

The Ballroom at Hampton Square
215-364-4983

WEDDING LUNCHEON MENU

Plated Luncheon Menu

Includes 4 hours of service, formal floor length table linen & color coordinated napkins, china, silverware, sparkling stemware, votive candles to enhance your centerpieces, silver candelabras for your bridal table, professionally trained service staff, event coordinator, champagne toast, unlimited soft drinks, premium open bar, cake cutting.

Stationary Hors D'oeuvre Display

A colorful cascade of fresh vegetables, artisan cheeses, seasonal fruits & berries with assorted crackers and dips artfully arranged and beautifully displayed

Butlered Hors D'oeuvres

Your choice of 6 passed on silver trays with fresh flowers

- Coconut Chicken with Apricot Sauce
- Smoked Salmon in black bread with herbed cream cheese
- Thai beef salad in endive cups
- Brie & Raspberry Tartlets
- Lamb chop lollipops with mint sauce
- Porcini & boursin stuffed mushrooms
- Kalamata & goat cheese bruschetta
- Smoked salmon mousse in cucumber cups
- Cocktail beef or vegetarian sliders
- Hummus on grilled pita wedges
- All beef cocktail franks with mustard
- Chicken & vegetable filled pot stickers

Gazpacho in cucumber cups
Spinach & cheese wrapped in phyllo
Chicken or beef satay
Miniature crab cakes
Classic bruschetta on garlic croustini
Mushrooms stuffed with spinach and Parmesan
Potato latkes with sour cream & chives
Scallops wrapped in bacon
Zucchini fritters

First Course

Your choice of garden salad with our house made roasted pepper balsamic vinaigrette dressing, classic Caesar salad, Israeli Salad, Candied Almond, Pears, Goat Cheese Salad w/ Shallot Vinaigrette dressing or martini glass filled with fresh fruits & berries served tableside

Entrees

Entrees from our buffet menus may be substituted

Chicken Stuffed with Sundried Tomatoes, Spinach & Goat Cheese in a Pesto Red Pepper Sauce
Pan Roasted Chicken in Port Wine Sauce
Chicken Marsala with Fresh Mushrooms in a Marsala Wine Sauce
Chicken Piccata in a White Wine Lemon Butter Sauce with Fresh Mushrooms & Capers
Seared Duck Breast w/ Pinot Noir Sauce
Beef Tenderloin w/ tarragon butter
Filet Mignon with merlot cream sauce or béarnaise sauce
Slow Roasted Prime Rib with au jus & horseradish aioli

Veal Oscar – crabmeat, asparagus, olive oil, garlic, herbs & spices topped with béarnaise sauce
Herb & Mustard Crusted Rack of Lamb
Tender Roast Lamb & Fresh Vegetable on a skewer served on a bed of wild rice
Charred Salmon Chardon glaze & Thai salsa
Chilean Sea Bass in sherry cream sauce
Risotto with wild mushrooms and asparagus
Penne with portabello mushrooms, caramelized onion & goat cheese
Farfalle with smoked salmon & asparagus
Penne with sundried tomato, arugula & fresh herbs
Dual Entrée Pan Roasted Chicken with Port Wine Sauce & Herb Encrusted Salmon
Dual Entrée Chicken Stuffed with sundried tomatoes, spinach & goat cheese & Chilean Sea Bass in a sherry cream sauce
Dual Entrée Filet Mignon & Chilean Sea Bass in sherry cream sauce
Dual Entrée Filet Mignon & Petite Lobster Tail

Accompaniments

Your choice of 2

Oven Roasted New Potatoes • Wild Rice Pilaf • Garlic Mashed Potatoes • Potato Gratin • Potatoes Lyonnaise • Julienne Vegetable Medley • Green Bean Almandine • Tiny Carrots Petite Peas & Radicchio • Asparagus w/roasted pepper & shallots • Roasted Broccoli Milanese • Sauteed Spinach w/shallots & fresh garlic

Sweet Endings

Choice of 1

Wedding Cake

Artfully decorated in the colors of your choice

Lavish Sweet Table

Crème puffs, éclairs, petite fours, fruit danish, French sticks, carrot cake, fruit tartlets, lemon squares, chocolate raspberry bites, marble cheese bites, butter cookies, chocolate chunk brownies, brulee chocolate chips bites, chocolate mousse cups, fresh fruits & berries. Served on mirrored trays and multi tiered silver stands.

