

HISTORIC REVERE TAVERN

2009 Wedding Reception Packages



All Packages Include:

- ❧ Hot and Cold Hors D'oeuvres
- ❧ Four hour Open Bar
- ❧ Champagne or Wine Toast for all guests
- ❧ Dinner - Select from three different menu styles;
Plated Service, Buffet or Family Style
- ❧ The Wedding Cake
- ❧ Italian Dessert Table with coffee service
- ❧ Deluxe Suite in our 1790 House with English Air Bath for Two
- ❧ Complimentary champagne and snack tray in the bridal suite
- ❧ Fresh Floral Centerpieces for all guest tables, bridal table
and place card table
- ❧ Candelabras on Bridal Table



HISTORIC REVERE TAVERN

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HORS D'OEUVRES & COCKTAIL RECEPTION

All reception packages begin with the hors d'oeuvres and cocktail hour.

Included are 3 cold hors d'oeuvres, and 2 hot selections of your choice.

(Additional selections for the cocktail hour are also on page 6)

Hot hors d'oeuvres may be butlered on request, at no additional charge.

Cold Hors D'oeuvres

Fresh Seasonal Fruit Tray

Fresh Vegetable Assortment and Dip

Assorted Cheeses and Specialty Crackers

Hot Hors D'oeuvres

(Select Two)

Revere Meatballs
Wrapped Weiners
Deviled Clam Balls

Mini Cordon Bleu / Dijon Sauce
Fried Mozzarella Cheese Sticks
Mushrooms Stuffed with Crabmeat

Deviled Crab Balls
Buffalo Wings
Mini Egg Rolls

Additional selections from hors d'oeuvres listed above \$1.95 per person

(Additional hors d'oeuvres also listed on page 6)



Beverage List

*The cocktail selections include wine, draft beer, non alcoholic beverages and both name brands and house brands of the most popular liquor categories. **The bar opens for one hour with hors d'oeuvres, closes for one hour for the meal, and then reopens for another 3 hours, for a total of 4 hours of open bar.***

The following brands are included:

Wines

California Varietal Wines

White: Chardonnay
Pinot Grigio

White Zinfandel

Red: Cabernet Sauvignon
Merlot

Liquors

House Selections of:

Gin, Vodka, Scotch, Bourbon,
Whiskey & Rum

Sweet & Dry Vermouth

Seagram's 7

Seagram's V.O.

Windsor Canadian Whiskey

Jack Daniel's Black Label Whiskey

Jim Beam Bourbon

Dewar's "White Label" Scotch

Smirnoff Vodka

Tanqueray Gin

Amaretto Di Amore

Kamora Coffee Liqueur

Devonshire Irish Cream

E & J Brandy

DeKuyper Peachtree Schnapps

DeKuyper Wilderberry Schnapps

(Continued)

DeKuyper Apple Schnapps

DeKuyper Melon Liqueur

Captain Morgan Spiced Rum

Malibu Rum

Beers

Draft Beer (select two)

Miller Lite, Coors Light, Yuengling Lager

Bottled Beer...\$2.50/per person

(select three)

Budweiser, Bud Light

Miller Lite, Miller Genuine Draft

Coors Light, Coors

Yuengling Lager

Mixers

Pepsi, Diet Pepsi

Tonic Water, Club Soda

Sierra Mist, Gingerale

Bloody Mary Mix

Orange Juice

Cranberry Juice

Sweet and Sour Mix

Additional beer selections, including Imports
and Microbrews are priced on request.

WEDDING RECEPTION DINNER MENU

The Dinner Menu is the most traditional of the three menus available for your selection. Guests are served four courses, appetizer, salad, dinner, and wedding cake with vanilla ice cream. One half hour after serving the cake, a dessert table with Italian style pastries and coffee service will be available for guests to serve themselves. This dessert course is the same on all three menu types.

Menu tastings are available with advance reservations. Selected items are charged at prevailing menu price.

