

*Thank you for considering  
The Buck Hotel by Ruhling  
for your Wedding Reception.*

The Buck Hotel, a Bucks County tradition since 1735, features an elegant setting for your special occasion. Ruhling's Seafood, for the past 35 years, has maintained its status as one of the renowned restaurants of its kind in the Philadelphia area. Let us enhance your special occasion with our professional and personalized service along with our exquisite cuisine, freshly prepared by our talented culinary team.

We would like to extend an invitation to visit The Buck Hotel by Ruhling to receive a private tour of our fine facility.

*Our Wedding package includes the following amenities:*

- ❧ Five Hour Wedding Reception
- ❧ Five Hour Top Shelf Open Bar
- ❧ One Hour Hot & Cold Hors d'oeuvres
- ❧ Champagne Toast
- ❧ Sit Down or Buffet Style Dinner
- ❧ Customized Wedding Cake
- ❧ Sweet Table
- ❧ White or Ivory Linen
- ❧ House Silk Centerpieces
- ❧ Bridal Suite
- ❧ Maitre'd to supervise the Reception

Other services and upgrades are available to suit your personal needs.

We will be pleased to customize a wedding package just for you.

Please speak to our Event Coordinator for details.

## Cocktail Hour

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As your guests arrive, our professional staff will greet them with delicious hors d'oeuvres, cheese and crudite' display and a cocktail hour of your design. You may select eight items from our list of hot and cold hors d'oeuvres.

### Cheese and Crudité Display

Assortment of Imported and Domestic Cheeses garnished with Fresh Grapes and Strawberries.  
An assortment of Fresh Crisp Vegetables, Ranch and Mustard Dipping Sauces.  
Fresh Bruschetta, Homemade Hummus and Tapenades with pita bread and toasted baguette points.

### Vegetarian Hors d'oeuvres

- ☞ Vegetarian Spring Rolls with Teriyaki Dipping Sauce
- ☞ Broccoli Quiche
- ☞ Potato Leek Puff
- ☞ Artichoke & Parmesan on Toast Points
- ☞ Star Cut Red Bliss Potato with Sour Cream & Parmesan
- ☞ Brie Cheese with Raspberry Puree in a Phyllo Cup

### Seafood Hors d'oeuvres

- ☞ Fried Avocado wrapped with Bacon & Crab Puree
- ☞ Scallops Wrapped in Bacon
- ☞ Mini Crab Cakes
- ☞ Lobster or Shrimp Spring Rolls
- ☞ Crabmeat Fritters with Chipotle Remoulade
- ☞ Coconut Shrimp with Orange Brandy glaze
- ☞ Shrimp Cocktail (up charge)

## *Pork, Beef and Poultry Hors d'oeuvres*

- ☞ Beef Franks in a Blanket
- ☞ Cheese Steak Egg Rolls
- ☞ Chicken Wellington in Phyllo Dough
- ☞ Mini Beef Filets on Crostine & Horseradish Cream Sauce
- ☞ Italian Sausage & Cheese Mini Calzones with Tomato Dipping Sauce
- ☞ Turkey Meatballs wrapped in Cabbage with Cranberry Orange Dipping Sauce
- ☞ Lamb Kabobs with Horseradish Sour Cream (market price up charge)

## *Kosher Hors d'oeuvres*

- ☞ Vegetable Quiche
- ☞ Potato Puffs
- ☞ Spinach in Phyllo (non-dairy)
- ☞ Cherry Chicken Lettuce Wraps
- ☞ Sweet and Sour Meatballs
- ☞ Chicken Marsala Puff

*Stationed Hors D'oeuvres*

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**Grilled Vegetable Tray**

*Marinated and Grilled, Zucchini, Eggplant, Portobello Mushrooms,  
Asparagus and Roasted Red Peppers.*

*\*\*\*Additional \$8.00 per person*

**Italian Antipasto Display**

*A generous display of Italian Meats, Aged Provolone, Roasted Red Bell Peppers, Italian Hot Peppers,  
Marinated Olives, Grilled Artichokes with Thinly Sliced Bread.*

