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## *Elegant 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)

### **Optional Sit-Down First Course**

*Maryland Crab Cake*  
\$10

*Tortellini with Garlic Cream Sauce*  
\$4

*Jumbo Shrimp Cocktail*  
\$8

*Mushroom Tartlette*  
\$6

### **Salad Course**

(Choose One)

*Baby Mixed Lettuces*  
*Red Onions and Grape Tomatoes*  
*Balsamic Herb Vinaigrette*  
\*\*\*

*Classic Caesar Salad*  
*Locatelli Cheese and Rosemary Croutons*  
*House Made Caesar Dressing*  
\*\*\*

*Bibb Lettuce Salad*  
*Toasted Walnuts and Granny Smith Apples*  
*Berry Vinaigrette*  
\*\*\*

*Arugula Salad*  
*Fresh Mozzarella and Roasted Peppers*  
*Red Wine Vinaigrette*  
\*\*\*

## **Entrée Selections**

(Select three items from the package of your choice)

### **Deluxe Package**

*Breast of Chicken*  
*Parmesan Crusted*  
*Lemon and Chardonnay Butter Sauce*  
\*\*\*

*Breast of Chicken*  
*Stuffed with Wild Mushrooms and Arugula*  
\*\*\*

*Breast of Chicken*  
*Stuffed with Spinach, Goat Cheese and Walnuts*  
*Herb Pan Sauce*  
\*\*\*

*Grilled New York Strip Steak*  
*Roasted Shallot Merlot Sauce*  
\*\*\*

*Roasted New York Strip Loin*  
*Garlic Crusted*  
*Wild Mushroom and Brandy Sauce*  
\*\*\*

*Roasted Prime Rib of Beef*  
*Slow Roasted*  
*Horseradish Dijon Sauce*  
\*\*\*

*Herb Roasted Filet of Salmon*  
*Citrus Beurre Blanc*  
\*\*\*

*Soy Glazed Salmon*  
*Scallion Ginger Beurre Blanc*  
\*\*\*

*Lemon Sole*  
*Stuffed with Rock Shrimp*  
*Accompanied by a Creole Sauce*

**\$120 per person**

### **Premium Package**

*Breast of Chicken*  
*Stuffed with Brie, Apples and Leeks*  
*Champagne Mustard Sauce*  
\*\*\*

*Breast of Chicken*  
*Crab Béarnaise Sauce*  
\*\*\*

*Crispy Boneless Breast of Duck*  
*Orange Zest and Apricot Brandy Sauce*  
\*\*\*

*Filet Mignon au Poivre*  
*Dijon Brandy Cream Sauce*  
\*\*\*

*Grilled Filet Mignon*  
*Crumbled Bleu Cheese and a Burgundy Demi Glace*  
\*\*\*

*Medallions of Veal*  
*Topped with Spinach and Gruyere Cheese with a Lemon*  
*Herb Pan Sauce*  
\*\*\*

*Cherrywood Smoked Salmon*  
*Pinot Noir Reduction*  
\*\*\*

*Filet of Salmon*  
*Saffron Dill Sauce*  
\*\*\*

*Spinach Stuffed Sole*  
*Citrus and Crab Butter Sauce*  
\*\*\*

*Grilled Swordfish Steak*  
*Herb and Sun-dried Tomato Pesto*  
\*\*\*

*Diver Scallops and Jumbo Shrimp*  
*Pan Seared and served over Lemon Herb Risotto*

**\$140 per person**

The Imperial Package includes  
Soup Course

All entrees include Seasonal Vegetables, Chef's Potatoes & Freshly Baked Rolls

## **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)*

## **Children's Package**

**Chicken Fingers \$28.95  
Petite Filet Mignon \$32.95**

### **Includes**

**Hors d'oeuvres, Salad,, Entrée, Dessert and Unlimited Soft Drinks**