

# WEDDING Packages

## "The Inn Crowd"

Includes Peter Allen Inn medley of fresh artisan house made rolls and butter, with our signature hot peppers and oil, regular and decaffeinated coffee station with flavored creamers, shaved chocolate and whipped cream with hot cocoa station, hot tea, iced tea, and pink lemonade.

### THE PETER ALLEN INN PLATINUM SHELF BAR

Five-hour supreme bar with champagne toast for bridal party and all guest with our house champagne. Courtyard cocktail hour with platinum bar service (weather permitting).

### APPETIZERS

Our beautiful display of fresh seasonal fruit, local vegetables, artisan cheeses, crudité, hummus and crackers. Shrimp cocktail display.

### BUTLERED DURING COCKTAIL HOUR

Mini crab cakes, fresh ground sage sausage stuffed mushroom caps, and bacon wrapped waterchestnuts.

### ATTENDED SALAD STATIONS INSIDE GRAND CANOPY (CHOOSE TWO)

#### House Salad

Fresh spring mix greens, cherry tomatoes, red onions, and cucumbers

#### Caesar Salad

Crisp romaine lettuces, house made croutons, asiago cheese, tossed in a creamy Caesar dressing

#### Golden Raisin Salad

Mixed baby greens tossed with golden raisins, candied walnuts, feta cheese, and sweet red onions

#### Watermelon and Arugula Salad

Baby arugula mixed with fresh mint, red onion, feta cheese, toasted almonds, compressed melon in a light champagne vinaigrette

### CHOOSE TWO CARVING STATIONS

Carved beef tenderloin, prime rib with caramelized mushrooms and cabernet demi-glaze, rosemary pork loin, stuffed pork loin, roasted turkey breast with cranberry mustard

### CHOOSE TWO ENTRÉES

See Catering Menu - Buffet Style Dinners for options

### CHOOSE TWO PREMIUM PASTAS

Cheese tortellini, spinach and cream manicotti, cavatelli, macaroni and cheese

Choice of Sauces: roasted red pepper cream, alfredo, tomato basil marinara, traditional red sauce, gorgonzola, basil pesto cream, ala vodka, or Mediterranean

### CHOOSE TWO DINNER SIDES

Please refer to Catering Menu Buffet Accompaniments

### CHOOSE ONE LATE NIGHT SNACK

Please refer to Catering Menu Specialty Buffets/Ala Carte

### BEING PART OF THE INN CROWD COMES WITH THE FOLLOWING AMENITIES

Cookie table set up, cake cutting and serving, coat check if needed, linens and napkin, and parking attendant

**\$109.00 PER PERSON**

For Saturday's (May through October)

**\$95.00 PER PERSON**

All other days

Prices do not reflect tax and service charge please add 20% for service charge and 6.75% sales tax.