

Emerald Wedding Package

Five hour reception • Complimentary suite for the Bride and Groom

HORS D'OEUVRES

Choice of six items and Cheese Display

Tomato & Mozzarella Bruschetta
Olive & Goat Cheese Bruschetta
Fresh Fruit Kabobs
Bacon wrapped Scallops
Lump Crab stuffed Mushrooms
Cocktail Franks en Croute
Assorted Mini-Quiche

Swedish Meatballs
Spanikopita
Pear & Roquefort en Phyllo
Chicken & Cheese Quesadilla
Coconut Shrimp
Sesame Chicken Tenders

Chicken Tikka Masala
Prosciutto wrapped Asparagus
English Cucumber Bite with Veggie Dip
Chicken & Lemongrass Potstickers
Gruyere & Bacon Palmiers
Raspberry & Almond Brie Phyllo
Lobster Cobbler Mini-Tart

THREE COURSE DINNER

*Served with freshly baked rolls and butter, house salad, lemon intermezzo,
our chef's choice of accompaniments and La Columbe coffee and tea*

Selection of Two Entrees - plus vegetarian option

Sliced Roast Sirloin
Slow roasted, hand-carved sirloin
with a red wine demi-glace

Filet Mignon
Seven-ounce USDA filet of beef with a red wine
demi-glace (*additional charge*)

Churasco Steak
Marinated and grilled flank steak with
Spanish spices

Chicken Française
Egg-battered breast of chicken with
basil and parmesan in a lemon caper sauce

Chicken Marsala
Breast of chicken with a
marsala mushroom sauce

Pecan Crusted Chicken
Pecan-crusted breast of chicken
in a peach brandy glaze

Prime Reserved Pork
Apple cider jus

Pan Roasted Striped Bass
Drizzled with cilantro infused oil

Mahi Mahi
Grilled Mahi Mahi with mango salsa
cilantro infused oil

Pan Seared Atlantic Salmon
Served over a warm cremini mushroom salad with lemon
dill beurre blanc

Eggplant Napoleon
Layers of grilled eggplant, roasted red
peppers, oven dried tomatoes, fresh mozzarella, basil leaves,
grape tomato, pesto, pine nuts and balsamic glaze

BEVERAGES

Signature Gold Wine & Spirits Collection with Premiere Upgrade • Champagne Toast

FOUR HOUR OPEN BAR



Historic
Hotel
Bethlehem

HISTORIC HOTELS
of AMERICA
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HISTORIC PRESERVATION