*\*\*\*Additional \$12.00 per person*

**Mashed Potato or Macaroni & Cheese Station**

*Whipped Mashed Potatoes with Crisp Bacon, Cheddar Cheese, Broccoli,  
Crispy Fried Onions, Wasabi Peas for toppings.*

*\*\*\*Additional \$6.00 per person*

**Seafood Raw Bar**

*A cold display of Jumbo Cocktail Shrimp, Cocktail Crab Claws, Shucked Clams and Oysters.  
Served with Horseradish Cocktail Sauce, Lemons, and Tabasco Sauce.*

*\*\*\*Additional to market price per person*

*\*\*\*Ice Sculpture available at additional cost*

**Pasta Station**

*Your choice of two types of Pasta from Penne, Bowtie or Tortellini.  
Your Choice of two sauces from Marinara, Tomato Basil Cream, Vodka Sauce, Pesto or Alfredo.  
Served with Crisp Garlic Bread, Parmesan Cheese and Hot Pepper Flakes.*

*\*\*\*Additional \$6.00 per person*

**Carving Station**

*Your Choice of Filet Mignon (\$9.00 per person), Prime Rib (\$7.00 per person),  
Whole Roasted Turkey (\$4.00 per person), or Honey Glazed Ham (\$4.00 per person)*

## *Appetizers*

- ☞ Antipasto, Roasted Peppers, Marinated Chick Peas, Bufalo Mozzarella, & Garlic Bread.
- ☞ Fresh Fruit Cocktail.
- ☞ Penne with Pesto Sauce and Ravioli Maninara Combo.
- ☞ Fresh Mozzarella & Tomatoes Drizzled with Balsamic Glaze.

## *Soups*

- ☞ Minestrone
- ☞ Butternut Squash with Roasted Pumpkin Seeds.
- ☞ Cream of Potato with Bacon & Green Onion.
- ☞ Shrimp or Lobster Bisque (\$1.00 up charge per person).
- ☞ Manhattan Clam Chowder (\$1.00 up charge per person).
- ☞ Italian Wedding Soup.
- ☞ Cream of Chicken.

## *Salads*

- ☞ Garden Salad, Mixed Greens, Cherry Tomatoes, Cucumbers and Carrots.  
Your choice of Balsamic, Bleu Cheese, Thousand Island, Creamy Italian or Ranch Dressings.
- ☞ Classic Caesar with Garlic Croutons.
- ☞ Baby Spinach Salad with Wild Muchrooms & Warm Bacon Dressing.
- ☞ Wedge Salad with Crisp Bacon, Diced Tomato.  
Choice of Ranch or Bleu Cheese Dressing (\$1.00 up charge per person)

## *Intermezzo* \*

Served in a Spoon or a Mini Cone.

- ☞ Mango
- ☞ Lemon
- ☞ Raspberry
- ☞ Orange

(\$2.00 per person up charge)

## Entrées (please select two)

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### Chicken

- ☞ Chicken Piccata, Pan Seared Chicken Breast topped with Capers, Plum Tomatoes in a Velvety Lemon, White Wine & Garlic Sauce.
- ☞ Chicken Wellington, Chicken Breast with Fresh Mushrooms Duxelle & Long Grain Rice wrapped in a Crispy Pastry Puff & Served with Marsala Wine Sauce.
- ☞ Chicken Italiano, Chicken Breast grilled with Montreal seasoning topped with Spanish Aioli Fire Roasted Peppers & Fresh Mozzarella Cheese.
- ☞ Chicken Bushetta, Marinated and Grilled Chicken Breast topped with Plum Tomatoes and Drizzled with Balsamic Glaze.
- ☞ Chicken Parmesan, Breaded Chicken Breast Fried Golden Brown and Topped with Provolone Cheese and Housemade Marinara Sauce and Parmesan Cheese.
- ☞ Chicken Marsala, Pan seared Chicken with Porcini and Wild Mushrooms.

