Congratulations!
You’re getting married!

We would like to thank you for considering the Mendenhall Inn and Inn at Mendenhall Hotel as the location for your Wedding Reception or Rehearsal Dinner. We are confident you will find our Mendenhall Wedding Package the most complete of any in the area, giving you the best value for your investment. Please feel free to contact us at any time to discuss this most important and joyous event. We look forward to hearing from you.

610-388-2100

Executive Chef
Charles Bickel

Social Event Specialist
Julie Wolfe

Dining Room Manager
Jose Garcia

Director of Weddings
Dorothy Sonsalla

Wedding Event Specialist
Rebecca Slobodjian

General Manager
Eivind Hansen

Banquet Manager
Mario Aguilar

BASIC INFORMATION

Mendenhall Inn offers two elegant appointed ballrooms to select from with a maximum seating capacity of 280 guests with dancing.

Deposit at time of booking -
GOLD: $3,000.00
GRAND: $3,500.00
RESTAURANT: $1,500.00

Second deposit (10 months prior to reception) -
GOLD: $2,500.00
GRAND: $3,000.00
RESTAURANT: $750.00

All inquiries or arrangements for your Reception must be made through the Sales Office.

Gold Ballroom and Grand Ballroom minimum guarantee:

**GOLD/PLATINUM PACKAGE**

Saturday Evening -
GRAND: 140 Adults
GOLD: 100 Adults

GRAND: 120 Adults
GOLD: 100 Adults

**SILVER PACKAGE**

GRAND: Jan-April/July-Aug/Nov-Dec 145 Adults
May-June/Sept-Oct 165 Adults
GOLD: 110 Adults

GRAND: 130 Adults
GOLD: 100 Adults

Friday Night,
Saturday Afternoon and Sunday -
GRAND: 120 Adults
GOLD: 90 Adults

In the event of cancellation, all deposits are Non-Refundable

Minimum Guarantee is 50 adults in order to utilize the Wedding Package.

If the Sales Office has lowered the minimum number of guests listed above, additional per person charge will apply.

Any items supplied by outside vendors need to be removed from Mendenhall property within 1 hour of Friday, Saturday and Sunday afternoon receptions, and within 8 hours of evening receptions. Delivery times from outside vendors need to be coordinated with a Sales Manager. All Deposits and Final Payments must be Cash or Cashiers Check (Credit Cards Not Accepted).

Final Number of guests and final payment is due to Sales Office 7 days prior to wedding.

6% SALES TAX AND 20% GRATUITY ARE INCLUDED IN ALL SIT-DOWN WEDDING PACKAGES UNLESS OTHERWISE NOTED.

PRIVATE ROOMS FOR ENGAGEMENT DINNERS, BRIDAL SHOWERS AND REHEARSAL DINNERS ARE AVAILABLE.
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**WEDDING PACKAGE 2018**

**Winter Discounts**
Saturday Evenings
Mid December – March 31

- **Silver Package**
  - 5% Discount

- **Gold and Platinum Package**
  - 15% Discount

**Saturday Evenings**
Friday – Saturday Afternoons – Sunday

- **Silver Package**
  - 5% Discount

- **Gold and Platinum Package**
  - 15% Discount

**Summer Discounts**
Saturday Evenings
July and August

- **Silver Package**
  - 5% Discount

- **Gold and Platinum Package**
  - 12% Discount

*(Package minimum must be met for all discounts)*

**STANDARD AMENITIES FOR ALL PACKAGES**

5 Hour Reception

- Experienced Wedding Specialist, Maitre D’ and Captain to Provide Exceptional Professional Guidance

- Separate Cocktail Reception Area for Bridal Party During Cocktail Hour

- White Glove Service

- ‘The Master’s Baker’ Custom Wedding Cake: Choice of Flavor, Design and Fresh White Floral Top

- Fully Dressed and Decorated Bridal Table and Cake Table

- Full Length Gabrielle White Table Linen

- Coat Attendant (Seasonal)

- Complimentary King Suite for the Newlyweds, Pending Availability, with Complimentary Bottle of Champagne

- Special Overnight Rates for Out of Town Guests

- Tasting for Four Guests – Tasting Includes Appetizer, Salad, Entrée and Flambé Dessert (Some Entrées May Not Be Available for Tasting, Alcohol and Gratuity Not Included, Additional Guest $32.00 Per Guest). Tasting By Appointment Only (Taste Additional Entrée Only $16.00 Per Entrée)

- Flower Arrangements – One Glass Vase for Each Guest Table, Name Card Table Arrangement and Cocktail Tables with All White Fresh Seasonal Flowers (Floral Arrangements are Property of Mendenhall Inn – Mendenhall Inn will credit $2.50 Per Person Inclusive If All Flowers are Supplied by Client).

- Complimentary Parking

- Gold or Silver Acrylic Charger Plates

- Gold Resin Chiavari Chairs (Chair Cover Additional $3.00 Per Person Inclusive) Starting March 1, 2018

- Childrens Menu – (12 and under and maximum 12 children) Grilled Chicken Breast, Chicken Tenders, Grilled Cheese or Cheeseburger and All Served with Fries $30.00 Per Child Inclusive. Filet Mignon or Prime Rib $40.00 Per Child Inclusive

- Vendor Meals – Please Consider Providing Your Vendors: Assorted Croissant Sandwiches, Potato Chips, Cookies, Sodas and Bottled Water $20.00 Per Person Inclusive or Hot Entrée Being Served at Wedding $40.00 Per Person Inclusive

- No Additional Charge for a Choice of 2 Preselected Entrées, $2.50 Per Person Inclusive Additional Charge for Choice of 3 Preselected Entrées (Final Number of each Entrée must be given to the Sales Office 7 Days Prior).
ENHANCE YOUR SPECIAL DAY CEREMONY

$3.95 Per Guest For One Hour
Ceremony will be scheduled one hour prior to reception start time
Includes white garden chair ceremony set-up
Includes Maitre d’

CEREMONY REHEARSAL AT MENDENHALL

Mendenhall would be happy to host your Wedding Ceremony Rehearsal for your special day. Options For Your Ceremony Rehearsal includes the following:

OPTION 1
One Hour
Private room to rehearse your ceremony
Banquet Maitre d’ to assist coordinating with your Officiant
$110.00

OPTION 2
One and a half hours
Private room to rehearse your ceremony
Banquet Maitre d’ to assist coordinating with your Officiant.
Refreshments of bottled water and assorted sodas, International cheese and crackers.
Assorted fresh vegetable crudite with dip.
Add beer and wine $9.50 pp
$200.00 (Maximum of 20 guests),
$100.00 for each additional half hour

ADDITIONS

Custom Ice Carvings - Starting at $500.00
Restroom Attendant $125.00
Additional Bar and Bartender $300.00

Additional Bar Service - Half Hour $4.50 pp - Sodas Only $3.50 pp - Full Hour $6.50 pp - Sodas Only $5.50 pp
Overtime (Above the 5 hours with no bar service) - Half Hour $3.00 pp - Full Hour $4.00 pp
Early Access to Ballroom - Please see your Sales Manager for pricing and availability

END OF EVENING STATIONS

One Hour
*(Attendant Required $95.00)

*French Fry Station featuring crispy French fries and sweet potato fries served with cheese sauce and an array of condiments and assorted toppings $7.00 pp
*Mini Chicken and Beef Cheese Steaks served on 4 inch rolls with condiments $7.00 pp
Philadelphia Soft Pretzels and mustard served with a chilled bottle of water $3.25 pp
Cookies and Milk Fresh baked cookies served with whole and 2% milk $4.00 pp

KEEP THE PARTY GOING AT ALEXANDERS BAR OR STATION 52 SPORTS BAR

Late Night Menu Featuring Pizzas, Hoagies, Cheese Steak Eggrolls and more available for your guests.
Contact your Sales Manager for full menu details for your after party.
All items must be ordered by final payment and no outside food is permitted

All of the above are subject to tax and service charge unless noted.
PREMIUM/SUPER PREMIUM BEVERAGE SELECTIONS 2018

* Additional Super Premium Liquor and Beer Selections
Included in Gold and Platinum Packages Only
Upgrade Silver Package to Super Premium -
Gold Ballroom - Beers Only $2.50 Per Person  Beers and Liquor $5.00 Per Person
Grand Ballroom - Beers Only $3.00 Per Person  Beers and Liquor $5.50 Per Person
Above Prices Inclusive of Service Charge

**VODKA**
Absolut
*Belvedere
Tito’s
*Ketel One
Smirnoff
Smirnoff Citrus, Raspberry and Vanilla

**TEQUILA**
Hornitos Plata Tequila

**MARTINIS**
Dry Vermouth
Sweet Vermouth
Apple Pucker
Peach Schnapps
Raspberry Liquor

**CORDIALS**
Amaretto Disaronno
Kahlúa
Sambuca Romana
*Bailey’s Irish Cream
Christian Brothers Brandy
Southern Comfort

**WINES/CHAMPAGNE**
Pinot Grigio
Chardonnay
White Zinfandel
Sauvignon Blanc
Cabernet
Merlot
Pinot Noir
House Champagne

**MIXERS**
Bottled Sodas
Juices
Rose’s Lime Juice
Grenadine
Sour Mix

Create Your Own Signature Drink Using Liquor Selection From Above That is Included in Your Package.

