

BUFFET WEDDING DINNER

Buffet Wedding Dinner Includes

Five hour reception with private use of the Green Ridge Club

Linens – Choice of white or ivory

White Zinfandel toast at each place setting

Five hours of house bar (open at dinner)

Cocktail hour with hors d' oeuvres and vegetable display

Custom decorated Wedding Cake by Minooka Pastry Shop

Hot Tea, Regular and Decaf Coffee

\$50 per person

All Wedding Packages Subject to a 15% Service Charge and 6% PA Sales Tax



Cockțail Hour

Choice of three passed hors d'oeuvres and vegetable display with warm spinach dip

Choice of Salad

Green Ridge Field Green

Baby greens, chopped romaine, glazed walnuts, grape tomatoes, glazed walnuts,

balsamic vinaigrette

Traditional Caesar Salad Apple Spinach Walnut

House Salad with Ranch and Italian Dressing Chef's Seasonal Selection

Choice of Two Pastas

Penne with Marinara Rigatoni with Sundried Tomatoes and Broccoli

Penne with Meat Sauce Penne with Alfredo Sauce

Shells with Broccoli and Garlic Penne with Vodka Sauce

Four Cheese Baked Sausage and Broccoli Rabe

Wedding M • E • N • U

Green Ridge Club

Choice of Three Meats

Chicken Marsala with Mushrooms Sausage and Peppers

Roast Beef with Gravy Bruschetta Chicken with Balsamic Glace

Roasted Italian Style Chicken Chicken Parmesan

Meatballs in Marinara Brown Sugar Glazed Ham

House Porketta Chicken Calabrase

Chicken Scampi Meatballs and Sweet Sausage in Marinara

Herb Roasted Turkey Breast Prosciutto and Spinach stuffed Chicken Breast

Crabmeat stuffed Flounder Roast Pork Loin with Apples and Dried Fruit

Herb Encrusted Prime Rib (\$5 surcharge) Lemon Dill Flounder

Choice of Two Sides

Roasted Broccoli with Garlic Honey Glazed Baby Carrots

Broccoli, Carrots, and Red Pepper Strips Romano Green Beans

Red Skin Garlic Mashed Potatoes

Yukon Gold Mashed Potatoes

Mini Pierogis' with Butter and Onions Scalloped Potatoes

Toasted Orzo Rice Pilaf Roasted Balsamic Brussel Sprouts

Italian Red Potatoes Baked Broccoli Casserole