



# *A Day to Remember*

Available for any open 2020 date

**50 Guests: \$7,000   75 Guests: \$8,500   100 Guests: \$10,000**

**125 Guests: \$11,500   150 Guests: \$12,500**

*\*Friday and Sunday Dates are reduced by \$500\**

## **8-Hour Event Rental Includes:**

3 Hour Pre-Ceremony

30 Minute Ceremony

4.5 Hour Reception (includes Cocktail Hour)

Wedding Director and Coordinator

Tables, Chairs, Linens and Overlays

Draped Ceiling in Ceremony Area (Pavillion)

Lighted Bridge to Ceremony

1 Hour Rehearsal 1-2 days Before Wedding Date (Time is in Addition to 8-Hour Rental)

## **Food and Beverage Includes:**

Buffet Style Dinner Menu

2 Passed Hors D'oeuvres During Cocktail Hour

Bradford House Salad with Two Dressings

1 Entrée: Choice of Chicken, Pork, or Beef Dish

*\*An additional entrée may be chosen for an extra \$4 per person\**

2 Side Dishes

Sweet Tea, Rolls and Butter

Champagne Toast for All Guests Aged 21+

4 Hour Open Bar (Details Below)

Custom 3-tier Wedding Cake by The Baking Grounds Bakery and Cafe

Event Staff

Service Charge

**\*Only Additional Charge to Total is Food & Beverage Tax\***

**Bar Service Includes:**

The bar is fully stocked with three brands of beer and three wines. Service begins at the end of the ceremony and ends 30 minutes before the end of the event rental..

Bartender and Security included.

Beer Options:

Budweiser	Yuengling	Corona
Bud Light	Coors	Stella Artois
Michelob Ultra	Coors Light	Blue Moon
Miller	Dos Equis XX (Amber/Lager)	Fat Tire
Miller Light		Sweetwater 420

Wine Options:

Merlot	Pinot Noir	White Zinfandel
Cabernet Sauvignon	Chardonnay	Moscato
	Pinot Grigio	

# Menu Selections

## Choose Two Hors D'oeuvres:

### Coconut Chicken Bites

Boneless Chicken Bites, dusted with Coconut Japanese bread crumbs, and Pan-Fried until golden Brown. Served with Sweet Thai Chili Sauce

### Caramelized Onion Tarts

Sweet Onions and Swiss Cheese in a bite-size tart. Surprisingly Delicious! There won't be any left!

### Franks in Puff Pastry

Call them what you like!!

### Sausage Stuffed Mushrooms

Fresh white Mushrooms stuffed with Sausage Stuffing

### Double Tomato Bruschetta

A combination of Fresh Tomatoes, Sun-Dried Tomatoes and Fresh Mozzarella make this the best Bruschetta ever! Served with toasted crostini

### Fruit Kabobs

Pineapple, Strawberry, and Kiwi on a Skewer.

### Mini Bacon and Pimento Cheese Tarts

Home-made Pimento Cheese with bacon piece, stuffed into Filo Tarts

### Pear and Gorgonzola Crostini

The Perfect combination of sweet and savory, soft and crunchy. Topped w/ walnuts and Bacon!

### Chicken Quesadillas with Fresh Pico do Gallo

A Quesadilla with Grilled Chicken, Pico De Gallo, and Jack and Cheddar. Served with Citrus Cilantro and Sour Cream.

### Spinach-Artichoke Tarts

We have made eating Spinach-Artichoke Dip, neat, easy and delicious. Great Hors D'oeuvre for passing in the garden

## Choose One Entree:

\*additional entree choice may be added for an additional \$4 per person\*

### Chicken Picatta

Chicken Breast in a light Lemon Caper Butter Sauce

### Stuffed Chicken

Pan-Seared Breast of Chicken, stuffed with Fontina Cheese and Shaved Prosciutto

### Southern Roasted Chicken

Bone-In, juicy white and dark meat chicken encrusted with fresh herbs and garlic.

### Blackened Sirloin

Choice Sirloin carved at carving station, Served with Creole Mustard Horseradish Sauce

### Seared Beef Tips

With sautéed Wild Mushrooms and Vidalia Onions, served in a Rich Burgundy Sauce

### Rosemary-Crusted Pork Loin

Served with Savory Gravy

### Oven-Baked Salmon

Prepared with fresh Herbs

### Pineapple-Glazed Ham

Smithfield Ham, baked to perfection, Glazed with Brown sugar, served with Pineapple Mango Chutney

## Choose Two Sides:

### Herb and Garlic-Roasted Potatoes

*Yukon Gold Potatoes prepared with fresh and dried herbs*

### Potatoes Au Gratin

*New version of an old Classic. Made with four cheeses.*

### Garlic Mashed Potatoes

*Russet Potatoes with Fresh Garlic*

### Grilled Asparagus

*Olive oil, a little salt and cooked quickly on the grill*

### Dirty Basmati Rice

*Made with Andouille Sausage, onions and Mixed peppers*

### Creamed Corn

*With Applewood Bacon and Crispy Onions*

### Marinated Grilled Vegetables

*Yellow Squash, Zucchini, Peppers, Onions, Broccoli, and Mushrooms, marinated and grilled*

### Peach-Glazed Carrots

*Baby Carrots in a Brown Sugar and Peach glaze*

### Green Beans with Toasted Almonds

*Fresh Green Beans, caramelized in butter and finished with Toasted Almonds*

### Southern Squash Casserole

*Made with Summer Squash and Zucchini. With Parmesan cheese and fresh Thyme*

### Vermont White Cheddar Mac N Cheese

*Homemade with a cream Bechamel Sauce*