**BEER SELECTIONS**
Coors Light, Miller Light, Yuengling Lager, NA Claustaler

**REGIONAL**
*Dogfish Head 60 Minute IPA
*Sam Adams Seasonal
*Yards Brawler

**NATIONAL**
Budweiser
Bud Light
Michelob Ultra
*New Belgium Fat Tire
*Leinenkugel Seasonal

**INTERNATIONAL**
Corona Light
Corona Extra
Heineken
*Stella Artois
*Blue Moon Belgian White
SATURDAY EVENING RECEPTION 2018
5 HOUR SILVER PACKAGE

BAR SERVICES

(See Beverage Selections Page)
5 Hour Premium Open Bar
Bar Closes During Introductions
‘Signature Drink’ for your ‘Special Day’

CHAMPAGNE

Champagne Toast

HORS D’ŒUVRES

Unlimited for 1 hour

MENDENHALL SILVER BUFFET HORS D’ŒUVRES
International and Domestic Cheeses with Assorted Crackers and Flat Breads
Assortment of Grilled Vegetables Drizzled with Balsamic
Warm Spinach and Artichoke Dip Served with Garlic Toast Points

UNLIMITED HOT BUTLERED HORS D’ŒUVRES
Beef Frank’s in a Blanket, Potato Puff’s, Beef and Mushroom Crowns,
Spinach Turnovers, Spicy Beef Pockets

ADDITIONAL BUTLERED HOT HORS D’ŒUVRES
1 Piece Per Person
Mendenhall Inn Crab Balls Served with Cocktail Dipping Sauce,
Mini Chicken Cordon Bleu, Clams Casino,
Chicken Wonton

(Hors D’Œuvres subject to change)
SATURDAY EVENING RECEPTION 2018
5 HOUR SILVER PACKAGE

SOUPS AND SALADS

**SOUPS**

- WILD MUSHROOM BISQUE
- MARYLAND CRAB BISQUE
- NEW ENGLAND CLAM CHOWDER
- TRADITIONAL WEDDING SOUP WITH MEATBALLS
- SHRIMP TOMATO BASIL BISQUE

**SALADS**

Served with a Chilled Fork

- ARCADIAN MIX SALAD
  Romaine and arcadian blend topped with tomato, onion, sweet peppers, black olives, croutons and cucumbers served with a balsamic vinaigrette dressing
- CLASSIC CAESAR SALAD
  Romaine lettuce, garlic croutons and shaved asiago, parmesan and romano cheese
- MENDENHALL HOUSE WEDGE
  Iceberg wedge with applewood bacon, cucumbers, tomatoes, seasoned croutons, crispy fried onions and finished with blue cheese crumbles and balsamic dressing

**ENTREES**

Due to fluctuating market conditions, all entree items are subject to availability.

- **HARVEST CHICKEN**
  A plump boneless chicken breast filled with bread cubes, sun dried cranberries, roasted vegetables and sweet Italian sausage, baked to perfection and served with a rich chicken supreme sauce
  Gold Ballroom $90  Grand Ballroom $100

- **CHICKEN PICCATA**
  A boneless breast of chicken simmered in a rich veloute, finished with a light lemon, capers and white wine cream sauce
  Gold Ballroom $90  Grand Ballroom $100

- **SAUTÉED BREAST OF CHICKEN MARSALA**
  Served with a Kennett Square mushroom marsala demi sauce
  Gold Ballroom $90  Grand Ballroom $100

- **CHICKEN NEAPOLITAN**
  Braised chicken breast filled with prosciutto, sharp provolone and mild Italian peppers finished with a tomato basil and red onion veloute sauce
  Gold Ballroom $90  Grand Ballroom $100

- **CHICKEN CASINO**
  Broiled chicken breast filled with bay shrimp, red and green peppers and applewood bacon, finished with a tarragon lemon and pinot noir sauce
  Gold Ballroom $90  Grand Ballroom $100

- **CHICKEN ROMA**
  Grilled chicken breast with roasted red peppers, extra sharp provolone, served on a bed of arugula and finished with a balsamic reduction
  Gold Ballroom $90  Grand Ballroom $100

- **CHICKEN MEDITERRANEAN**
  Seasoned sautéed breast of chicken served with sautéed spinach, fire roasted red peppers, fresh herbs and feta cheese. Finished with a rich balsamic reduction and a basil saffron cream sauce
  Gold Ballroom $90  Grand Ballroom $100

- **ROASTED DUCK**
  A crispy half duck perfectly roasted and served with plum hoisin glaze
  Gold Ballroom $92  Grand Ballroom $102

- **NORTH ATLANTIC SALMON**
  Simply broiled with our own blend of Mediterranean seasoning of fresh lemon juice, olive oil, oregano and finished with a herb compound butter, roasted leek sauce, or crab piccata sauce
  Gold Ballroom $90  Grand Ballroom $100
  Crab Piccata Sauce +$2.00 PP Additional

- **STRIPED BASS**
  Simply broiled with our own blend of Mediterranean seasoning of fresh lemon juice, olive oil, oregano and finished with a herb compound butter, roasted leek sauce, pineapple mango salsa, or crab piccata sauce
  Gold Ballroom $90  Grand Ballroom $100
  Crab Piccata Sauce +$2.00 PP Additional
SATURDAY EVENING RECEPTION 2018
5 HOUR SILVER PACKAGE

ENTREES

Due to fluctuating market conditions, all entree items are subject to availability.

FILLET OF SALMON OR FLOUNDER WITH CRABMEAT IMPERIAL
North Atlantic salmon or flounder served with herb compound butter and housemade crab imperial
Gold Ballroom $96   Grand Ballroom $106

STUFFED SHRIMP
Two stuffed shrimp with our housemade jumbo lump crabmeat imperial served with a saffron cream sauce
Gold Ballroom $96   Grand Ballroom $106

BROILED CRAB CAKES
Two housemade jumbo lump crab cakes served with a chipotle remoulade
Gold Ballroom $96   Grand Ballroom $106

PORK TENDERLOIN AU POIVRE
Herb crusted tenderloin medallions finished with a peppercorn au poivre sauce
Gold Ballroom $94   Grand Ballroom $104

VEAL OSCAR
Veal medallions topped with lump crabmeat and asparagus spears finished with a rich béarnaise sauce
Gold Ballroom $98   Grand Ballroom $108

CHICKEN PICCANTE/SEAFOOD
Sautééd boneless chicken breast finished with a piccante sauce and served with a baked stuffed shrimp or broiled crab cake or North Atlantic salmon or baked rockfish
Gold Ballroom $95   Grand Ballroom $105

CHICKEN EN CROUTE
Lightly seasoned chicken breast served with our famous crab imperial and wrapped in puff pastry. Served with a roasted garlic and white wine Newburg sauce
Gold Ballroom $94   Grand Ballroom $104

FLAT IRON STEAK/GRILLED SHRIMP
Grilled flat iron steak finished with a Jack Daniels demi glaze and served with two jumbo grilled shrimp
Gold Ballroom $96   Grand Ballroom $106

CENTER CUT FILET MIGNON
Charbroiled center cut filet, served with a rich bordelaise sauce, béarnaise sauce or blue cheese compound butter
Gold Ballroom 6 oz. $100   8 oz. $110
Grand Ballroom 6 oz. $110   8 oz. $120

CENTER CUT SIRLOIN
Center cut sirloin finished with a sundried tomato and wild mushroom cabernet demi glaze
Gold Ballroom $97   Grand Ballroom $107

SLOW ROASTED PRIME RIB OF BEEF - AU JUS
Served with horseradish mousse
Gold Ballroom $99   Grand Ballroom $109

VEGETARIAN ENTRÉE - GARDEN VEGETABLE WELLINGTON ACCOMPANIED WITH PORTABELLA NAPOLEON
Oven roasted garden vegetable wellington wrapped in a flaky crust baked to perfection accompanied with grilled vegetables layered with mozzarella cheese, served with a rich roasted red pepper sauce
Gold Ballroom $92   Grand Ballroom $102

TENDERLOIN EN CROUTE MENDENHALL
6 oz. center cut of beef tenderloin topped with mushroom duxelle and cheddar cheese, wrapped in puff pastry and baked, served with rich bordelaise sauce
Gold Ballroom $106   Grand Ballroom $116

CENTER CUT FILET/SEAFOOD
6 oz. center cut filet mignon served with béarnaise sauce or a blue cheese compound butter and a baked stuffed shrimp or broiled crab cake or North Atlantic salmon or baked rockfish
Gold Ballroom $107   Grand Ballroom $117

SIRLOIN/SEAFOOD
Center cut sirloin finished with a sundried tomato and wild mushroom cabernet demi glaze and served with a baked stuffed shrimp or broiled crab cake or North Atlantic salmon or baked rockfish
Gold Ballroom $102   Grand Ballroom $112

FILET OSCAR
Center cut filet mignon, topped with lump crabmeat, garnished with asparagus spears, finished with béarnaise sauce
Gold Ballroom 6 oz. $107   Grand Ballroom 6 oz. $117

SIRLOIN/SEAFOOD
Center cut sirloin finished with a sundried tomato and wild mushroom cabernet demi glaze and served with a baked stuffed shrimp or broiled crab cake or North Atlantic salmon or baked rockfish
Gold Ballroom $102   Grand Ballroom $112

FILET OSCAR
Center cut filet mignon, topped with lump crabmeat, garnished with asparagus spears, finished with béarnaise sauce
Gold Ballroom 6 oz. $107   Grand Ballroom 6 oz. $117

ACCOMPANIMENTS
Fresh Baked Rolls and Butter

STARCH
Select One
Parmesan Roasted Yukon Gold Potatoes, Duchess Potato
Garlic and Horseradish Mashed Potatoes,
Traditional Mashed Potatoes, Long Grain Wild Rice Pilaf,
Double Baked Loaded Stuffed Potatoes

VEGETABLE
Select One
Grilled Asparagus with Roasted Red Peppers and Finished with Tarragon Butter
Steamed Fresh Medley of Seasonal Vegetables
Italian Style Green Beans Finished with Pinenuts
Broccolini and Baby Carrots
Roasted Brussels Sprouts with Bacon with Extra Virgin Olive Oil

SURF AND TURF
A broiled cold water lobster tail and a petite 6 oz. center cut filet mignon served with a rich bordelaise sauce
$135.00
SATURDAY EVENING RECEPTION 2018
5 HOUR SILVER PACKAGE

COFFEE AND TEA BAR

3 Hours
Fresh Brewed Coffee, Decaffeinated and a Selection of Herbal Teas Served on Our Beautifully Dressed Coffee Bar. Bar also Includes Coffee Mugs, Fresh Whipped Cream, Lemon Rinds, Shaved Chocolate, Non-Alcoholic Flavored Syrups, Cinnamon, Nutmeg and Rock Candy Sticks.

