



B U S H K I L L

INN & CONFERENCE CENTER

~ *Platinum Wedding Package* ~

COCKTAIL RECEPTION HOUR

PASTA STATION

(Select Three Pastas): Penne, Bowtie, Gemelli, Tortellini, Linguine

(Select Three Sauces): Pesto Alfredo, Bolognese, Marinara, A la Vodka

ITALIAN ANTI PASTO PLATTER

Prosciutto, Pepperoni, Genoa Salami, Capicola, Kalamata Olives, Artichoke
Hearts, Pepperoncini, Fresh Mozzarella, Provolone, & Crostini

GRILLED BALSAMIC VEGETABLES

White & Green Asparagus, Eggplant, Zucchini, Portobello mushrooms, Artichoke
Hearts, Roasted Marinated Peppers, Squash & Sweet Onion, Drizzled with Balsamic
Vinaigrette Dressing

DOMESTIC & INTERNATIONAL CHEESES

Maytag Bleu, Gorgonzola, Sharp Cheddar, Smoked Gouda, Boursin, Brie, Camembert,
Pepper Jack, Havarti, Manchego & Fontina Cheeses
Garnished with Fresh Fruits & Berries, Crostini's & French Baguettes

Butler Passed Hors D'oeuvre's

(Select Five)

Chicken Sate with Peanut Sauce Swedish or BBQ

Asparagus Wrapped in Prosciutto Thai Spring Rolls, Orange Ginger Sauce

Raspberry & Brie in Phyllo Empanadas

Crab Salad Crostini

Beef Kielbasa en croute Smoked Salmon Canapes

Miniature Quiche Smoked Chicken Quesadilla

DINNER

Salad Selections

(Select One)

COUNTRY INN SALAD- Mixed Greens and Radicchio, Mandarin Oranges, Sliced Almonds, Dried Cranberries, Crumbled Blue Cheese, Poppy Seed Dressing

TOSSED CAESAR SALAD with Parmesan Crostini

CAPRESE SALAD with Beefsteak Tomatoes, Buffalo Mozzarella, Fresh Basil, Balsamic Vinaigrette

Or

Jumbo Chilled Shrimp Cocktail with Lemon and Cocktail Sauce Over Field Greens

Main Course

(Select Three)

Filet Mignon, Rosemary Demi Glaze

Prime Rib au jus

Pan Seared Dill Marinated Salmon

Stuffed Flounder in Lemon Beurre Blanc

Black and White Sesame Tuna Steak, Garlic Ginger jus

Bistro Chicken with Shallots, Mushrooms, Sundried Tomatoes, Red Peppers and Garlic White Wine

Butter

Stuffed Chicken with Mushroom Shallot Stuffing in Pan Sauce

Sliced Roast Pork Loin with Apples

Accompaniments

(Select Two)

Pan Roasted Red Potatoes

Fresh Vegetable Medley

Rice Pilaf

Sautéed Fresh Green Beans

Freshly Baked Rolls with Butter

Beverages

Coffee (Decaf), Tea, and Soft Drinks

Dessert

Full Viennese Hour Including

Napoleons, Mousses, Petit Fours,

Crème Brulee, Tarts, and Ice Cream

and.

Chocolate Fountain with Assorted

Fruits and Accompaniments

Package Includes:

Champagne Toast

5 Hour Open Call Bar

One Complimentary Night for the Bride and Groom

\$105.00 per person

*Prices are subject to tax and service charge