Appetizer

(Select One)

Fresh Fruit Cup with
Sherbet and fresh mint

Melon Balls in Champagne
French Onion Soup
Minestrone Soup

Italian Wedding Soup
Chicken Corn Soup

Salad

(Select One)

Mixed Greens Salad with
choice of two dressings

Classic Caesar Salad

Spinach Salad with
Sweet and Sour Dressing

Entrees

(Select One)

Baked Stuffed Chicken Breast

with homemade bread filling or wild rice stuffing and topped with sauce supreme.

Chicken Wellington

Chicken Breast, mushrooms, and onions in a puff pastry shell and sauce supreme.

Breast of Chicken Prosciutto ♦

Chicken Breast with romano and mozzarella cheeses, prosciutto ham and garlic, topped with a mornay sauce.

Chicken Cordon Bleu ♦

Chicken Breast filled with ham and Swiss cheese, served with sauce supreme.

Crab Cakes

Two fresh homemade cakes of lump crabmeat and seasoning.

Breast of Chicken Havarti ♦

Chicken Breast with havarti herb cheese, asparagus spears and topped with a light Dijon cream sauce.

Poached Atlantic Salmon

Served with a roasted red pepper cream sauce.

Stuffed Flounder

Fillet of flounder with a crab imperial filling and topped with lobster sauce.

Pork Harrington

Roast pork loin filled with apple bread stuffing and topped with brandied cream sauce and crushed pecans.

Land & Sea

Sauteed chicken cutlet paired with a homemade crab cake.

Tournedos of Beef

Filet mignon slices sauteed with a burgundy demi-glace with fresh mushrooms and diced tomatoes.

Beef Wellington

Petite filet mignon of beef and mushroom pate in a puff pastry shell.

Filet Mignon of Beef ▲

8 ounce cut of prime beef tenderloin, charbroiled and served with fresh native mushrooms sauteed in butter.

Revere Prime Rib of Beef ▲

12 ounce cut of tender, slow roasted prime rib of beef. Served with fresh native mushrooms sauteed in butter.

▲ Indicates additional charge

♦ Item may be prepared breaded or unbreaded

Vegetables

(Select One Potato and One Vegetable)

Baked Potato
Stuffed Baked Potato
Buttered Red Skin Potatoes
Garlic Mashed Potatoes

Spring Medley
A blend of broccoli, cauliflower,
carrots and zucchini

Fall Medley
Whole green beans, yellow beans and
whole baby carrots

WEDDING RECEPTION FAMILY STYLE DINNER MENU

Lancaster County is perhaps best known for its family style dining. With this menu, the salad is served to each guest, while the entrees and vegetables are presented on serving platters and in bowls to each table. Your guests are welcome to as many refills as they wish, however, no “doggie bags” are permitted. We request that you seat no less than eight guests per table.

Starter (Select One)

Tuscany Salad

Ricotta filled involtini pasta topped with caponata and fresh seasonal fruit served on a bed of spring mix.

Highland Salad

Orange slices and mixed salad greens served with a raspberry vinaigrette dressing and topped with toasted almonds.

Classic Caesar Salad

Fresh romaine lettuce, Parmesan cheese, Caesar Dressing and croutons.

Mixed Greens Salad

Fresh salad greens with garden vegetables- and your choice of two dressings.

Entrees (Select Three)

Chicken Marsala

Breast of chicken sauteed in olive oil, Marsala wine, garlic, shallots and mushrooms.

Pork Tenderloin

Roasted pork tenderloin seasoned with a garlic and herb crumb topping and served with port wine sauce.

Roast Sirloin of Beef

USDA Choice top round of Angus beef, sliced and served in natural juice.

Chicken Cordon Bleu

Chicken Breast filled with ham and Swiss cheese, baked and served with a light cream sauce.

Lancaster County Baked Ham

Kunzler's naturally hardwood smoked ham, sugar cured and 95% fat-free, sliced and served in natural juice.

Petite Stuffed Flounder

Three ounce servings of fresh flounder stuffed with our own crab imperial. Served with lobster sauce.

