Strawberries, Pineapple, Brownie Bites, Rice Krispy Treats, Frozen Bananas

Viennese Station (\$45)

“Sweet” Display of Homemade Dessert “Shooters”, Lavish Assortment of Cakes, Tarts & Miniatures, Chocolate Drizzled Cream Puffs, Chocolate Eclairs, Fudge Brownie, Cannoli’s, Chocolate Covered Strawberries

Wedding Buffet Option**Soup du Jour****Or****Salads (Choose One)**

- ◇ Baby Field Greens, Cherry Tomato, Sliced Bermuda Onion, Cucumber, Croutons, House Dressing
- ◇ Caesar Salad, Romaine leaves, Creamy Caesar, Herb Croutons, Parmesan

Entrees (Choose Two)

- ◇ Sirloin of Beef - Kennett Square Mushroom Sauce
- ◇ Herb Crusted Pork Loin - Port Wine Reduction
- ◇ Stuffed Chicken Breast - Sausage & Sage Stuffing, Supreme Sauce
- ◇ Chicken Parmesan - Breaded Chicken, Mozzarella Marinara Sauce
- ◇ Chicken Marsala - Wild Mushroom, Roasted Shallots, Marsala Sauce
- ◇ Mustard Roast Chicken - Cipollini onion-mushroom marjoram jus
- ◇ Flounder Florentine - Spinach, Provolone, Roasted Peppers, White Wine garlic Sauce
- ◇ Pepper Seared Salmon - Melted Leeks & Caramelized Fennel Red Wine Jus
- ◇ Crab Cakes - Pan Fried, Lump Crab Cake (\$2pp)

Pasta (Choose One)

- ◇ Penne Rosa - Penne, Roasted Tomato & Basil Cream Sauce, Parmesan
- ◇ Pasta Primavera - Fresh Vegetables, Scampi Sauce
- ◇ Tortellini Alfredo - Cheese Filled, Tossed with Spinach & Garlic
- ◇ Rigatoni Bolognese - Meat Sauce & Baked with Mozzarella Cheese

Starch (Choose One)

Roasted Red Bliss - Au Gratin - Tri Color Butter Baked

Vegetables (Choose One)

Green Beans - Mixed Medley - Cauliflower Mornay

Dessert

Chocolate Brownie or Cheesecake