WEDDING CAKE

Your custom appointed wedding cake will be sliced and served buffet style along with Fresh Berries, Whipped Cream, Powdered Sugar, Raspberry, Chocolate and Caramel Sauce to enhance your cake flavor.

SWEET ENDINGS

Available to enhance your sweet tooth.

CANNOLI - Filled with rich chocolate ricotta filling garnished with chocolate chips $2.00

FANCY ÉCLAIRS - Filled with raspberry cream, strawberry cream and cinnamon cream $2.25

FANCY CRÉME PUFF - Filled with whipped lemon cream, almond cream and coconut cream $2.25

DOUBLE CHOCOLATE MINT BROWNIES - Mint cream brownie with rich chocolate ganache $2.00

VANILLA FRUIT TART - Vanilla pastry cream in a mini tart shell with fresh fruit $2.75

CAKE TRUFFLES - Mint chocolate chip and peanut butter covered in milk chocolate and lemon raspberry covered in white chocolate $2.75

COCONUT MACAROONS - Coconut clusters drizzled in ganache $2.00

CHOCOLATE DIPPED STRAWBERRIES - Fresh large strawberries dipped in our milk chocolate and drizzled with white chocolate $2.75

MINI CUPCAKES - Vanilla with a vanilla buttercream, chocolate with mocha buttercream icing and ganache, piña colada with butterscotch icing and raspberry drizzle, lemon with a lemon zest buttercream or carrot with cream cheese $2.00

CAKE SHOOTERS - In a small clear plastic shooter cup with a mini spoon $3.75

CHOCOLATE MOUSSE CUP - Peppermint, mocha, lemon chiffon, raspberry or chocolate mousse $3.50

Above pieces priced individually -
Min of 100 pieces and minimum of 12 for any one mini dessert

CROQUEMBOUCHE - 40 Cream puffs piled up in a cone shape with spun caramel sugar $110.00

Prices for Sweet Endings are per piece, subject to change and are subject to 6% sales tax and 20% service charge.
SATURDAY EVENING RECEPTION 2018
5 HOUR GOLD PACKAGE

BAR SERVICES
(See Beverage Selections Page)
5 Hour Super Premium Open Bar
Bar Closes During Introductions
‘Signature Drink’ for your ‘Special Day’

CHAMPAGNE/WINE SERVICES
Champagne Toast
Merlot and Chardonnay Served Throughout Dinner

MENDENHALL GOLD BUFFET HORS D’OEUVRES
International and Domestic Cheeses with Assorted Crackers and Flat Breads
Assortment of Grilled Vegetables Drizzled with Balsamic
Warm Spinach and Artichoke Dip Served with Garlic Toast Points
Hummus with Assorted Breads
Pesto, Tomato, Crab and Locatelli Bruschetta

MENUS SUBJECT TO CHANGE

BUTLERED HOT HORS D’OEUVRES
( Unlimited )

SEAFOOD
Ahi Tuna Skewer with Wasabi Cream
Clams Casino
Cozy Shrimp
Scallops Wrapped in Bacon
Stuffed Mushrooms with Crabmeat

BEEF
New Zealand Rack of Lamb with Mint Demi Glaze and
Tenderloin of Beef Served on Crostini with Horseradish Sauce
Cocktail Franks En Croute
Beef and Mushroom Crowns
Spicy Beef Pockets

CHICKEN
Chicken Cordon Bleu
Sesame Chicken Skewer
Chicken Wontons

VEGETARIAN
Spanakopita in Filo
Raspberry Brie Filo
Crispy Spinach Turnover
Four Cheese Puff

Hors D’oeuvres Subject To Change

ACTION STATIONS
Select Two
Includes Attendant

CRABCAKE STATION
Lump Crabmeat Moistened with Mendenhall’s Signature Blend of Herbs and Seasonings Pan Seared to Order and Served with Cocktail and Tartar Sauce

SOUTH OF THE BORDER STATION
Choice of One –
Blackened Baja Fish Soft Shell Tacos Lightly Blackened Mahi Mahi Served Over Shredded Lettuce and Finished with Mango Salsa and Lime Crema
BBQ Pulled Pork Soft Shell Tacos Slow Roasted BBQ Pulled Pork Served Over a Cilantro Jalapeño Cabbage and Topped with Monterey Jack Cheddar Cheese Blend and Frizzled Onions

SLIDER STATION
Choice of One –
BBQ Sliders Seasoned Pork Pulled Off the Bone Then Simmered in BBQ Sauce, Finished with Red Cabbage Slaw
Crab Cake Sliders Mini Crab Cakes Made with Our Award Winning Crab Imperial and Finished with Remoulade Sauce
Beef Sliders Seasoned, Hand Pattied and Grilled, Finished with Your Choice of Cheese and Fried Onions
Buffalo Chicken Sliders Grilled Breast of Chicken Finished with a Crumbled Bleu Cheese, Tangy Buffalo Sauce and Ranch Dressing

ANTIPASTO SALAD STATION
A Gourmet Selection of: Prosciutto Ham, Cappacolla, Genoa Salami, Assorted Imported Cheeses, Cherry Peppers, Marinated Artichokes, Roasted Red Peppers, Grilled Vegetables with Balsamic Vinaigrette, Kalamata Olives, Anchovies and Sliced Rustic Breads and Gourmet Crackers

PAJITA STATION
Marinated Chicken or Beef Grilled and Sliced into Strips Served with Guacamole, Salsa, Shredded Monterey Jack Cheese, Sautéed Onions, Bell Peppers, Sour Cream and Sliced Jalapeño Peppers with Soft Tortillas

WILD MUSHROOM FLAMBE STATION
Blend of Local Wild Mushrooms Sautéed with Garlic and Brandy Finished with Asiago Cheese and Cream, Served with Mushroom Risotto
Add Crabmeat 2.50 per person additional

SHRIMP SCAMPI PASTA STATION
Tender Baby Shrimp Sautéed with Garlic, White Wine and Lemon Juice Served with Rice Pilaf

PASTA PRONTO
Tantalizing Culinary Combinations Prepared a la Minute:
Pastas – Penne and Bowtie
Condiments – Baby Shrimp, Italian Sausage, Lump Crabmeat Prepared with Two Sauces – Tomato Basil Sauce, Roasted Garlic Alfredo Sauce

BAR SERVICES
5 Hour Super Premium Open Bar
Bar Closes During Introductions
‘Signature Drink’ for your ‘Special Day’
SATURDAY EVENING RECEPTION 2018
5 HOUR GOLD PACKAGE

SOUPS, SALADS AND PASTAS

Select One.
(Select Two, Additional 3.50 pp Inclusive)

SOUPS

TRADITIONAL WEDDING SOUP WITH MEATBALLS

SHRIMP TOMATO BASIL BISQUE

MARYLAND CRAB CRAB BISQUE

CRAB BISQUE LOBSTER BISQUE

SALADS

Served with a Chilled Fork

ARCADIAN MIX SALAD
Romaine and arcadian blend topped with tomato, onion, sweet peppers, black olives, croutons and cucumbers served with a balsamic vinaigrette dressing

CLASSIC CAESAR SALAD
Romaine lettuce, garlic croutons and shaved asiago, parmesan and romano cheese

MENDENHALL HOUSE WEDGE
Iceberg wedge with applewood bacon, cucumbers, tomatoes, seasoned croutons, crispy fried onions and finished with blue cheese crumbles and balsamic dressing

PASTAS

SHRIMP AND SCALLOP SCAMPI
Bay scallops and baby shrimp sautéed with garlic, white wine and lemon juice served over angel hair pasta

LOBSTER RAVIOLI
Tomato blush sauce

ALEXANDERS SALAD
Arugula topped with sunflower seeds, mandarin oranges, white raisins, candied walnuts, goat cheese and lemon honey mustard dressing

MEDITERRANEAN SALAD
Arugula topped with cucumbers, red onions, tomatoes, peppers, Kalamata olives and seasonings. Garnished with feta cheese, croutons and a classic oregano vinaigrette

HARVEST SALAD
Romaine and arcadian mix topped with sundried cranberries, Granny Smith apples, tomatoes, red onions, feta cheese and poppy seed dressing