Chicken Parmigiana

Tender cutlets of white meat of chicken sauteed in olive oil and topped with our own marinara sauce and provolone cheese.

Roast Turkey

All white meat slices of slow roasted breast of turkey. Served with cranberry sauce on request.

Baked Stuffed Chicken Breast

With homemade filling. Sliced, and served with Sauce Supreme.

Pasta Primavera

Fettuccini tossed with broccoli, cauliflower and carrots in a mild cream sauce.

Poached Salmon Fillet

Served with a light Dijon mustard sauce.

Bread stuffing with gravy or pasta is included with all menus.

Vegetables

(Select One Potato and One Vegetable)

Whipped Potatoes
Buttered Red Skin Potatoes
Scalloped Potatoes

Spring Medley
A blend of broccoli, cauliflower,
carrots and zucchini

Fall Medley
Whole green beans, yellow beans and
whole baby carrots

WEDDING RECEPTION BUFFET MENU

The Buffet Dinner menu provides you and your guest with a wide variety of offerings. With this menu, guests are dismissed by table to the buffet line. Brides should indicate on their seating diagram the order in which the tables should be dismissed. The head table will be served unless otherwise directed. Your guests may visit the buffet tables as many times as they wish, however, no “doggie bags” are permitted.

Cold Selections

Fresh Fruit Salad
Caesar Salad
Our Own Potato Salad

Homemade Cole Slaw
Pasta Salad
Seafood Salad
Sliced Baked Ham

Sliced Turkey
Sliced Swiss Cheese
Assorted Rolls

Hot Entrees

(Select Three)

Carved Prime Rib of Beef

*(Counts as two Selections)
Our finest beef, Chef Exclusive prime rib, carved to order by our chef, with natural au jus and horseradish sauce.*

Roast Sirloin of Beef

Roasted top round of USDA Choice Angus beef, sliced thin and served with brown gravy.

Chicken Marsala

Breast of chicken sauteed in olive oil, Marsala wine, garlic and shallots. Served in a light cream sauce.

Chicken Shannon

Breast of chicken lightly topped with a garlic and herb cream cheese, baked with toasted almonds, and served with Sauce Supreme.

Oriental Chicken

Chicken tenders stir-fried with onions, mushrooms, broccoli, red, green and yellow bell peppers in a light teriyaki sauce served on a bed of white rice.

Veal Parmigiana

Our own prime veal cutlets breaded with seasoned crumbs, topped with mozzarella cheese and marinara sauce. Served with linguini.

Carved Lancaster Baked Ham

Kunzler's naturally hardwood smoked ham, sugar cured and 95% fat-free, sliced and served with a mixed fruit sauce.

Roast Pork Loin

Sliced pork loin served with a rich hunter sauce.

Poached Salmon

Three ounce servings of Atlantic Salmon served with a Dijon mustard sauce.

Seafood Newburg

Shrimp, scallops and white fish in a cream sauce with white wine and shallots. Served with fettuccini.

Petite Stuffed Flounder

Three ounce servings of fresh flounder stuffed with our own crab imperial. Topped with lobster sauce.

Our Own Lasagna

Wide lasagna noodles layered with ricotta cheese, herbs and your choice of ground sirloin of beef, Italian sweet sausage or fresh garden vegetables, topped with a red marinara sauce.

Vegetables

(Select One Potato and One Vegetable)

Garlic Mashed Potatoes
Scalloped Potatoes
Buttered Red Skin Potatoes

Spring Medley
A blend of broccoli, cauliflower,
carrots and zucchini

Fall Medley
Whole green beans, yellow beans and
whole baby carrots

ADDITIONAL MENU SUGGESTIONS

Chilled & Peeled Gulf Shrimp

Chilled, peeled gulf shrimp served with our own cocktail sauce and lemon wedges
\$7.95 per person