### Beef

- ☞ New York Strip or Filet Mignon (\$8.00 per person up charge) prepared any of the following ways:
  - Teriyaki Marinated & Grilled topped with Plum Sauce.
  - Alla Pesto, Grilled to perfection & Topped with Crabmeat & Creamy Fresh Pesto Basil Sauce.
  - Scampi, Grilled & Served with Jumbo Shrimp & Garlic Scampi Sauce.
  - On the spicy side, Black and Blue, Grilled with Cajun Spices and topped with Bleu Cheese Crumbles.
- ☞ Braised Short Ribs served with Au Jus.
- ☞ Filet Mignon Diane, Grilled Filet Mignon topped with Wild Mushrooms Marsala Cream Sauce (\$8.00 per person up charge).
- ☞ Filet Mignon Au Poivre, Filet Mignon Encrusted with Peppercorn Medley Pan Seared & topped with Caramelized Red Onions and Port Red wine. (\$8.00 per person up charge).
- ☞ Filet Mignon wrapped with Bacon & topped with Fontina Cheese (\$8.00 per person up charge).

### Seafood

- ☞ Flounder Florentine, Fresh filet of Flounder Stuffed with Fresh Baby Spinach, Fire Roasted Red Peppers and Topped with Fresh Lemon Beurre Blanc.
- ☞ Caribbean Style Grilled Mahi Mahi, Fresh Filet of Mahi Mahi dusted with Caribbean Spices Grilled and topped with Mango Pineapple Salsa.
- ☞ Potato Encrusted Chilean Sea Bass, filet of Chilean Sea Bass wrapped in Yukon Gold Potato and Pan Seared Golden Brown topped with Sour Cream Sauce. (\$7.00 per person up charge)
- ☞ Herb Encrusted Tilapia, filet of Tilapia encrusted with Fresh Herbs & Panko Bread Crumbs seared Golden Brown & Topped with a Fresh Herb Lemon Wine Sauce.

## *Pork, Veal and Lamb \**

- ☞ Black & Peach Veal Chop, Bone in Veal Chop Encrusted with Pepper & Corn Medley. Pan seared & topped with Caramelized Sweet Peaches. (market price up charge)
- ☞ New Zealand Crown Rack of Lamb, Grilled with fresh Rosemary & topped with Fresh Mint Demi Glaze. (market price up charge)
- ☞ Grilled Pork Chop with Apple Confit, Apple Cider Marinated Bone in Pork Chop and topped with Caramelized Sweet Apple Confit.

## *Combo Plates*

- ☞ Petit Filet Mignon and Crab Imperial Served with Red Wine Demi Glazed and Drawn Butter. (\$12.00 per person up charge).
- ☞ Chilean Sea Bass and King Crab Legs, seved with Lemon & Buter. (\$12.00 per person up charge).
- ☞ Whole Lobster Tail Imperial and Whole Lobster stuffed with Crab cake and served with Lemon & Butter. (\$12.00 per person up charge).

## *Accompaniments*

- ☞ Double Stuffed Baked Potato
- ☞ Sour Cream & Chive Pipe Potatoes
- ☞ Roasted Red Bliss Potatoes
- ☞ Rice Pilaf
- ☞ Coconut Rice
- ☞ Yukon Gold Mashed Potatoes
- ☞ Summer Vegetable Risotto
- ☞ Garlic Mashed Potatoes

## *Vegetables*

- ☞ Green Beans & Carrots
- ☞ Green Beans Almondine
- ☞ Garden Medley
- ☞ Snap Peas
- ☞ Asparagus Bundle (\$1.00 per person up charge)
- ☞ Spinach Aoli

## *Our Buffet includes:*

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### *A selection of a served salad*

- ❧ Garden Salad, Mixed Greens Cherry Tomatoes, Cucumbers and Carrots.  
Balsamic, Bleu Cheese, Thousand Island, Creamy Italian or Ranch Dressings.
- ❧ Classic Caesar with Garlic Croutons
- ❧ Baby Spinach topped with Walnuts, Mandarin Oranges, Bleu Cheese and Crispy Onions  
Served with a Raspberry Ginger Vinaigrette
- ❧ Arugula and Radicchio with Roasted Corn and Red Peppers with Mango Mustard Dressing
- ❧ Caprese Salad, Red and Yellow Tomatoes, Mozzarella Cheese, Balsamic and Olive oil\*