RUSTIC TORTELLINI
Classic cheese tortellini, sun-dried tomato pesto cream sauce, cracked peppercorn, shaved locatelli cheese

STRIPED BASS
Simply broiled with our own blend of Mediterranean seasoning of fresh lemon juice, olive oil, oregano and finished with a herb compound butter, roasted leek sauce, pineapple mango salsa, or crab piccata sauce

ENTREES

HARVEST CHICKEN
A plump boneless chicken breast filled with bread cubes, sun dried cranberries, roasted vegetables and sweet Italian sausage, baked to perfection and served with a rich chicken supreme sauce
Gold Ballroom $119   Grand Ballroom $129

CHICKEN PICCATA
A boneless breast of chicken simmered in a rich veloute, finished with a light lemon, capers and white wine cream sauce
Gold Ballroom $119   Grand Ballroom $129

SAUTÉED BREAST OF CHICKEN MARSALA
Served with a Kennett Square mushroom marsala demi sauce
Gold Ballroom $119   Grand Ballroom $129

CHICKEN NEAPOLITAN
Braised chicken breast filled with prosciutto, sharp provolone and mild Italian peppers finished with a tomato basil and red onion veloute sauce
Gold Ballroom $119   Grand Ballroom $129

CHICKEN CASINO
Broiled chicken breast filled with bay shrimp, red and green peppers and applewood bacon, finished with a tarragon lemon and pinot noir sauce
Gold Ballroom $119   Grand Ballroom $129

ROASTED DUCK
A crispy half duck perfectly roasted and served with plum hoisin glaze
Gold Ballroom $121   Grand Ballroom $131

NORTH ATLANTIC SALMON
Simply broiled with our own blend of Mediterranean seasoning of fresh lemon juice, olive oil, oregano and finished with a herb compound butter, roasted leek sauce, pineapple mango salsa, or crab piccata sauce
Gold Ballroom $119   Grand Ballroom $129
Crab Piccata Sauce +$2.00 PP Additional

CRAB PICCATA SAUCE +$2.00 PP ADDITIONAL
FILLET OF SALMON OR FLOUNDER WITH CRABMEAT IMPERIAL
North Atlantic salmon or flounder served with herb compound butter and housemade crab imperial
Gold Ballroom $125  Grand Ballroom $135

STUFFED SHRIMP
Two stuffed shrimp with our housemade jumbo lump crabmeat served with a saffron cream sauce
Gold Ballroom $125  Grand Ballroom $135

BROILED CRAB CAKES
Two housemade jumbo lump crab cakes served with a chipotle remoulade
Gold Ballroom $125  Grand Ballroom $135

PORK TENDERLOIN AU POIVRE
Herb crusted tenderloin medallions finished with a peppercorn au poivre sauce
Gold Ballroom $123  Grand Ballroom $133

VEAL OSCAR
Veal medallions topped with lump crabmeat and asparagus spears finished with a rich béarnaise sauce
Gold Ballroom $127  Grand Ballroom $137

CHICKEN PICCANTE/SEAFOOD
Sautéed boneless chicken breast finished with a piccante sauce and served with a baked stuffed shrimp or broiled crab cake or North Atlantic salmon or baked rockfish
Gold Ballroom $125  Grand Ballroom $135

CHICKEN EN CROUTE
Lightly seasoned chicken breast served with our famous crab imperial and wrapped in puff pastry. Served with a roasted garlic and white wine Newburg sauce
Gold Ballroom $123  Grand Ballroom $133

FLAT IRON STEAK/GRILLED SHRIMP
Grilled flat iron steak finished with a Jack Daniels demi glaze and served with two jumbo grilled shrimp
Gold Ballroom $126  Grand Ballroom $136

CENTER CUT FILET MIGNON
Charbroiled center cut filet, served with a rich bordelaise sauce, béarnaise sauce or blue cheese compound butter
Gold Ballroom 6 oz. $129  8 oz. $137
Grand Ballroom 6 oz. $139  8 oz. $145

CENTER CUT SIRLOIN
Center cut sirloin finished with a sundried tomato and wild mushroom cabernet demi glaze
Gold Ballroom $126  Grand Ballroom $136

SLOW ROASTED PRIME RIB OF BEEF - AU JUS
Served with horseradish mousse
Gold Ballroom $128  Grand Ballroom $138

VEGETARIAN ENTREE – GARDEN VEGETABLE WELLINGTON ACCOMPANIED WITH PORTABELLA NAPOLÉON
Oven roasted garden vegetable wellington wrapped in a flaky crust baked to perfection accompanied with grilled vegetables layered with mozzarella cheese, served with a rich roasted red pepper sauce
Gold Ballroom $121  Grand Ballroom $131

TENDERLOIN EN CROUTE MENDENHALL
6 oz. center cut of beef tenderloin topped with mushroom duxelle and cheddar cheese, wrapped in puff pastry and baked, served with rich bordelaise sauce
Gold Ballroom $135  Grand Ballroom $145

CENTER CUT FILET/SEAFOOD
6 oz. center cut filet mignon served with béarnaise sauce or a blue cheese compound butter and a baked stuffed shrimp or broiled crab cake or North Atlantic salmon or baked rockfish
Gold Ballroom $135  Grand Ballroom $145

SIRLOIN/SEAFOOD
Center cut sirloin finished with a sundried tomato and wild mushroom cabernet demi glaze and served with a baked stuffed shrimp or broiled crab cake or North Atlantic salmon or baked rockfish
Gold Ballroom $131  Grand Ballroom $141

FILET OSCAR
Center cut filet mignon, topped with lump crabmeat, garnished with asparagus spears, finished with béarnaise sauce
Gold Ballroom $165  Grand Ballroom $175

SURF AND TURF
A broiled cold water lobster tail and a petite 6 oz. center cut filet mignon served with a rich bordelaise sauce
$165.00

ACCOMPANIMENTS
Fresh Baked Rolls and Butter

STARCH
Select One
Parmesan Roasted Yukon Gold Potatoes, Duchess Potato
Garlic and Horseradish Mashed Potatoes,
Traditional Mashed Potatoes, Long Grain Wild Rice Pilaf,
Double Baked Loaded Stuffed Potatoes

VEGETABLE
Select One
Grilled Asparagus with Roasted Red Peppers and Finished with Tarragon Butter
Steamed Fresh Medley of Seasonal Vegetables
Italian Style Green Beans Finished with Pinenuts
Broccoli and Baby Carrots
Roasted Brussel Sprouts with Bacon with Extra Virgin Olive Oil

Due to fluctuating market conditions, all entree items are subject to availability.
SATURDAY EVENING RECEPTION 2018
5 HOUR GOLD PACKAGE

DESSERT BAR

Select One
1.5 Hours

OPTION 1
Freshly Made Gourmet Mini Desserts
Cannoli, Assortment of Fancy Éclairs and Fancy Créme Puffs
Double Chocolate Mint Brownie, Cake Shooters,
Traditional Créme Puffs, Vanilla Fruit Tart, Chocolate Mousse Cups
Assortment of Cake Truffles, Chocolate Dipped Strawberries
Mini Cup Cakes, French Macaroons, Chocolate Flourless Bits
Above Includes Powdered Sugar and Fresh Whipped Cream

OPTION 2
Flambé Bananas Foster
(Attendant $75.00 Each)
Sliced Bananas, Sugar, Ground Cinnamon, Banana Liqueur
and Myers Dark Rum Served Over Vanilla Ice Cream

OPTION 3
Flambé Apple Crisp
(Attendant $75.00 Each)
Granny Smith Golden Delicious Apples Flambeed with
Tuaca and Applejack Brandy Served Over Vanilla Ice
Cream and Topped with Toffee Cashews

OPTION 4
Flaming Crepe Bar
(Attendant $75.00 Each)
Featuring our Bananas Foster Crepe, Cannoli Crepe
or Guest May Create Their Own Crepe with an
Assortment of Fillings Including Bananas, Strawberries,
Blueberries, Raspberries, Chocolate Chips, Ricotta,
Chocolate Mousse Nutella, Whipped Cream, Powdered
Sugar and Chocolate, Caramel and Strawberry Sauce
Add Vanilla Ice Cream $2.25 Per Person

OPTION 5
Boardwalk Waffle and Ice Cream
(Attendant $95.00 Each)
Freshly Made Mini Belgian Waffles Served with
Vanilla Ice Cream, Whipped Cream, Powdered Sugar,
Strawberry, Chocolate and Caramel Sauce
Add Funnel Cake $2.00 Per Person

(Offer Both Option 2 and Option 3
$2.50 Per Person Inclusive)

COFFEE AND TEA BAR

3 Hours
Fresh Brewed Coffee, Decaffeinated and a Selection of Herbal
Teas Served on Our Beautifully Dressed Coffee Bar. Bar also
Includes Coffee Mugs, Fresh Whipped Cream, Lemon Rinds,
Shaved Chocolate, Non-Alcoholic Flavored Syrups, Cinnamon,
Nutmeg and Rock Candy Sticks.

WEDDING CAKE

Serving Options for Your Custom Wedding Cake

OPTION 1
Cut and Displayed with Your Dessert Bar

OPTION 2
Partially Cut and Displayed with Your Dessert Bar with the
Remainder Being Placed in Individual Boxes for Your Guests to
Enjoy at Home.

