

Hors D'oeuvres

Cold display table to include Assorted Cheese & Crackers, Crudites and Dips (Included in Package)

Hot Hors' D'oeuvres (Choice of 2)

Italian Sausage Stuffed Mushrooms

Mini Tacos

Breaded Ravioli

Sweet & Sour Chicken

Swedish Meatballs

Coconut Chicken

Sesame Chicken

Bruschetta

Mozzarella Sticks

Egg Rolls

Broccoli & Cheddar Bites

Additional Hors' D'oeuvres (Additional \$2.00 per person / per item)

Crab Stuffed Mushrooms

Frank -n- Blanket

Mini Quiche

Brie in Puff Pastry

Scallops Wrapped in Bacon

Clams Casino

Bruschetta w/Fresh Mozzarella

Maryland Crab Cakes

Spinach and Cheese Filo

Sliced Filet Mignon on Baguette

Additional Hors' D'oeuvres (Additional \$3.50 per person / per item)

Hibachi Beef Skewers

Spinach Mushroom Caps

Vegetable Quesadilla

Chicken Fajita

Spinach and Goat Cheese Pizza

Beef and Duxelle En Crouete

Crispy Asparagus with Asiago

Beef Tenderloin Fajita

Mini Deep Dish Pizza w/Sausage

Parmesan Artichoke Hearts

Cold Hors' D'oeuvres

Fruit Tray - \$3.95 per person

Shrimp Cocktail Tray - Market Price

Served Dinner - Choice of Two Entrées

All served dinners include Rolls and Butter, Fresh Fruit or Garden Salad with Choice of 2 Dressings, Potato, Vegetable, Dessert, Coffee and Tea. You may choose two entrees.

*Choose Two Entrees**

<i>Chicken Scampi</i>	<i>Chicken Franchise</i>
<i>Chicken Parmesan</i>	<i>Chicken Marsala</i>
<i>Coq Au Vin</i>	<i>Stuffed Chicken Breast</i>
<i>Chicken Cordon Bleu</i>	<i>Beef Bracciole</i>
<i>Beef Burgundy Au Champignon</i>	<i>Steak Au Poivre</i>
<i>Steak Ala Greek</i>	<i>Sliced Sirloin of Beef</i>
<i>Char Grilled Center Cut Pork Chop</i>	<i>Baked Fresh Cold Water Haddock Fillet</i>
<i>Grilled Atlantic Salmon Fillet</i>	<i>Broiled Fillet of Sole</i>

**Vegetarian Dishes available as an additional entry with no additional charge*

Additional Entrees (additional \$2.00 / per person)

<i>Chicken Pietro</i>	<i>Roast Prime Rib of Beef</i>
<i>Grilled Pork Tenderloin</i>	<i>Pork Mignon Au Champignon</i>

Additional Entrees (Additional \$5.00 / per person)

<i>Grilled Filet Mignon</i>	<i>Stuffed Fillet of Sole Imperial with Crab</i>
<i>Baked Stuffed Jumbo Shrimp</i>	<i>Pan Seared Hilo Tuna Steak</i>

All Buffet and Served Dinners have full waiter and waitress service. All packages are subject to an 19% Gratuity and 6% Sales Tax.

**Third entrée available at a cost of \$3.50 per wedding guest*

Wedding Reception Buffets

Traditional

Rolls and Butter

Tossed Salad or Fresh Fruit Cup

Vegetable

Potato, Pasta or Stuffing

Chicken, Ham, Pork, Turkey, Beef, Meatballs (choice of 3)

Coffee and Tea

Dessert – Cake or Ice Cream

Backyard Cook-Out

Rolls and Butter

Fresh Fruit

Two Cold Salads

Corn on the Cob

Baked Potato

Baked Beans

BBQ Chicken and Baby Back Ribs

Coffee and Tea

Dessert – Homemade Apple Pie

Italian Buffet (Additional \$2.00 per person)

Italian Bread and Butter

Caesar Salad

Vegetable

Rissole Potatoes

Stuffed Shells, Manicotti, Tortellini, Baked Ziti, Rigatoni or Linguini and Clam Sauce (Choice of Two)

Chicken Parmesan, Chicken Piccata, Franchise, Scampi, Beef Bracciale or Seafood Marinara (Choice of Two)

Coffee and Tea

Dessert – Spumoni or Canoli

The French Quarters (Additional \$2.00 per person)

French Rolls and Butter

Mixed Greens with Raspberry Dressing and Shredded Smoked Gouda

Portabello Stuffed Ravioli in a Cream Sauce

Green Beans Almondine

Rissole Potatoes

Chicken – Cordon Bleu, Franchise, Coq Au Vin, or Scampi (Choice of 1)

Beef – Bourignone, Au Poivre, Au Jus with Wild Mushrooms or Roast Prime Rib (Choice of 1)

