



Buckingham Buffet Wedding Package

List Price Subject to 20% Service Charge and 6% PA Sales Tax

Cocktail Hour

Four Hour Premium Open Bar

*Premium Cocktails, Domestic and Imported Beers, House Wines, Soft Drinks
No shots or straight liquor drinks served*

Display Items

(Choose One)

Fresh Fruit, Imported and Domestic Cheeses and Crackers

or

Grilled Seasonal Vegetables served Chilled with Fresh Herb Aioli

Butlered Hors D'oeuvres

(Choose Six)

Crab Cakes with Lemon Pepper Aioli

Phyllo Cups with Wild Mushrooms

Lamb Skewers with Mint Yogurt Sauce

Jerk Chicken, Beef or Pork Skewers with Mango Sauce

Mushroom Caps stuffed with Blue Cheese and Walnuts

Mushroom Caps stuffed with Crabmeat

Mushroom Caps stuffed with Sweet Italian Sausage and Fennel

Garlic Toasts with Tenderloin of Beef

Duck and Scallion Dumplings with Plum Dipping Sauce

Chicken, Beef or Pork Saté with Thai Peanut Sauce

Sausage en Croute with Bourbon Maple Mustard Sauce

Asparagus wrapped in Sesame Puff Pastry

Poached Mussels with Curry Cream

Tartlettes with Leek Gruyere, Tomato Basil and Shrimp Artichoke

Tempura Vegetables

Citrus and Sake Marinated Shrimp wrapped in Pea Pods

Mozzarella, Roasted Tomato and Basil Bruschetta

Roasted and Marinated Vegetable Bruschetta

Endive Spears with Crabmeat and Apple Salad

Spiced Duck Breast with Peach Chutney

Assorted Vegetable Sushi and Wasabi

Figs Stuffed with Goat Cheese and wrapped in Prosciutto

Marinated Baby Mozzarella, Tomato and Basil Skewers

Smoked Salmon Tarts with Chive Horseradish Sauce

Smoked Salmon on Potato Pancakes

Mini Herb Biscuits with Smoked Ham and Spiced Honey Mustard

Smoked Trout with Cucumber Relish

Champagne Toast

(Served with Dinner)

Main Dishes

(Choose Three)

Herb Parmesan Crusted Chicken

Dijon Cream Sauce

Chicken Francaise

Sun dried Tomatoes, White Wine Sauce

Breast of Chicken

Stuffed with Gruyere and Pancetta

Apple Brandy Chutney

Grilled Chicken Breast

Crab Béarnaise Sauce

Maple Roasted Pork Loin

Cider Shallot Sauce

Pork Medallions

Sage and Prosciutto, Lemon White Wine Butter

Pork Loin

Stuffed with Apricot Herb Brioche

Whole Grain Mustard Sauce

Orecchiette Pasta with Lobster and Crab

Blush Vodka Cream Sauce, Basil Chiffonade

Garlic Grilled Lamb

Mint Vidalia Marmalade

Beef Roulade

Roasted Peppers and Vermont Cheddar

Parsley Sauce

Guinness and Wild Mushroom Beef Ragout

Duchesse Potatoes

Grilled Filet Mignon

Topped with Crumbled Stilton, Merlot Reduction

Grilled Swordfish Steak

Caper Citrus Salsa

Herb Roasted Salmon

Horseradish, Lemon and Herb Crust

Maryland Style Crab Cakes

Sherry Mustard Cream

Sesame Crusted Tuna

Citrus Sweet Chili Salsa

Lemon Sole with Rock Shrimp and Spinach

Shiitake Butter Sauce

Artichoke Stuffed Portobello

Garlic, Parmesan, Roasted Pepper Coulis

Side Dishes

(Choose Three)

Warm Potato Salad

Herb Butter Egg Noodles

Smoked Cheddar Macaroni and Cheese

Yukon Gold and Sweet Potato Casserole

Confetti Rice

Vegetable Gratin

Sautéed Asparagus

Assorted Grilled Vegetables

Haricot Verts with Baby Carrots

Rosemary Roasted Red Bliss Potatoes

Grilled Seasonal Vegetables

Saffron Rice Pilaf

Herb Roasted Fingerling Potatoes

Three Cheese Potato Gratin

Vegetable Gratin

Lyonnais Potatoes

Farfalle Italiano

Roasted Vegetables, Garlic, Arugula

Olive Oil and Balsamic Reduction

Dessert

*Custom Wedding Cake
Dessert Table Featuring Premium Miniature Selections
Fresh Roasted Coffee & A Selection of Teas*

Guest Room

*Please Enjoy, with our Compliments, one of our Overnight Guestrooms
(Included with parties of 50 or more)
Special Room Rates Available for Out-Of-Town Guests*

Event Planning

*Special Events Coordinator to Guide you through the Entire Process
Banquet Captains and Experienced Servers to Make your Reception Memorable*

Additional Services Available

Wine Service with Dinner

Please check with our Special Events Coordinator for Availability and Pricing

Ceremonies

*Your Ceremony can be Facilitated within the Grounds of The Joseph Ambler Inn
Outdoor and Indoor Ceremonies Available
(Ask our Special Events Coordinator for Prices and Availability)*

Package Price

\$100.00 per person

Children's Package Price

\$28.95