OPTION 3
Entire Cake May Be Cut and Place in Individual Boxes for All
Your Guests to Enjoy at Home.

SWEET ENDINGS

Available to enhance your sweet tooth.

CANNOLI - Filled with rich chocolate ricotta filling garnished with
chocolate chips $2.00

FANCY ÉCLAIRS - Filled with raspberry cream, strawberry cream and
cinnamon cream $2.25

FANCY CRÉME PUFF - Filled with whipped lemon cream,
almond cream and coconut cream $2.25

DOUBLE CHOCOLATE MINT BROWNIES - Mint cream brownie with
rich chocolate ganache $2.00

VANILLA FRUIT TART - Vanilla pastry cream in a mini tart shell with
fresh fruit $2.75

COCONUT MACAROONS - Coconut clusters drizzled in ganache $2.00

CAKE TRUFFLES - Mint chocolate chip and peanut butter covered in
milk chocolate and lemon raspberry covered in white chocolate $2.75

CHOCOLATE DIPPED STRAWBERRIES - Fresh large strawberries
dipped in our milk chocolate and drizzled with white chocolate $2.75

MINI CUPCAKES - Vanilla with a vanilla buttercream, chocolate with
mocha buttercream icing and ganache, piña colada with butterscotch
icing and raspberry drizzle, lemon with a lemon zest buttercream or
carrot with cream cheese $2.00

CAKE SHOOTERS - In a small clear plastic shooter cup with a mini
spoon $3.75 Each

CHOCOLATE MOUSSE CUP - Peppermint, mocha, lemon chiffon,
raspberry or chocolate mousse $3.50

Above priced individually -
Min of 100 pieces and 12 of any one mini dessert

CROQUEMBOUCHE - 40 Cream puffs piled up in a cone shape with
spun caramel sugar $110.00

Prices for Sweet Endings priced per piece and subject to change.
SATURDAY EVENING RECEPTION 2018
5 HOUR PLATINUM PACKAGE

BAR SERVICES
(See Beverage Selections Page)
5 Hour Super Premium Open Bar
Bar Closes During Introductions
‘Signature Drink’ for your ‘Special Day’

CHAMPAGNE/WINE SERVICES
Champagne Toast
Merlot and Chardonnay Served Throughout Dinner

MENDENHALL PLATINUM
BUFFET HORS D’OEUVRES
International and Domestic Cheeses with Assorted Crackers and Flat Breads
Assortment of Grilled Vegetables Drizzled with Balsamic
Warm Spinach and Artichoke Dip Served with Garlic Toast Points
Hummus with Assorted Breads
Pesto, Tomato, Crab and Locatelli Bruschetta

CHILLED SEAFOOD BAR
Snow Crab Claws, Assorted Smoked Fishes, Peel and Eat Shrimp, Lobster Salad, Chilled Lemon Infused New Zealand Mussels with Sweet Chili Mousse served around a custom one block ice carving.

BUTLERED HOT HORS D’OEUVRES
Unlimited
SEAFOOD
Ahi Tuna Skewer with Wasabi Cream
Clams Casino
Cozy Shrimp
Scallops Wrapped in Bacon
Stuffed Mushrooms with Crabmeat

BEEF
New Zealand Rack of Lamb with Mint Demi Glaze and Tenderloin of Beef Served on Crostini with Horseradish Sauce
Cocktail Franks En Croûte
Beef and Mushroom Crowns
Spicy Beef Pockets
Petite Veal, Pork, Chicken Meatballs with a Port Wine Sauce

CHICKEN
Chicken Cordon Bleu
Sesame Chicken Skewer
Chicken Wontons

VEGETARIAN
Spanakopita in Filo
Raspberry Brie Filo
Crispy Spinach Turnover
Four Cheese Puff

Hors D’oeuvres Subject To Change

ACTION STATIONS
Select Two. Includes Attendant.

CRABCAKE STATION
Lump Crabmeat Moistened with Mendenhall’s Signature Blend of Herbs and Seasonings Pan Seared to Order and Served with Cocktail and Tartar Sauce

SOUTH OF THE BORDER STATION
Choice of One –
Blackened Baja Fish Soft Shell Tacos Lightly Blackened Mahi Mahi Served Over Shredded Lettuce and Finished with Mango Salsa and Lime Crema
BBQ Pulled Pork Soft Shell Tacos Slow Roasted BBQ Pulled Pork Served Over a Cilantro Jalapeño Cabbage and Topped with Monterey Jack Cheddar Cheese Blend and Frizzled Onions

SLIDER STATION
Choice of One –
BBQ Sliders Seasoned Pork Pulled Off the Bone Then Simmered in BBQ Sauce, Finished with Red Cabbage Slaw
Crab Cake Sliders Mini Crab Cakes Made with Our Award Winning Crab Imperial and Finished with Remoulade Sauce
Beef Sliders Seasoned, Hand Pattied and Grilled, Finished with Your Choice of Cheese and Fried Onions
Buffalo Chicken Sliders Grilled Breast of Chicken Finished with a Crumbled Bleu Cheese, Tangy Buffalo Sauce and Ranch Dressing

ANTIPASTO SALAD STATION
A Gourmet Selection of: Prosciutto Ham, Cappacolla, Genoa Salami, Assorted Imported Cheeses, Cherry Peppers, Marinated Artichokes, Roasted Red Peppers, Grilled Vegetables with Balsamic Vinaigrette, Kalamata Olives, Anchovies and Sliced Rustic Breads and Gourmet Crackers

FAJITA STATION
Marinated Chicken or Beef Grilled and Sliced into Strips
Served with Guacamole, Salsa, Shredded Monterey Jack Cheese, Sautéed Onions, Bell Peppers, Sour Cream and Sliced Jalapeño Peppers with Soft Tortillas

WILD MUSHROOM FLAMBÉ STATION
Blend of Local Wild Mushrooms Sautéed with Garlic and Brandy Finished with Asiago Cheese and Cream, Served with Mushroom Risotto
Add Crabmeat 2.50 per person additional

SHRIMP SCAMPI PASTA STATION
Tender Baby Shrimp Sautéed with Garlic, White Wine and Lemon Juice Served with Rice Pilaf

PASTA PRONTO
Tantalizing Culinary Combinations Prepared a la Minute:
Pastas – Penne and Bowtie
Condiments – Baby Shrimp, Italian Sausage, Lump Crabmeat Prepared with Two Sauces – Tomato Basil Sauce, Roasted Garlic Alfredo Sauce
SATURDAY EVENING RECEPTION 2018
5 HOUR PLATINUM PACKAGE

SOUPS, SALADS AND PASTAS

Select Two

SOUPS

<table>
<thead>
<tr>
<th>TRADITIONAL WEDDING SOUP WITH MEATBALLS</th>
<th>SHRIMP TOMATO BASIL BISQUE</th>
<th>MARYLAND CRAB CRAB BISQUE</th>
<th>LOBSTER BISQUE</th>
</tr>
</thead>
</table>

SALADS

<table>
<thead>
<tr>
<th>ARCADIAN MIX SALAD</th>
<th>CLASSIC CAESAR SALAD</th>
<th>MENDENHALL HOUSE WEDGE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Romaine and arcdian blend topped with tomato, onion, sweet peppers, black olives, croutons and cucumbers served with a balsamic vinaigrette dressing</td>
<td>Romaine lettuce, garlic croutons and shaved asiago, parmesan and romano cheese</td>
<td>Iceberg wedge with applewood bacon, cucumbers, tomatoes, seasoned croutons, crispy fried onions and finished with blue cheese crumbles and balsamic dressing</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>ALEXANDERS SALAD</th>
<th>MEDITERRANEAN SALAD</th>
<th>HARVEST SALAD</th>
</tr>
</thead>
<tbody>
<tr>
<td>Arugula topped with sunflower seeds, mandarin oranges, white raisins, candied walnuts, goat cheese and lemon honey mustard dressing</td>
<td>Arugula topped with cucumbers, red onions, tomatoes, peppers, Kalamata olives and seasonings. Garnished with feta cheese, croutons and a classic oregano vinaigrette</td>
<td>Romaine and arcdian mix topped with sundried cranberries, Granny Smith apples, tomatoes, red onions, feta cheese and poppy seed dressing</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>PASTAS</th>
</tr>
</thead>
<tbody>
<tr>
<td>SHRIMP AND SCALLOP SCAMPI</td>
</tr>
<tr>
<td>Bay scallops and baby shrimp sautéed with garlic, white wine and lemon juice served over angel hair pasta</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>LOBSTER RAVIOLI</th>
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</thead>
<tbody>
<tr>
<td>Tomato blush sauce</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>ENTREES</th>
</tr>
</thead>
<tbody>
<tr>
<td>HARVEST CHICKEN</td>
</tr>
<tr>
<td>Grilled chicken breast with roasted red peppers, extra sharp provolone, served on a bed of arugula and finished with a balsamic reduction</td>
</tr>
<tr>
<td>Gold Ballroom $144  Grand Ballroom $154</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>CHICKEN PICCATA</th>
<th>SAUTÉED BREAST OF CHICKEN MARSALA</th>
<th>RUSTIC TORTELLINI</th>
</tr>
</thead>
<tbody>
<tr>
<td>A boneless breast of chicken simmered in a rich veloute, finished with a light lemon, capers and white wine cream sauce</td>
<td>Served with a Kennett Square mushroom marsala demi sauce</td>
<td>Classic cheese tortellini, sun-dried tomato pesto cream sauce, cracked peppercorn, shaved locatelli cheese</td>
</tr>
<tr>
<td>Gold Ballroom $144  Grand Ballroom $154</td>
<td>Gold Ballroom $144  Grand Ballroom $154</td>
<td>Gold Ballroom $144  Grand Ballroom $154</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>CHICKEN NEAPOLITAN</th>
<th>CHICKEN CASINO</th>
<th>ROASTED DUCK</th>
</tr>
</thead>
<tbody>
<tr>
<td>Braised chicken breast filled with prosciutto, sharp provolone and mild Italian peppers finished with a tomato basil and red onion veloute sauce</td>
<td>Broiled chicken breast filled with bay shrimp, red and green peppers and applewood bacon, finished with a tarragon lemon and pinot noir sauce</td>
<td>A crispy half duck perfectly roasted and served with plum hoisin glaze</td>
</tr>
<tr>
<td>Gold Ballroom $144  Grand Ballroom $154</td>
<td>Gold Ballroom $144  Grand Ballroom $154</td>
<td>Gold Ballroom $146  Grand Ballroom $156</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>NORTH ATLANTIC SALMON</th>
<th>STRIPED BASS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Simply broiled with our own blend of Mediterranean seasoning of fresh lemon juice, olive oil, oregano and finished with a herb compound butter, roasted leek sauce, or crab piccata sauce</td>
<td>Simply broiled with our own blend of Mediterranean seasoning of fresh lemon juice, olive oil, oregano and finished with a herb compound butter, roasted leek sauce, pineapple mango salsa, or crab piccata sauce</td>
</tr>
<tr>
<td>Gold Ballroom $144  Grand Ballroom $154</td>
<td>Gold Ballroom $144  Grand Ballroom $154</td>
</tr>
</tbody>
</table>