Additional Hot Hors D'oeuvres

Mini Chicago-Style Pizzas

*Italian sausage, mozzarella cheese
and pizza sauce in dough*

Scallops wrapped in Bacon

*Fresh sea scallops wrapped in bacon,
served with an orange sauce*

Chicken Fingers

*Chicken tenders lightly fried and
served with Dijon mustard sauce*

Canapes Menagerie

*Thinly sliced Filet Mignon atop
pumpernickel bread with a
horseradish sauce*

Spanakopita

*Flaky, triangular shaped filo
pastry wrapped around fresh
spinach and zesty cheese*

Shrimp on a Raft

*Broiled Gulf shrimp on a French bread
round with herb cream cheese*

Brie En crouete

*Bite-sized piece of brie combined
with raspberry preserves and an
almond slice wrapped in filo pastry*

Tartlettes de Provence

*Baked brie and sun-dried tomatoes
in a mini filo pastry shell*

The above items, may be added to your existing hors d'oeuvres selection for
an additional charge of \$2.50 per person, per selection.



Sorbet Intermezzo

Lemon sorbet in a fresh lemon half with mint leaf.
Served as an additional course between the salad and main dinner.
\$2.75 per person



Cordial Liqueurs

The following premium cordials may be added to the coffee and pastry table which is included with all wedding
reception packages. Served with ceramic mugs and whipped cream.

Baileys Irish Cream

Frangelico

Sambuca Romana

Kahlua Coffee Liqueur

Tia Maria

Amaretto Di Saronno

Select any three \$3.95 per person



Wedding Cake

The wedding cake included in the package is a traditional white Italian pound cake. Icing styles,
colors, and tier arrangement can all be tailored to your specifications. Included also are intermit-
tent flowers by tier, and fresh Baker's Fern and Baby's Breath around the base of the cake.

A cake top is *not* included.

The following items may be added

Floral cake top \$50.00
A fresh floral cascade and fresh floral cake top \$95.00
Fountains \$50.00

PRICES

Menu/Price per person	150 or More Guests	145 Guests	140 Guests	135 Guests	130 Guests	125 Guests
Plated Dinner Menu*	\$52.95	\$54.00	\$55.25	\$56.50	\$58.00	\$59.25
Prime Rib or Filet Mignon*	\$59.95	\$61.25	\$62.75	\$64.00	\$65.50	\$67.25
Family Style Dinner Menu	\$52.95	\$54.00	\$55.25	\$56.50	\$58.00	\$59.25
Dinner Buffet Menu	\$53.95	\$55.25	\$56.50	\$57.75	\$59.00	\$60.25

* Price is for one entree selection. Two choices: add \$2.00; three choices: add \$3.00 to above pricing.

ADDITIONAL INFORMATION

☛ Price includes use of the Revere Ballroom for 5 hours. Additional time is subject to a room rental fee of \$250 per hour, plus the cost of any additional food or beverages. Any additional time must be approved by Revere Management and will be determined at the conclusion of the function.

☛ **A final guaranteed count of the number of guests attending is due 48 hours prior to reception date. This guaranteed count is not subject to reduction.**

☛ The above prices do not include the customary 17 % gratuity or 6 % Pennsylvania State Sales Tax.

☛ A minimum of 125 adult guests are required for Saturday evening receptions. The above reception packages are available for less than 125 guests at other times. Prices may vary, depending on the number of guests.

☛ Deposit Requirements:

At time of booking to reserve date \$500.00

Second deposit 6 months prior to reception \$1,500.00

Final Payment: one week prior to reception
(Any final adjustment due at conclusion of reception)

**After 14 days, the initial deposit, due at time of booking, is non refundable.
All other deposits are non refundable.**

☛ No food or beverage may be brought into the Revere for service to your guests, with the exception of wrapped candy used as favors.

☛ Menu tastings may be arranged with advance notice. All items selected for tastings are charged at current menu prices, plus applicable tax.

☛ Historic Revere Tavern reserves the right to make menu substitutions, floral substitutions or price changes for items which may be unavailable or in short supply due to unforeseen weather or economic conditions.

☛ No credit cards or post dated checks, please. There is a fee of \$35 for returned checks.

☛ Flower selections are limited to seasonal flowers, and do not include roses, exotic flowers or special orders.