

Fisher's Tudor House

2012 Wedding Reception

Your Wedding Package includes all of these Services and Amenities

- ♥ Complete Hors D'oeuvres Package presented during the Cocktail hour.
A lavish assortment of server passed Hot and Cold Hors D'oeuvres.
The Pasta Station, featuring fresh pasta prepared on the premises. A presentation of cut Cheeses, with Assorted crackers and Vegetable Crudités with Dip.
Also, you have your Choice of two from a selection of Interactive Stations
- ♥ Your Choice of a Six course Sit Down Dinner or an Elaborate Buffet
- ♥ Premium Bar service for Five hours
- ♥ Private Bridal Suite with a private Bathroom
- ♥ Your personal Reception coordinator will be an experienced Ballroom Captain
- ♥ Your well trained Wait Staff and Bartenders will be Formally-Attired
- ♥ Champagne Toast for the Bridal Party & all of your guests
- ♥ Floor length Table Linens, with Accent Napkins available in a wide variety of colors
- ♥ Your Bridal Table is fully dressed, white table linens, floor length Skirting and Lace
- ♥ Fresh Floral centerpieces professionally arranged in your choice of colors and set in elegant candle lit Crystal Candelabra
- ♥ Your Wedding Cake, A beautiful fresh baked all Butter Vanilla Pound Cake with French Butter Cream Icing prepared by the Pastry Chef. Presented on a Silver Cake Plateau, displayed prominently on a Lace draped, candle lit table.
- ♥ A Viennese Table, a selection of cakes, ice cream, hand cut fruits, and more.
- ♥ Complimentary, convenient, multi-level parking for your guests with private entrances to all Ballrooms
- ♥ Direction cards provided to you on request,.
- ♥ Coat Check Attendants, when required.

Your price is inclusive.
All taxes & gratuities are already included.

This Package offers many, many elements. Couples may find that they may wish to Customize it in order to accommodate their individual needs and Budget. The Wedding Coordinator is prepared to assist you in every way in creating the Wedding that you have Envisioned.

It is our commitment to provide you with the highest quality service along with the finest quality of food so that your Wedding is the most memorable event of your lives.

Premium Bar Service

Staffed by experienced bartenders for five hours.

Your Bar includes Premium liquors and cordials, Draft beers, selected bottled wines, with a full compliment of soda, mixers and juices.

The Signature cocktail of your choice, selected from our extensive list, and Champagne will be served on silver trays by the staff though out the Cocktail hour

Hors d'oeuvres

...All of these hot and cold Hors D'oeuvres passed continuously throughout the cocktail hour.

Diver Scallops wrapped in Bacon	Shrimp Almandine	Asparagus in Puff Pastry	
Petite Maryland Lump Crabcakes	Italian Cheese Sticks	Chicken Brochettes Hawaiian	
Chicken Almandine	Sauteed Chicken Montreal Style	Stuffed Mushroom Caps	
Antipasto Skewers	Assortment of Quiches	Pizza Bagels	Spring Rolls
Cocktail Franks in Puff Pastry	Mesquite Chicken Quesadillas	Teriyaki Beef Satay	
Clams Parmesan	Oysters Rockefeller	Bruschetta	

...A display of cut Domestic and Imported Cheeses with an assortment of Crackers, together with a Bountiful Display of freshly cut Vegetable Crudites and served with our Chef's fresh Dill Dip.

...Your Pasta Station, features several steaming chafing dishes filled with assorted fresh Semolina pastas, with fresh Marinara and Aglio e Olio sauce throughout the cocktail hour. Accompanied by fresh Herbs, fresh grated cheese, & crushed red peppers.

Interactive Stations Select two

Mashed Potato Martini Bar	Mediterranean Station	Bruschetta Station
Antipasto Presentation	Taco Creation Station	Philly Fav Station
Mac 'n Cheese Station	Oriental Style Station	

Reception Dinner

The Soup Course... your choice of Traditional Wedding Soup, one of the Master Chef's other delicious soups, or Fresh Seasonal Fruit Melange

The Salad Course...a scrumptious Salad of freshly tossed Garden Greens served on a chilled plate with a selection of our house made dressings.

The Intermezzo, your preference of lemon, orange, or raspberry sorbet in a frosted champagne glass

..Keep in mind that our menu does not represent the limitations of your cuisine choices. We would be delighted to create something specifically for your event

The Entree ...you may choose two from the selections on the following pages

Baked Boneless Breast of Chicken, with a stuffing of cubed Baguette, Apples, dried Cranberries and finished with an Apple Glace

Mediterranean Chicken, a tender Boneless, skinless Breast of Chicken, lightly sauteed then finished with fresh Basil, Tomato and Olives

Chicken Marsala, a Boneless Breast of Chicken sauteed with sliced fresh mushrooms, and served in a Marsala Wine Sauce

Chicken Pizzaiola, roasted boneless breast of Chicken covered with Pizzaiola sauce and shredded Mozzarella Cheese, baked until melted & slightly golden

Chicken Picatta, A sauteed tender Boneless, skinless Breast
Finished with Capers and a Lemon Butter Sauce

Pork Roulade, Roasted Boneless Pork Loin. Stuffed with Spinach, wild mushrooms, and fresh herbs served with Au Jus