Due to fluctuating market conditions, all entree items are subject to availability.
SATURDAY EVENING RECEPTION 2018
5 HOUR PLATINUM PACKAGE

ENTREES

Due to fluctuating market conditions, all entree items are subject to availability.

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Gold Ballroom</th>
<th>Grand Ballroom</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fillet of Salmon or Flounder with Crabmeat Imperial</td>
<td>$150</td>
<td>$160</td>
</tr>
<tr>
<td>North Atlantic salmon or flounder served with herb compound butter and housemade crab imperial</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Stuffed Shrimp</td>
<td>$150</td>
<td>$160</td>
</tr>
<tr>
<td>Two stuffed shrimp with our housemade jumbo lump crabmeat imperial served with a saffron cream sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Broiled Crab Cakes</td>
<td>$150</td>
<td>$160</td>
</tr>
<tr>
<td>Two housemade jumbo lump crab cakes served with a chipotle remoulade</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pork Tenderloin Au Poivre</td>
<td>$148</td>
<td>$158</td>
</tr>
<tr>
<td>Herb crusted tenderloin medallions finished with a peppercorn au poivre sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Veal Oscar</td>
<td>$152</td>
<td>$162</td>
</tr>
<tr>
<td>Veal medallions topped with lump crabmeat and asparagus spears finished with a rich béarnaise sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken Piccante/Seafood</td>
<td>$150</td>
<td>$160</td>
</tr>
<tr>
<td>Sautéed boneless chicken breast finished with a piccante sauce and served with a baked stuffed shrimp or broiled crab cake or North Atlantic salmon or baked rockfish</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken En CROUTE</td>
<td>$148</td>
<td>$158</td>
</tr>
<tr>
<td>Lightly seasoned chicken breast served with our famous crab imperial and wrapped in puff pastry. Served with a roasted garlic and white wine Newburg sauce</td>
<td></td>
<td></td>
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<tr>
<td>Flat Iron Steak/Grilled Shrimp</td>
<td>$151</td>
<td>$161</td>
</tr>
<tr>
<td>Grilled flat iron steak finished with a Jack Daniels demi glaze and served with two jumbo grilled shrimp</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Center Cut Filet Mignon</td>
<td>6 oz. $154</td>
<td>8 oz. $162</td>
</tr>
<tr>
<td>Charbroiled center cut filet, served with a rich bordelaise sauce, béarnaise sauce or blue cheese compound butter</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Center Cut Sirloin</td>
<td>6 oz. $164</td>
<td>8 oz. $172</td>
</tr>
<tr>
<td>Center cut sirloin finished with a sundried tomato and wild mushroom cabernet demi glaze</td>
<td></td>
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</tr>
<tr>
<td>Slow Roasted Prime Rib of Beef - Au Jus</td>
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<td></td>
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<tr>
<td>Served with horseradish mousse</td>
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<td></td>
</tr>
<tr>
<td>Vegetarian Entrée - Garden Vegetable Wellington Accompanied with Portabella Napoleon</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Oven roasted garden vegetable wellington wrapped in a flaky crust baked to perfection accompanied with grilled vegetables layered with mozzarella cheese, served with a rich roasted red pepper sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>TENDERLOIN EN CROUTE MENDENHALL</td>
<td></td>
<td></td>
</tr>
<tr>
<td>6 oz. center cut of beef tenderloin topped with mushroom duxelle and cheddar cheese, wrapped in puff pastry and baked, served with rich bordelaise sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Surf and Turf</td>
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</tr>
<tr>
<td>A broiled cold water lobster tail and a petite 6 oz. center cut filet mignon served with a rich bordelaise sauce</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

ACCOMPANIMENTS

Fresh Baked Rolls and Butter

STARCH

Select One

Parmesan Roasted Yukon Gold Potatoes, Duchess Potato, Garlic and Horseradish Mashed Potatoes, Traditional Mashed Potatoes, Long Grain Wild Rice Pilaf, Double Baked Loaded Stuffed Potatoes

VEGETABLE

Select One

Grilled Asparagus with Roasted Red Peppers and Finished with Tarragon Butter, Steamed Fresh Medley of Seasonal Vegetables, Italian Style Green Beans Finished with Pinenuts, Broccoli and Baby Carrots, Roasted Brussel Sprouts with Bacon with Extra Virgin Olive Oil
SATURDAY EVENING RECEPTION 2018
5 HOUR PLATINUM PACKAGE

DESSERT BAR

Freshly Made Gourmet Mini Desserts
Cannoli, Assortment of Fancy Éclairs and Fancy Crème Puffs
Double Chocolate Mint Brownie, Cake Shooters,
Traditional Crème Puffs, Vanilla Fruit Tart, Chocolate Mousse Cups
Assortment of Cake Truffles, Chocolate Dipped Strawberries
Mini Cup Cakes, French Macaroons, Chocolate Flourless Bits
Above Includes Powdered Sugar and Fresh Whipped Cream

DESSERT ACTION STATION

Select One
1.5 Hours

OPTION 1
Flambé Bananas Foster
(Attendant $75.00 Each)
Sliced Bananas, Sugar, Ground Cinnamon, Banana Liqueur
and Myers Dark Rum Served Over Vanilla Ice Cream

OPTION 2
Flambé Apple Crisp
(Attendant $75.00 Each)
Granny Smith Golden Delicious Apples Flambeed with
Tuaca and Applejack Brandy Served Over Vanilla Ice
Cream and Topped with Toffee Cashews

OPTION 3
Flaming Crepe Bar
(Attendant $75.00 Each)
Featuring our Bananas Foster Crepe, Cannoli Crepe
or Guest May Create Their Own Crepe with an
Assortment of Fillings Including Bananas, Strawberries,
Blueberries, Raspberries, Chocolate Chips, Ricotta,
Chocolate Mousse Nutella, Whipped Cream, Powdered
Sugar and Chocolate, Caramel and Strawberry Sauce
Add Vanilla Ice Cream $2.25 Per Person

OPTION 4
Boardwalk Waffle and Ice Cream
(Attendant $95.00 Each)
Freshly Made Mini Belgian Waffles Served with
Vanilla Ice Cream, Whipped Cream, Powdered Sugar,
Strawberry, Chocolate and Caramel Sauce
Add Funnel Cake $2.00 Per Person

(Offer Both Option 1 and Option 2
$2.50 Per Person Inclusive)

COFFEE AND TEA BAR

3 Hours
Fresh Brewed Coffee, Decaffeinated and a Selection of
Herbal Teas Served on Our Beautifully Dressed Coffee
Bar. Bar also Includes Coffee Mugs, Fresh Whipped Cream,
Lemon Rinds, Shaved Chocolate, Non-Alcoholic Flavored
Syrups, Cinnamon, Nutmeg and Rock Candy Sticks.

CAKE TINI BAR

Your custom appointed wedding cake will be sliced and
served in a chilled martini glass along with Fresh Berries,
Whipped Cream, Powdered Sugar, Raspberry, Chocolate
and Caramel Sauce to enhance your cakes flavor.