Dessert – Cherries Jubilee or Bananas Foster

Wedding Reception Buffets

Any substitutes on Buffet Packages are welcome. Soups are also available

Potato Selections

Double Stuffed
Oven Roasted w/Garlic & Rosemary
Mashed
Garlic or Shallot Mashed
Rissole
Duchess
Baked Potato
Homemade Stuffing
Rice Pilaf

Vegetable Selections

Broccoli
Green Beans Almondine
Corn
Prince Edward Blend
Assorted Mixed Vegetables
Peas with Pearl Onions
Glazed Carrots
Sautéed Spinach Alio Olio

*Dessert Selections**

<i>Ice Cream</i>	<i>Crème De Menthe Parfait</i>
<i>Chocolate Parfait</i>	<i>Strawberry Parfait</i>
<i>Assorted Cakes</i>	<i>Assorted Pies</i>
<i>Chocolate Mousse</i>	

Additional Desserts (Additional \$2.50 per person)

<i>Assorted Cheese Cakes</i>	<i>Bananas Foster</i>
<i>Chocolate Peanut Butter Pie</i>	<i>Heathbar Crunch Pie</i>
<i>Bailey's Irish Cream Bash</i>	<i>Banana Chocolate Chip Pie</i>
<i>Caramel Apple Granny</i>	<i>Chocolate Oblivious</i>
<i>Warm Chocolate Cake with Fudge Center</i>	

**There is a \$.75/per slice cake cutting fee if you choose a dessert.
This fee will be waived if you serve the wedding cake that you have provided and choose no dessert selection.*

Vendor Meals (\$35.00 per person)

Salad
Entrée (Chef's Choice)
Dessert or Wedding Cake
Coffee/Tea
Soda Plan

Children's Meals (\$18.95 per person)

Salad
Choice of Chicken Fingers/Fries or Spaghetti/Meatballs
Dessert or Wedding Cake
Soda Plan

Beverage Plans

Plan 1 (Included in Package)

Cocktail Hour and Three Hours of Cocktails Following Dinner – serving House Liquors and Wines, Domestic Beers, and Soft Drinks. Plan includes Champagne Toast to the Bride and Groom. Bar closes for dinner service approximately 90 minutes.

Plan 2 (Additional \$3.00 per person)

Cocktail Hour and Three Hours of Cocktails Following Dinner with Wine Service during Dinner - serving House Liquors and Wines, Domestic Beers, and Soft Drinks. Plan includes Champagne Toast to the Bride and Groom. Bar closes for dinner service approximately 90 minutes. During this time house wines, continuous champagne and soft drinks will be served.

Plan 3 (Subtract \$6.95 per person)

Domestic Beers on Tap, Continuous Champagne Service, House Wines, and Soft Drinks - served for four and one half-hours. Plan includes Champagne Toast to the Bride and Groom. Upon Hosts request, mixed drinks will be made available on a Tab or Cash basis; prices are outlined on our Beverage List.

All Open Bars are stocked with Scotch, Bourbon, Gin, Vodka, Whiskey, Rum, Tequila, Brandy, Schnapps, Amaretto, Coffee Liquor, Cabernet Sauvignon and Chardonnay Wines, as well as Non-Alcoholic Beer, Domestic Beer on Tap, Sodas and Mixers.

Premium Liquor is available for all Beverage Plans at an additional charge of \$2.00 per person/per hour.

Shots of liquor are not served in any Beverage Plan.

Eagle Rock Resort provides one bartender per 75 guests.

Base Lodge Package includes

Choice of 2 Hot Hors d'oeuvres
Cold display table to include Assorted Cheese & Crackers, Crudités and Dips
2 Entrée Selections
Potato Selection
Vegetable Selection
Salad with choice of 2 Dressing Selections
Rolls/Butter
Dessert or Wedding Cake Service
Beverage Plan-Cocktail Hour plus 3 hours following dinner
Decorator Services
Room Rental Fee
1 Bartender per 75 guests provided
Linens and Table Settings
Set up Fee
1 Night complimentary Valley View Room for Bride & Groom

The minimum number of guests is 125
**Does not include 19% Gratuity and 6% Sales Tax*

Panorama Lodge Package Includes

Choice of 2 Hot Hors d'oeuvres
Cold display table to include Assorted Cheese & Crackers, Crudités and Dips
2 Entrée Selections
Potato Selection
Vegetable Selection
Salad with choice of 2 Dressing Selections
Rolls/Butter
Dessert or Wedding Cake Service
Beverage Plan-Cocktail Hour plus 3 hours following dinner
Decorator Services
Room Rental Fee
1 Bartender per 75 guests provided
Linens and Table Settings
Set up Fee
1 Night complimentary Valley View Room for Bride & Groom

The maximum number of guests is 80
**Does not include 19% Gratuity and 6% Sales Tax*