



**9001 Ashton Road, Philadelphia, Pa 19136  
215-673-1000**

## **RUBY WEDDING PACKAGE**

### **COCKTAIL HOUR:**

Your Wedding will include an assortment of delicious butlered hot hors d'oeuvres served to your guests as they await the arrival of the bride and groom.

#### **Garden Salad (Plated)**

**Tossed Baby Greens, Tomatoes, Roasted Pepper, Cucumber, Carrots  
served with your favorite dressing**

**Or**

#### **Caesar Salad (Plated)**

**Romaine Lettuce, Croutons, Shaved Parmesan Cheese and our  
Caesar Dressing**

### **Buffet Menu to include (Choice of 4 Entrees)**

#### **Hand carved by our Chef:**

Top Round of Beef with green peppercorn sauce  
Grilled Flank Steak with wild mushroom demi glace  
Roasted Turkey Breast with homemade cornbread stuffing  
Herb crusted loin of pork with Au Jus  
Honey Glazed Smoked Ham with Bourbon Dijon sauce

### **POULTRY:**

Our Famous Stuffed Chicken Supreme  
Chicken Parmesan  
Chicken Marsala with wild mushrooms  
Chicken Florentine served with spinach in a pesto cream sauce  
Grilled Lemon Herb Chicken with Cous Cous  
Chicken Cacciatore  
Grilled Chicken Bruschetta  
Chicken Saltimbucca topped with prosciutto, wild mushrooms and marsala wine sauce  
Chicken Oscar served with grilled asparagus and jumbo lump crabmeat topped with creamy Hollandaise sauce

**BEEF:**

London Broil with cabernet mushroom sauce  
Beef Stroganoff  
Braised Short Ribs  
Pepper Steak with rice

**VEAL:**

Veal Parmesan  
Veal Marsala with wild mushrooms  
Veal Picatta with lemon, white wine, capers and butter  
Veal Francaise with lemon butter sauce

**FISH:**

Stuffed Flounder with Lump crabmeat  
Broiled Tilapia with tomato caper butter sauce  
Grilled Salmon Teriyaki served on a bed of Teriyaki Fried Rice  
Flounder Francaise- lemon butter sauce  
Deviled Crab Cakes with roasted red pepper sauce

**PASTA:**

Penne ala Vodka  
Homemade Lasagna Bolognese  
Manicotti Florentine  
Stuffed Shells  
Cheese Ravioli ala Vodka  
Rigatoni Primavera (with Roasted Vegetables) in Red or White Sauce  
Tortellini Rosa Maria  
Baked Ziti al Forno

**Vegetables and Sides:**

Roasted red bliss potatoes w/ fresh herbs  
Potatoes au gratin  
Roasted Garlic & Cheddar Cheese Mashed Potatoes  
Boiled Red Potatoes with parsley and butter  
Potato Pancakes with Sour Cream  
Wild Rice Pilaf  
Green Beans with toasted almonds  
Broccoli with Cheese  
Buttered Corn  
Glazed Baby Carrots  
Italian Green Beans with Roasted Peppers  
Steamed Vegetable Medley (broccoli, cauliflower, carrots, zucchini and yellow squash)  
Roasted Vegetables – (broccoli, cauliflower, carrots, zucchini, yellow squash and onions)

## **WEDDING CAKE-**

You may choose a beautifully decorated cake from our selection.  
Cake will be cut, wrapped and displayed for your guests.

## **WEDDING PACKAGE WILL ALSO INCLUDE:**

Complete Top Shelf Open Bar for Five Hours  
Choice of Three Bottled Domestic Beers  
All Tables are set with China and Fine Silverware  
All Linens will be provided, choice of tablecloth and napkin color  
Buffet is presented for Two hours  
Bridal Table and Parents table will be served sit down style  
Lavish Viennese Table – to include Sliced Fruit, Assorted Cakes/Pastries, Chocolate Covered Strawberries,  
Mini Cannolis/Crème Puffs, Sorbet and Chocolate Mousse  
Our Maitre D' will direct your wedding from beginning to end.

Additional Options: Chair Covers, DJ, Limo, Videographer/Photographer, Floral Centerpieces, Candles, Valet Service, Invitations/Save the Date Cards.

**Cost per person (50-100 guests): \$75.00 including tax and gratuity**  
**Cost per person (100 + guests): \$70.00 including tax and gratuity**