### *Vegetables*

- ❧ Green Beans with Carrots
- ❧ Green Beans with Shallot Butter
- ❧ Green Beans Almondine
- ❧ Garden Medley, Broccoli, Cauliflower, Zucchini and Red Bell Pepper
- ❧ Snow Peas with Red Bell Peppers
- ❧ Fresh Asparagus\*

### *Potato and Rice*

- ❧ Roasted Red Bliss Potato with Garlic and Rosemary
- ❧ Garlic Whipped Mash Potato
- ❧ Gorgonzola Whipped Potato
- ❧ Scalloped Potatoes
- ❧ Jasmine Rice with Almonds and Currants
- ❧ Yukon Gold Fingerling Potato Roasted with Garlic and Rosemary\*

\*Additional cost.



*Entrée Selections (choose two)*

*Chicken*

- ☞ Chicken Marsala with Porcini and Wild Mushroom Sauce
- ☞ Chicken Picante with Garlic, Lemon and Capers
- ☞ Chicken Parmesan Baked with Provolone Cheese
- ☞ Chicken Francaise with Lemon Butter Sauce
- ☞ Chicken Breast topped with Prosciutto, Shrimp, Fontina Cheese and a Sun Dried Tomato Sauce

*Beef and Pork*

- ☞ Whole Roasted Filet Mignon Topped with Crispy Onion Straws, Red Wine Demi Glace\*
- ☞ Roasted Pork Loin with Chipotle Pear Compote
- ☞ Grilled Pork Tenderloins with Caramelized Onions and Apples in Red Wine Sauce

*Seafood*

- ☞ Baked Filet of Salmon with Brandy Lobster Sauce or  
Tomato Mushroom Dill Sauce
- ☞ Mediterranean Crusted Tilapia with Sun Dried Tomato Sauce
- ☞ Grilled Jamaican Mahi-Mahi topped with Pineapple Salsa and Green Onion
- ☞ Flounder with Champagne Cream Sauce Topped with Fresh Tomato and Chives

*Pasta station (choose one)*

- ☞ Penne - Marinara, Tomato Basil Cream, Tomato Vodka, Alfredo, Pesto Cream, or Primavera\*
- ☞ Ravioli - Marinara, Tomato Basil Cream, Pesto Cream or Tomato Vodka
- ☞ Tortellini -Marinara, Tomato Basil Cream, Tomato Vodka, or Alfredo

*Carving station (choose two)*

- ☞ Roasted Prime Rib with Red Wine Demi Glace and Horseradish Cream\*
- ☞ Grilled Whole Beef Tenderloin, Red Wine Demi Glace and Horseradish Cream\*
- ☞ Roasted Pork Loin with Chipotle Pear Compote
- ☞ Oven Roasted Turkey Breast with Orange Cranberry Sauce
- ☞ Orange Honey Mustard Glazed Ham
- ☞ Garlic and Rosemary Rubbed Beef Top Round

\*Additional cost.

## Standard Sweet Table

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### Standard Sweet Table

- ☞ Cream Puffs Dusted with Powdered Sugar
- ☞ Chocolate Éclairs
- ☞ Mini Cheesecakes
- ☞ Petit Fours
- ☞ Tiramisu
- ☞ Cannolis
- ☞ Mini Tarts
- ☞ Chocolate Nut Brownies

### Tortes

- ☞ Hazelnut Torte
- ☞ Chocolate Dream Torte
- ☞ Carrot Cake with Cream Cheese Icing
- ☞ Black Forest Torte
- ☞ Italian Rum Cake
- ☞ Lemon Mousse Torte
- ☞ Strawberry Short Cake
- ☞ Cheesecake

### Extras

- ☞ Chocolate Covered Strawberries\*
- ☞ Boxed Truffles\*
- ☞ Chocolate Fountain, with pineapple, strawberries, wafer cookies, pound cake and pretzels\*
- ☞ Fruit Display\*
- ☞ Ice Cream Sundae Bar, Vanilla and Chocolate Ice Cream with assorted toppings\*
- ☞ Ice Sculpture\*
- ☞ Coffee Bar, including Latte, Cappuccino & Espresso\*

\*Additional cost.



