



## ***All-inclusive Catering Package***

- A Cocktail Hour:
  - (4) Butler-served Hors' d'oeuvres
  - Stationary Cheese and Fruit Display
- Plated Salad with Dinner Rolls
- Hot entrée (can include duet protein), served with a vegetable and starch\*
- Non-alcoholic Dinner Beverage
- 4-hour Open Bar (Premium Bar Package)
- Champagne for Toasting
- Custom Wedding Cake
- Coffee and Tea Service
- All Dinner, Cocktail and Serving Ware
- All Staffing
- Includes Taxes and Gratuities

*\*Plated dinner can be substituted for buffet or family-style meal. Depending on the menu, the price may vary.*

Prices starting at \$135 per person.

Children 12 and under will be charged at a 40% discount.

***Final guaranteed guest count must be confirmed 30 days prior to the event when final payment is made. Clients will be billed guaranteed or actual count, whichever is greater.***

## **Selected Menu Offerings**

*These menu selections fit within the Noble Lane All-Inclusive wedding catering package! Many more selections are available for slight upgrades in pricing.*

### ***Passed hors d'oeuvres / Choose 4***

Spanakopita (Spinach & Cheese in Phyllo Dough)  
Mini Hot Dogs wrapped in Pastry Blanket

Marsala Mushrooms in Pastry  
Skewered Chicken Satay  
Potato Pancakes with Sour Cream and Chives  
Spring Rolls with Dipping Sauce  
Vegetable Dumplings with Spicy Hot Mango Dip  
Plum Glazed Shitake Mushrooms Stuffed with Pork  
Broccoli and Cheese in Puff Pastry  
Sweet Potato Pancakes with Apple Sauce  
Chicken Salad in Pastry Cups  
Smoked Salmon Canapé  
Endive with Herb or Salmon Mousse  
Pot Stickers  
Asian Noodle salad in mini Chinese boxes  
Ginger Marinated Salmon on Cucumbers with Sour Cream  
Mini Beef Wellington  
Teriyaki Shrimp  
Scallops Wrapped in Bacon  
Dijon Tenderloin Crusted on Crostini  
Crabmeat Stuffed Mushrooms  
Mini Lump Crab Cakes  
Potato in Puff Pastry  
Szechuan Chicken with Peanut Sauce  
Miniature Quiche

### ***Grazing Table***

Fruit & Cheese Display, Crudités Display with Dip, Hummus & Pita Chips, Tortilla Chips with Asst. Salsas and Guacamole, Nuts, Olives, and Crackers.

### ***\*Salad / choose 1***

Mixed Field Greens with Plum Tomatoes and Cucumbers Mixed Field Greens with Toasted Walnuts, Mandarin Oranges and a Citrus Vinaigrette

Arugula with Goat Cheese and Currants in Herb Vinaigrette

Spinach Salad served with a Warm Bacon Dressing

Sliced Beefsteak Tomatoes with Fresh Mozzarella in a Balsamic Vinaigrette  
Classic Caesar Salad with Garlic Croutons

***Entrée / Choose up to 2 for Buffet or Family Style; 1 for plated without preorder; up to 3 for plated with pre-order***

***Pasta (Can be gluten-free)***

Fettuccine Alfredo  
Penne Pasta with Fresh Tomato and Basil  
Tortellini Primavera  
Gnocchi with Arugula Cream or Chianti Marinara  
Vegetable Lasagna with Basil Cream Sauce  
Penne with Vodka Cream Sauce  
Mediterranean Linguini w/ Sundried tomatoes, onions, & black olives

***Poultry***

Juicy Herb Roasted Chicken w/ bourbon gravy  
Chicken Breast with Wild Mushrooms Wrapped in Puff Pastry  
Classic Chicken Marsala  
Raspberry Balsamic Glazed Chicken Breasts  
Roast Cornish Game Hen with an Orange Teriyaki Glaze  
Curry Chicken  
Jerk Chicken

***Beef***

Beef Bourguignon  
Sliced Eye Round with Root Vegetables

***Pork***

Marinated Pork Tenderloin  
Pork Tenderloin with Dijon Mustard Cream Sauce  
Pork Tenderloin stuffed with Apple Rosemary Stuffing  
Smothered Center Cut Pork Chop

***Fish***

Almond Crusted Salmon with Grand Marnier Sauce  
Flounder Florentine  
Crabmeat Stuffed Flounder  
Grilled Salmon Teriyaki  
Baked Salmon in Puff Pastry with Red Pepper Cream Sauce  
Poached Salmon with Cucumber Dill Sauce  
Grilled Tilapia with Mango Mojo

***Side Selections / Choose 2 for plated or family-style; 2-4 for buffet\****

Spring Vegetable Medley

Sautéed Green Beans with Fresh Herbs Roasted Asparagus

Glazed Baby Carrots

Roasted Red Bliss Potatoes

Wild Rice with Mushrooms

Sautéed Spinach

Spinach Soufflé

Baked Stuffed Potato

Vegetable Rice Pilaf

Garlic Mashed Potatoes

Collard Greens

Cabbage

Black-eyed Peas

Macaroni and Cheese

Candied Yams

Caribbean Rice & Peas

**\*\*The Mansion at Noble Lane offers a full bar, with a selection of wine, beer, mixed drinks and soda. Due to PA State regulations governing liquor licensing, all alcohol consumed in common areas must be purchased at the Mansion and served by the Mansion staff.**