FLAMBE INTERNATIONAL COFFEE’S

2 Hours
(Attendant $95.00 Each)

Irish Coffee
Irish Whiskey and Kahlua

Mendenhall Coffee
Grand Marnier and Kahlua

Keoke Coffee
Brandy and Kahlua

Attendant fees and above subject to 6% sales tax and 20% service charge
2018 MENDENHALL REHEARSAL DINNER PACKAGE 1 AND 2

Minimum 30 Guests
All Prices Subject to 6% Sales Tax and 20% Service Charge.
Entree Counts Due 3 Days Prior to Function
Choice of Three Entrées. Fourth Entrée Choice +1.50 Per Person

**PACKAGE 1**
$52.00 Per Person
One Hour Premium Open Bar
One Wine Pouring

**PACKAGE 2**
$70.00 Per Person
Two Hours Premium Open Bar
Two Wine Pourings

**BAR SERVICES**
(See Beverage Selections Page)

One Hour Premium Package 1

Additional Bar Service $5.00 Per Hour/Person

**WINE**
Chardonnay and Merlot – Served with Dinner

**HORS D’OEUVRES**

**BUFFET HORS D’OEUVRES**
Included in Package 1 and 2
International and Domestic Cheeses with Assorted Crackers and Flat Breads. Assortment of Grilled Vegetables Drizzled with Balsamic. Warm Spinach and Artichoke Dip Served with Garlic Toast Points

**UNLIMITED HOT BUTLERED HORS D’OEUVRES**
Included in Package 2 Only
Beef Frank’s in a Blanket, Potato Puff’s, Beef and Mushroom Crowns, Spinach Turnovers, Spicy Beef Pockets

**ADDITIONAL BUTLERED HOT HORS D’OEUVRES**
Included in Package 2 Only
1 Piece Per Person
Mendenhall Inn Crab Balls Served with Cocktail Dipping Sauce, Mini Chicken Cordon Bleu, Clams Casino, Chicken Wonton

**SOUPS AND SALADS**
Select One. Select Two Additional $5.00 Per Person

**SOUPS**

*Wild Mushroom Bisque*

*Maryland Crab Bisque*

*New England Clam Chowder*

*Traditional Wedding Soup with Meatballs*

*Shrimp Tomato Basil Bisque*

**SALADS**
Served with a Chilled Fork

*Arcadian Mix Salad*
Romaine and aradicain blend topped with tomato, onion, sweet peppers, black olives, croutons and cucumbers served with a balsamic vinaigrette dressing

*Classic Caesar Salad*
Romaine lettuce, garlic croutons and shaved Asiago, parmesan and romano cheese

*Alexanders Salad*
Arugula topped with sunflower seeds, mandarin oranges, white raisins, candied walnuts, goat cheese and lemon honey mustard dressing

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2018 MENDENHALL REHEARSAL DINNER PACKAGE 1 AND 2

Minimum 30 Guests
All Prices Subject to 6% Sales Tax and 20% Service Charge.
Entree Counts Due 3 Days Prior to Function
Choice of Three Entrées. Fourth Entrée Choice +1.50 Per Person

**PACKAGE 1**
$52.00 Per Person
One Hour Premium Open Bar
One Wine Pouring

**PACKAGE 2**
$70.00 Per Person
Two Hours Premium Open Bar
Two Wine Pourings

**BAR SERVICES**
(See Beverage Selections Page)

One Hour Premium Package 1

Additional Bar Service $5.00 Per Hour/Person

**WINE**
Chardonnay and Merlot – Served with Dinner

**HORS D’OEUVRES**

**BUFFET HORS D’OEUVRES**
Included in Package 1 and 2
International and Domestic Cheeses with Assorted Crackers and Flat Breads. Assortment of Grilled Vegetables Drizzled with Balsamic. Warm Spinach and Artichoke Dip Served with Garlic Toast Points

**UNLIMITED HOT BUTLERED HORS D’OEUVRES**
Included in Package 2 Only
Beef Frank’s in a Blanket, Potato Puff’s, Beef and Mushroom Crowns, Spinach Turnovers, Spicy Beef Pockets

**ADDITIONAL BUTLERED HOT HORS D’OEUVRES**
Included in Package 2 Only
1 Piece Per Person
Mendenhall Inn Crab Balls Served with Cocktail Dipping Sauce, Mini Chicken Cordon Bleu, Clams Casino, Chicken Wonton

**SOUPS AND SALADS**
Select One. Select Two Additional $5.00 Per Person

**SOUPS**

*Wild Mushroom Bisque*

*Maryland Crab Bisque*

*New England Clam Chowder*

*Traditional Wedding Soup with Meatballs*

*Shrimp Tomato Basil Bisque*

**SALADS**
Served with a Chilled Fork

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**WINE**
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<table>
<thead>
<tr>
<th>ENTREES</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>HARVEST CHICKEN</td>
<td>A plump boneless chicken breast filled with bread cubes, sun dried cranberries, roasted vegetables and sweet Italian sausage, baked to perfection and served with a rich chicken supreme sauce</td>
</tr>
<tr>
<td>CHICKEN PICCATA</td>
<td>A boneless breast of chicken simmered in a rich veloute, finished with a light lemon, capers and white wine cream sauce</td>
</tr>
<tr>
<td>CHICKEN MARSALA</td>
<td>Finished with a Kennett Square mushroom marsala demi sauce</td>
</tr>
<tr>
<td>CHICKEN NEAPOLITAN</td>
<td>Braised chicken breast filled with prosciutto, sharp provolone and mild Italian peppers finished with a tomato basil and red onion veloute sauce</td>
</tr>
<tr>
<td>CHICKEN CASINO</td>
<td>Broiled chicken breast filled with bay shrimp, red and green peppers and applewood bacon, finished with a tarragon lemon and pinot noir sauce</td>
</tr>
<tr>
<td>CENTER CUT SIRLOIN</td>
<td>Center cut sirloin finished with a sundried tomato and wild mushroom cabernet demi glaze</td>
</tr>
<tr>
<td>SLOW ROASTED PRIME RIB OF BEEF - AU JUS</td>
<td>Served with horseradish mousse</td>
</tr>
<tr>
<td>CHICKEN ROMA</td>
<td>Grilled chicken breast with roasted red peppers, extra sharp provolone, served on a bed of arugula and finished with a balsamic reduction</td>
</tr>
<tr>
<td>CHICKEN MEDITERRANEAN</td>
<td>Seasoned grilled breast of chicken topped with sauteed spinach, fire roasted red peppers, fresh herbs and feta cheese. Finished with a rich balsamic reduction and a basil saffron cream sauce</td>
</tr>
<tr>
<td>STRIPED BASS</td>
<td>Simply broiled with our own blend of Mediterranean seasoning of fresh lemon juice, olive oil, oregano and finished with a herb compound butter, roasted leek sauce, pineapple mango salsa, or crab piccata sauce</td>
</tr>
<tr>
<td>Crab Piccata Sauce +$2.00 PP Additional</td>
<td></td>
</tr>
<tr>
<td>FILLET OF SALMON OR FLOUNDER WITH CRABMEAT IMPERIAL</td>
<td>North Atlantic salmon or flounder served with herb compound butter and housemade crab imperial</td>
</tr>
<tr>
<td>STUFFED SHRIMP</td>
<td>Two shrimp stuffed with our housemade jumbo lump crabmeat imperial served with a lemon butter sauce</td>
</tr>
<tr>
<td>BROILED CRAB CAKES</td>
<td>Two housemade jumbo lump crab cakes served with a chipotle remoulade</td>
</tr>
</tbody>
</table>

**VEGETARIAN ENTRÉE - GARDEN VEGETABLE WELLINGTON ACCOMPANIED WITH PORTABELLA NAPOLEON**
Oven roasted garden vegetable wellington wrapped in a flaky crust baked to perfection accompanied with grilled vegetables layered with mozzarella cheese, served with a rich roasted red pepper sauce

**DUETS**

| CHICKEN PICCANTE/SEAFOOD | Sautéed boneless chicken breast finished with a piccante sauce and served with (select one) a baked stuffed shrimp or broiled crab cake or North Atlantic salmon or baked rockfish |
| FLAT IRON STEAK/GRILLED SHRIMP | Grilled flat iron steak finished with a Jack Daniels demi glaze and served with two jumbo grilled shrimp |

**ACCOMPANIMENTS**
Fresh Baked Rolls and Butter

<table>
<thead>
<tr>
<th>STARCH</th>
<th>Select One</th>
</tr>
</thead>
<tbody>
<tr>
<td>Parmesan Roasted Yukon Gold Potatoes, Duchess Potato Asiago or Garlic and Horseradish Mashed Potatoes, Traditional Mashed Potatoes, Long Grain Wild Rice Pilaf, Double Baked Loaded Stuffed Potatoes</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>VEGETABLE</th>
<th>Select One</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Asparagus with Roasted Red Peppers and Finished with Tarragon Butter Steam Fresh Medley of Seasonal Vegetables Italian Style Green Beans Finished with Pinenuts Broccolini and Baby Carrots Roasted Brussel Sprouts with Bacon with Extra Virgin Olive Oil</td>
<td></td>
</tr>
</tbody>
</table>
2018 MENDENHALL REHEARSAL DINNER PACKAGE 1 AND 2

COFFEE

Served with Freshly Brewed 100% Columbian Coffee, Decaffeinated Coffee and Herbal Teas

DESSERTS

SELECT ONE

NY CHEESECAKE
Served with Fresh Strawberries, Whipped Cream, Powdered Sugar and Raspberry Coulis

APPLE TART
A Buttery Rich Crust with a Delicious Apple Cinnamon Filling

TIRAMISU
Kahlua Soaked Cake, Layered with Mascarpone Cheese and Cocoa Powder

PEANUT BUTTER BOMBE
A Chocolate Candy Bar Bottom, Topped with a Layer of Peanut Butter Ganache and a Mound of Chocolate Mousse

TRIPLE CHOCOLATE CHARLOTTE
Layered Dark, White and Milk Chocolate Mousse Topped with a Chocolate Ganache

ENHANCE YOUR DESSERT EXPERIENCE
(Replaces above served desserts)

FLAMBÉ BANANAS FOSTER
(Attendent $75.00 Each)
Sliced Bananas, Sugar, Ground Cinnamon, Banana Liqueur and Myers Dark Rum Served Over Vanilla Ice Cream $5.00 Additional Per Person

THE ULTIMATE DESSERT STATION
FRESHLY MADE GOURMET MINI DESSERTS
Cannolis, Assortment of Fancy Éclairs and Fancy Crème Puffs, Double Chocolate Mint Brownies, Cake Shooters, Traditional Crème Puffs, Vanilla Fruit Tarts, Chocolate Mousse Cups, Assortment of Cake Truffles, Chocolate Dipped Strawberries, Mini Cup Cakes, French Macaroons, Chocolate Flourless Bites Above Includes Powdered Sugar and Fresh Whipped Cream $9.00 Additional Per Person
2018 MENDENHALL REHEARSAL DINNER
BUFFET PACKAGE #3

Minimum 35 Guests
All Prices Subject to 6% Sales Tax and 20% Service Charge.

