







# HISTORIC REVERE TAVERN

## *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
-  Ballroom accent lighting



### 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 ..... \$2.50 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

### Mixers

Pepsi, Diet Pepsi  
Tonic Water, Club Soda  
Sierra Mist, Gingerale  
Bloody Mary Mix  
Orange Juice  
Cranberry Juice  
Sweet and Sour Mix

### 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

*(Continued)*

DeKuyper Wilderberry Schnapps  
DeKuyper Melon Liqueur  
Captain Morgan Spiced Rum  
Malibu Rum

### Beers

#### **Draft Beer (select two)**

Miller Lite, Coors Light, Yuengling Lager

Additional beer selections, including imports, microbrews and bottled selections 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

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 Marsala**

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

### **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

Roasted Fingerling 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)

### Classic Caesar Salad

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

### Highland Salad

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

### 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

*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

*Penne pasta tossed with broccoli, cauliflower and carrots in olive oil.*

### 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

Homemade Cole Slaw  
Our Own Pasta Salad  
Potato Salad

Seafood Salad  
Assorted Rolls

## Hot Entrees

*(Select Three)*

### **Carved Prime Rib of Beef**

*(Counts as two Selections)*

*Our finest beef, slow roasted and 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.*

### **Baked Stuffed Chicken Breast**

*Stuffed with homemade bread filling and topped with sauce supreme.*

### **Mini Crab Cakes**

*Lightly breaded & baked.*

### **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**

*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**

*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**

*Fresh flounder stuffed with our own crab imperial. Topped with lobster sauce.*

### **Confetti Pasta**

*Bowtie pasta tossed with olive oil, fresh basil, diced green, red and yellow peppers, and black olives.*

### **Our Own Lasagna**

*Wide lasagna noodles layered with ricotta cheese, herbs and 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  
\$8.95 per person*

### Additional Hot Hors D'oeuvres

#### **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 croute**

*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 Italian pound cake.  
Icing styles, colors, and tier arrangement can all be tailored to your specifications.  
Included also are intermittent flowers by tier. Cake top, if desired, supplied by customer.

## PRICES

Menu/Price per person	150 or More Guests	145 Guests	140 Guests	135 Guests	130 Guests	125 Guests
Plated Dinner Menu*	\$56.95	\$58.00	\$59.25	\$60.50	\$62.00	\$63.25
Prime Rib or Filet Mignon*	\$65.95	\$67.25	\$68.75	\$70.00	\$71.50	\$72.25
Family Style Dinner Menu	\$56.95	\$58.00	\$59.25	\$60.50	\$62.00	\$63.25
Dinner Buffet Menu	\$58.95	\$60.25	\$61.50	\$62.75	\$64.00	\$65.25

\* Price is for one entree selection. Two choices: add 3.00; three choices: add 4.00 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. Ballroom is available 1½ hours prior to reception start time. Earlier access, if available, is subject to charge.
- ☛ **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 18 % 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 \$50 for returned checks.
- ☛ Flower selections are limited to seasonal flowers, and do not include roses, exotic flowers or special orders.