



Intimate, Yet Beautiful

Traditions' Micro Wedding Package

Inclusive Pricing for 25 Guests \$2500

Menu

Butlered Hors D'ouerves: Select 3

Asian BBQ Shrimp

Jumbo Shrimp wrapped in Bacon and tossed in Asian BBQ Sauce

Chicken-Lemongrass Pot Stickers

With Asian Dipping Sauce

Mini Maryland Crab Cakes

Served with Dijon Remoulade

Reuben Pizza

Baked Pizza with Corned Beef, Sauerkraut, Swiss Cheese and Russian Dressing

Steak Gorgonzola

Steak Emincier on Garlic Flatbread baked with Gorgonzola Blue Cheese

Tortellini Skewers

Spicy Alfredo for Dipping

Risotto Croquette

Parmesan Risotto Balls Rolled in Bread Crumbs with Marinara Dipping Sauce

Chicken Sausage Stuffed Mushrooms

Italian Chicken Sausage and Irish Cheddar Cheese

Entrée Selection: 2 Entrees Plus an Additional Vegan Option*

Fillet of Haddock Francaise

Haddock fillet dipped in Parsley Egg Batter, sautéed golden and finished with Lemon-Parsley Beurre Blanc.

Fillet of Sole Fruits de Mer

Fresh Fillet of Sole with Shrimp, Crab and Scallop Stuffing.

Finished with Crème Reduite □ Sauce with a splash of Cream Sherry

Parmesan Crusted Chicken

Boneless Chicken Breast dredged in Panko and Parmesan Breadcrumbs.

Fried golden and served with roasted Shallot and White Wine Sauce Supreme

Chicken Roulade

Boneless Chicken Breast stuffed with Boursin Cheese and Spinach.

Lightly breaded and fried then nestled on Light Asiago Cream Sauce.

Sliced Sirloin Steak Milanese

Slow Roasted Sirloin, sliced thin and finished with Garlic Butter and Au Jus Lié

Vegan Selections

Risotto Stuffed Peppers

Red Bell Pepper filled with Risotto Provencal

Roasted Vegetable Pesto Penne

Penne Pasta tossed in Pesto with Roasted Squash, Red Peppers, Eggplant and Red Onion

*Entrees served with Mixed Green Salad with Balsamic Vinaigrette, Fresh Rolls and Butter, Chef's Selection of Fresh Vegetable and Starch

Coffee and Hot Tea Served with Dinner

1 Signature Drink and Champagne Toast for Each Guest

Package Inclusions:

Ceremony and Ceremony Rehearsal **or** Chef-Prepared Action Station

Spalding Dining Room

Round Tables and Chairs

Ivory Linen

Complimentary Cake Cutting and Service

Complimentary Champagne and Chocolate Covered Strawberries for the Bride and Groom

Complimentary Breakfast for Bride and Groom

Courtesy Room Block

On-Site Wedding Specialist to Assist You with Coordinating Details

All Taxes and Service Fees

Services Available at an Additional Cost:

Rehearsal Dinner

Open Bar Package

Consumption Bar Pricing

Golf Services

Spa Services

**Call the Sales Office Today at 607-797-2381 x2280 to Start Planning the Elegant Wedding
of Your Dreams**