All-inclusive Catering Package

- A Cocktail Hour featuring four (4) Butler-served Hors’ d’oeuvres and a 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 menu, price may vary.

TOTAL INVESTMENT: $115 per person

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

Final guaranteed guest count must be confirmed 30 days prior to event when final payment is made. Client 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 Shiitake 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
  - Szechwan Chicken with Peanut Sauce
  - Miniature Quiche

- **Grazing Table**

- **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 pre-order; 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 at served by Mansion staff.**