Chocolate River

Eight feet of warm Belgian dark chocolate, milk chocolate and caramel fondues beautifully presented with an array of dipping options

Freshly Brewed Columbian Coffee, Decaffeinated Coffee & Tea

We will be happy to customize your menu to suit your tastes or to accommodate any dietary restrictions

Please contact us for additional menu selections and pricing.

The Ballroom at Hampton Square
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WEDDING DINNER MENU

Premium Buffet

Your Premium Buffet includes 5 hours of service, formal floor length table linen & color coordinated napkins, china, silverware, sparkling stemware, votive candles to enhance your centerpieces, silver candelabras for your bridal table, bridal suite, professionally trained service staff, event coordinator, champagne toast, unlimited soft drinks, premium open bar, cake cutting. Your buffet table is beautifully decorated in the theme of your event.

Stationary Hors D'oeuvre Display

A colorful cascade of fresh vegetables, artisan cheeses, seasonal fruits & berries with assorted crackers and dips artfully arranged and beautifully displayed

Butlered Hors D'oeuvres

Your choice of 6 passed on silver trays with fresh flowers

Coconut Chicken with Apricot Sauce

Smoked Salmon on black bread with herbed cream cheese

Thai beef salad in endive cups

Brie & Raspberry Tartlets

Lamb chop lollipops with mint sauce

Porcini & boursin stuffed mushrooms

Kalamata olive & goat cheese bruschetta

Smoked salmon mousse in cucumber cups

Cocktail beef or vegetarian sliders (petite burgers w/ketchup & sliced pickle)

Hummus on grilled pita wedges

First Course

Your choice of garden salad with our house made roasted pepper balsamic vinaigrette dressing, classic Caesar salad, Israeli Salad or martini glass filled with fresh fruits & berries served tableside

Entrees

Your choice of 3

Entrees from our Grand or Deluxe Buffet may be substituted

Chicken Sinatra – chicken, shrimp & ‘shrooms in peach schnapps cream sauce

Chicken with brandy and fresh mushrooms

Chicken stuffed with sundried tomatoes, spinach & goat cheese in pesto red pepper sauce

Sirloin tips in wild mushroom sherry sauce

Hand carved Prime Rib with au jus and horseradish aioli

Potato encrusted Sea bass

Seafood Newburg

Pistachio crusted Salmon with vanilla rum butter

Roasted Lamb in port wine sauce

Veal Scallopini

Veal Marsala

Risotto with wild mushrooms and asparagus

Penne with Portobello mushrooms, caramelized onion & goat cheese

Farfalle with smoked salmon & asparagus

Accompaniments

Your choice of 2

Oven Roasted New Potatoes • Wild Rice Pilaf • Garlic Mashed Potatoes • Potato Gratin • Julienne Vegetable Medley • Green Bean Almandine • Tiny Carrots
Petite Peas & Radicchio • Asparagus w/roasted pepper & shallots

Sweet Endings

Choice of 1

Wedding Cake

Artfully decorated in the colors of your choice

Lavish Sweet Table

Crème puffs, éclairs, petite fours, fruit danish, french sticks, carrot cake, fruit tartlets, lemon squares, chocolate raspberry bites, marble cheese bites, butter cookies, chocolate chunk brownies, brulee chocolate chips bites, chocolate mousse cups.

Served on mirrored trays and multi tiered silver stands

Chocolate River

Eight feet of warm Belgian dark chocolate, milk chocolate and caramel fondues beautifully presented with an array of dipping options

Flambé Station

Wow your guests with a chef action bananas foster or cherries jubilee flambé

Freshly Brewed Columbian Coffee, Decaffeinated Coffee & Tea

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Please contact us for additional menu selections and pricing.