

# SERVED WEDDING

Five Hour Reception

## CHAMPAGNE TOAST

### Appetizers

*(Choice of one)*

Seasonal Soup  
Italian Wedding Soup  
Fresh Fruit Cup  
French Onion Soup *(add \$2.25 p/p)*  
Shrimp Cocktail *(add \$5.95 p/p)*

### Salads

*(Choice of one)*

House Garden Salad  
Caesar Salad  
Greek Salad  
Wedge Salad *(add \$1.95 p/p)*

### PASTA COURSE

*(served family style)*

Penne Pasta with red sauce *(add \$2.00 p/p)*

### INTERMEZZO

Lemon Sorbet

### ENTRÉES

*(Choice of two)*

Pasta Primavera  
*with olive oil and garlic*

Stuffed Fillet of Flounder  
*with crab stuffing and topped with lobster sauce*

Treadway Inn Stuffed Breast of Chicken  
*with champagne sauce*

Roast Atlantic Salmon  
*with horseradish crust,  
topped with champagne sauce*

Chicken Picatta  
*with lemon-caper sauce*

Stuffed Pork Loin  
*with spinach and feta cheese,  
topped with roasted red pepper sauce*

Chicken Marsala  
*topped with a mushroom sauce*

12 oz. Roast Prime Rib Au Jus  
*with horseradish cream sauce*

Chicken Cordon Bleu  
*with mornay sauce*

Baked Haddock  
*with caper hollandaise sauce*

Chicken Oscar  
*with crabmeat, asparagus, topped  
with béarnaise sauce*

8 oz. Filet Mignon *(add \$6.95 p/p)*  
*with béarnaise sauce*

Include Chef's choice of appropriate starch, vegetable, rolls, butter and beverage service

**Four hours open bar reception \$50.95 per person**

**Four hours beer, wine and soda reception \$48.95 per person**

**Four hours fruit punch and soda reception \$46.95 per person**

**Vendors \$33.95 per person**

**Children (12 - 4) \$12.95 per person**

**Children 3 and under - No charge**

41 - 50 guests add \$1.00 per person

Less than 40 guests add \$2.00 per person

**All menu items are subject to 20% service charge and current sales tax**

2013