PACKAGE 3

One Hour Open Bar Premium Beer, Wine, Soda
$35.00 Per Person

Tab Bar/Cash Bar
Bartender Fee $125.00
Plus Tax and Service Charge
$30.00 Per Person

Additional Bar Service
Beer/Wine/Soda $4.00 Per Hour/Person
Open Bar $5.00 Per Hour/Person

LITTLE ITALY BUFFET

Caesar Salad
Roasted Vegetable Antipasto
Meatballs
Chicken Parmesan
Italian Roast Pork Loin Served with Roasted Red Peppers
Cheese Ravioli
Broccoli Rabe
Philadelphia Baked Rolls
Tiramisu
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea

GREAT WALL BUFFET

Cold Lo Mein Salad
Asian Slaw
Egg Rolls
General Tso’s Chicken
Pepper Steak
Sesame Teriyaki Glazed Salmon
Fried Rice
Stir Fried Vegetables
Orange Wedges and Strawberries
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea

AZTEC BUFFET

Mexican Chicken and Lime Soup
Mixed Field Greens Salad
Seven Layer Dip with Tortilla Chips
Chicken Quesadillas
Beef Fajitas
Beef or Chicken Tacos
Spanish Rice
Seasonal Vegetables
Warm Churros with Cinnamon and Sugar
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea

PHILADELPHIA BUFFET

Philly’s Original Cheesesteaks
Italian Hoagies
Philly-Made Sweet Italian Sausages Topped with a Roasted Sweet Pepper and Pomodori Sauce
Philadelphia Baked Rolls
Caesar Salad
Fresh Fruit Salad
Fresh Mozzarella and Tomato Salad
Individual Bags of Kettle Potato Chips
Mini Chocolate Chip Italian Cannolis
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea
2018 MENDENHALL REHEARSAL DINNER
BUFFET PACKAGE #3

LONGWOOD BUFFET

**CHOICE OF ONE SALAD**
Mixed Field Greens or Caesar Salad

**ENTREE SELECTIONS**

Select Two – Add Third Entrée for $5.00 Per Person Inclusive

**CHICKEN MEDITERRANEAN** - Spinach, Roasted Peppers, Feta Cheese

**CHICKEN SALTIMBOCCA** - Prosciutto, Spinach, Roasted Peppers, Smoked Mozzarella

**CHICKEN ROMA** - Roasted Peppers, Sharp Provolone Cheese

**TERIYAKI SALMON** - With Teriyaki Pineapple Glaze

**BROILED CRAB CAKES** - Citrus Cocktail Sauce

**LONDON BROIL** - Mushroom Bordelaise

**BEEF JARDINIÈRE** - Eye Round with Vegetables and Beef Au Jus

**ROASTED PORK LOIN** - Roasted Peppers and Pork Au Jus

**ROAST TURKEY BREAST** - Velouté and Sundried Cranberry Sauce

**PORTABELLA NAPOLEON**

**TRI-COLOR TORTELLINI FLORENTINE** - Red Basil Tomato or White Alfredo Sauce

**MEAT OR VEGETABLE LASAGNA**

**FETTUCCINE ALFREDO WITH ASPARAGUS** (Add Shrimp $2.00 Additional)

**SEAFOOD NEWBURG** - Baby Shrimp and Scallops with Sherry Cream Sauce

**STARCH**

Select One

Parmesan Roasted Yukon Gold Potatoes
Garlic and Horseradish Mashed Potatoes
Asiago Mashed Potatoes
Long Grain Wild Rice Pilaf
Double Baked Loaded Stuffed Potatoes

**VEGETABLES**

Select One

Grilled Asparagus with Roasted Red Peppers and Finished with Tarragon Butter
Steamed Fresh Medley of Seasonal Vegetables
Italian Style Green Beans Finished with Pinenuts
Wild Long Grain Rice
Broccolini and Baby Carrots
Roasted Brussel Sprouts with Bacon and Extra Virgin Olive Oil

Assorted Fresh Baked Rolls
Assorted Mini Desserts
100% Columbian Coffee, Decaffeinated Coffee and Herbal Tea
HOTEL ROOM 2018
For Wedding Receptions and Rehearsal Dinners Held at the Mendenhall Inn:
Seasonal Discounted Rates Available
We Recommend Reserving Hotel Rooms when your Wedding Reception is booked.

Hotel will gladly increase the block only when the first 10 rooms are assigned and individually guaranteed and if hotel availability permits.

Rate Includes Complimentary Full Hot Breakfast and Deluxe Continental Breakfast.

After the Wedding hotel room block is released, reservations are accepted over the phone at standard hotel rack rate based on availability.

Check - In 4:00 p.m.
Check - Out 11:00 a.m.

Rates are based on double occupancy
All prices are exclusive of 6% Pennsylvania Sales Tax
3% County Tax

ADDITIONAL HOTEL ACCOMMODATIONS
(Shuttle Service Available)
Best Western Plus Concordville  (610) 358-9400
Wyndham Garden Hotel  (610) 358-1700

VENDOR SUGGESTIONS 2018

MENDENHALL INN’S PREFERRED ENTERTAINMENT VENDORS
WHEN WE ARE HOLDING OUR OWN EVENTS:

SCHAFER SOUND PRODUCTIONS
Disc Jockey’s and Productions
www.sspdj.com
610-627-5900

BRANDYWINE VALLEY TALENT
Featuring “Jelly Roll” and “Midnight Hour” Bands
www.bvtlive.com
610-358-9010

CIVIL WEDDING CEREMONIES
Reverend Francis Evans
610-299-6932
Theresa M. Agostinelli (Chaplain)
610-656-1424

PHOTOGRAPHERS
MLR Images
610-308-3828
Filippone Photography
610-604-0688
Walter M. Faust
610-622-2200
Foschi
302-529-1339
DiPietro Photography
610-328-9706
Pat Robinson Photography
302-897-7287
Joseph Paul Photography
856-553-3997
Freisleben Photography
610-932-7511

VIDEOGRAPHERS
Allure Films
610-789-8433
Bob Hogan Productions
484-571-8590

LIMOUSINE SERVICE
Great American Trolley Co.
800-4-TROLLEY
Ace Limousine
610-494-6545
Baker Limousine
302-234-7600
Delaware Express
302-454-7800

SALONS
Currie Salon and Spa
610-455-0906
Joseph Anthony Hair Salon
610-459-4663
Salon Secrets
610-444-0605
Calista Grand Salon and Spa
610-399-6677
Castaldi Salon
610-388-0670
Kathryn Hope, Stylist/Hair & Makeup
610-513-6999
Hair Trends
610-459-5901

FLORIST
Celebrations Design Group
610-833-5739
Way’s Greenhouse
610-444-3841
Flowers By Lynne
302-530-6774
Matlack Florist
610-431-3077
Marcus Hook Florist
610-485-3281

FORMAL WEAR
Iacobucci Formal Wear – Morton Store - 610-640-1550
Glen Mills Store - 484-840-8900
Sagets Formal Wear
610-259-3251

BAKERY
The Master’s Baker
610-436-9888

CALLIGRAPHY
Lorraine Crawford www.calligraphycrawford.com 267-CAL-LIG1

DESIGNER TABLE LINEN/CHAIR COVER
Party Rental LTD
201-727-4706

DECORATIONS, THEMES AND PROPS
EBE Entertainment
215-634-7700

DISC JOCKEY SERVICES
Tom Barrett
610-459-8888
Schaffer Sound Productions
610-627-5900
Signature DJ’s
610-825-6161
DJ Sound and Lighting
610-586-6560
Silver Sound Disc Jockeys
800-TALENTS
David Zeidman Entertainment
610-527-2833
VIP DJ Entertainment
610-384-3805

LIVE ENTERTAINMENT
Jellyroll
610-358-9010
Brandywine Valley Talent
610-358-9010
Representing:
Jellyroll
City Rhythm
Midnight Hour
Strangers
Contagious
Back2Life
Dynamic Ground
Group Therapy
Sid Miller Dance Band
Jazz & String Quartets also available through our Inspired Emotions division

GOBO/MONOGRAM AND UPLIGHTING
Schaffer Sound Productions
610-627-5900

PHOTO BOOTHS
Twilight Photo Booth Rentals
610-322-4859
Brandywine Valley Talent
610-358-9010