

**SPRING MILL MANOR AND COUNTRY CLUB**  
**COCKTAIL RECEPTION PACKAGE**

*A Deluxe Open Bar Including Cordials*

*A Champagne or Asti Spumante Toast*

*Choice of Floor Length Table Linens and Napkins*

*Selection of Magnificent Cakes*

*A Magnificent Dessert Selection*

*Elegant White Glove Service*

*One Hour of Hors D'Oeuvres served Buffet and Butler Style*

*Professional Maitre D'*

*Complimentary Valet Service - Saturday Evenings Only*  
*(April thru December)*

**Classic Cold Hors D'Oeuvres**

*Assorted Garden Vegetable Basket with Dips,  
Domestic and Imported Cheese Display with Fresh Fruit and Yogurt Dipping Sauce*

**Butlered Hot & Cold Hor D'Oeuvres**

*Maryland Crab Cakes, Wonton Shrimp, Scallops Wrapped in Bacon,  
Portobello Mushroom Puff, Clams Casino, Brie with Raspberry in Pastry,  
Beef Kabob with Teriyaki Sauce, Franks in a Blanket, Parmesan Artichoke Hearts,  
Asparagus & Cheese Phyllo, Chicken Sun-dried Tomato en Crouete,  
Smoked Salmon and Asparagus Canapé, Boursin Cheese Boat*

*Select Three of the Following Stations to be Served During Your Reception:*  
*(To add an additional station: Increase price per person by \$8.50)*

**Pasta Station**

*Pesto Agnolotti with a Sundried Tomato Cream Sauce*  
*Striped Cheese Tortellini with a Merlot Marinara*  
*Tossed or Caesar Salad and Garlic Bread Sticks*

**Wok Station**

*Chef Prepared Choice of Two: Chicken, Beef and Shrimp Stir-Fry*  
*Served with White or Fried Rice, Vegetable Lo Mein, Egg Rolls and Fortune Cookies*

**Carving Station**

*Choice of Two: Honey Glazed Ham, Oven Roasted Prime Rib,  
Seasoned Pork Loin or Boneless Turkey Breast  
All Served with Appropriate Gravy, Condiments and Miniature Rolls*

*Tenderloin of Beef with Peppercorn Sauce: \$7.50 Per Person*

**Mashed Potato Bar**

*Yukon Gold, Sweet Potato and Purple Mashed Potatoes Served in a Martini Glass  
Toppings Include Brandy Demi Glace, Cheddar Cheese, Chives, Sour Cream,  
Sautéed Mushrooms, Crumbled Bacon, Caramelized Onions and Caviar*

**Southwestern Station**

*Soft Taco Shells with Your Choice of Beef or Chicken Fillings,  
Chicken Fajitas, Nachos with Mexican Salsa and Cheese Dip,  
Diced Tomatoes, Cheddar Cheese, Lettuce and Sour Cream*

*Select **One** of the Following Delectable Dessert Stations:  
To Be Served With Your Wedding Cake Buffet Style*

**CHOCOLATE FOUNTAIN**

*Milk Chocolate and Dark Chocolate Presented in Flowing Fountains  
Served with Marshmallows, Cookies, Pretzels, Strawberries,  
Assorted Seasonal Fresh Fruit and Other Goodies*

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**CREPES STATION**

*Vanilla Ice Cream Crepes Served with Flambé of Bananas Foster and  
Cherries Jubilee, Crepes Suzette with Gran Marnier Sauce,  
Assorted Seasonal Fresh Fruit and Fresh Whipped Cream*

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**PASTRY TABLE**

*Miniature Éclairs, Petit Fours, Brownies, Cream Puffs, Assorted French Pastries,  
Chocolate Reese's Torte, Tiramisu, Light Side of the Moon,  
Ricotta Cheese Cake and Assorted Seasonal Fresh Fruit.*

*Add an Additional Dessert Station for \$5.95 per person*

***Coffee, Tea, Decaffeinated Coffee and Tea***

***Price Per Person: \$  
(Inclusive of Taxes and Servers' Gratuities)***

***Coatroom: \$***

***Ceremony Fee \$400.00 + 6% Tax***