Veal Romano, sauteed medallions of Veal, with sliced mushrooms, onions, and peppers. Finished with fresh grated Romano Cheese

Broiled Fillet of Flounder stuffed with Lump Crabmeat, Lump Crabmeat gently blended with eggs & Seasoned Herbs, finished with Parsley Butter

Stuffed Atlantic Salmon filled with a blend of artichokes, spinach, wild Rice, and Smoked Gouda, and served with a rich Mornay Sauce

Sauteed Lump Crab Cakes, Lump Crabmeat blended with eggs, fresh herbs, and Seasonings. Finished with a Champagne Cream Sauce

Flounder New Orleans, boned Flounder fillets, stuffed with a blend of tender Baby Shrimp and Rice. Finished with a creamy Béchamel Sauce

Coconut Encrusted Tilapia, a fillet of Tilapia, dipped in eggs, coated in Shredded Coconut. Baked and served with warm Orange Marmalade sauce

Stuffed Chilean Sea Bass, Boned Sea Bass stuffed with a medley of fresh Julienne Garden Vegetables. Served with a Basil Creme Sauce

Prime Rib of Beef, slowly roasted Black Angus Beef until tender and delectable. Served with Au jus and Horseradish Cream Sauce

Center Cut Black Angus Filet Mignon Cabernet

A Tender roasted center cut Filet served with Espagnole sauce finished with a Red Wine Reduction, served with sauteed Mushroom Caps, and Frizzled Onions.

Tenderloin of Beef de Mer, A Roasted center cut Black Angus Filet Mignon wrapped in Applewood smoked Bacon, served with Maryland Jumbo Lump Crabmeat and Rock Shrimp. Finished with a Cognac Cream Sauce.

Pappiettes of Sole, Boned Fillets of Sole, rolled with fresh Julienne of Vegetables and served with a Citrus-Beurre Blanc sauce

Pan Seared Salmon, A boned North Atlantic Salmon fillet, Pan-seared and then finished with a piquant Tomato-Basil Coulis.

Additional Entrees

Macadamia Mahi-Mahi a fish prized for it's firm, flavorful flesh. .Filleted, baked and finished with a warm Raspberry Macadamia Nut Dressing

Flounder a là Newberg, Boned Fillet of flounder, stuffed with a mixture of chopped cooked Lobster, Crab and Shrimp, finished with an elegant sauce composed of butter, cream, egg yolks, Sherry and seasonings

Pecan Red Snapper, A fillet of Atlantic Red Snapper encrusted with finely chopped Georgia Pecans, pan-fried and finished with a White Wine Cream Sauce

Veal Marsala, Veal medallions lightly coated with flour, sauteed in butter and then topped with sliced mushrooms and Marsala wine sauce.

Chicken Roma, A whole boneless Breast, coated with fresh grated Pecorino Romano cheese. Sauteed and finished with a Roasted Tomato Beurre Blanc

Chicken Pescadore

Boneless Breast of Chicken with Jumbo Lump Crabmeat, Lobster, Shrimp, Asparagus tips and finished with a Dijon Mustard Beurre Blanc

Chicken Camarão

A Boneless Breast of Chicken with Jumbo Shrimp, Sliced Mushrooms, and Artichoke Hearts in a Cognac infused Tomato Basil Sauce

Please select Two Vegetables to complement your meal

Green Beans Almandine	Seasonal Vegetable Medley	Broccoli Spears au beurre
Twice Baked Stuffed Potato	Roasted Red Bliss Potatoes	Rice Pilaf
Asparagus with Roasted Peppers & Shallots	Mashed Red Bliss Potatoes	
Baked Idaho Potato	Buttered Baby Carrots	

Complete Your Wedding Dinner with your choice of a luscious Dessert!

A Viennese Table

A selection of Cakes. Ice Cream with assorted candies, Chocolate syrup, and fresh whipped cream. Hand cut fresh Fruit displayed on a bed of crushed ice, Cookie trays and more.

(Add the decadent Chocolate Fountain Display for \$ per person)

OR **Bananas Foster** served to your Guests at their Tables

Bananas sauteed in Butter, Brown Sugar & Cinnamon served over Vanilla Ice Cream

The Cake will be sliced and wrapped, for your Guests to take with them

The Top Layer will be reserved for you to take home to carefully store for you First Anniversary

We would also like to offer you and your guests the ability to make your own selections with our magnificent Buffet Package.

Tudor House Wedding Buffet

Carving Station

Roast Prime Rib of Beef, aged & slow roasted served with a Horseradish Cream sauce
Hickory Smoked Virginia Baked Ham, carved and served with Pineapple Chutney
Oven Roasted Breast of Turkey with Cranberry Relish

Bread Station

A display of Rolls and Breads with creamery butter & spreads to complement your meal

Hot Selections

Served in Chafing dishes replenished as required

Lobster Devine, Maine Lobster Meat gently blended with fine Herbs and beaten Eggs,
baked until golden and served with Lobster Bisque Sauce

Beef Bourguignon, Certified Angus Beef Medallions seared and then slow cooked
in a rich Burgundy Wine Sauce

Seafood Melange in Sauce Newburg, served over Rice

Lump Crabcake Francaise, Lump Crabmeat blended with eggs, fresh herbs and Seasonings,
dipped in Egg batter, sauteed and finished with Lemon, White Wine & Butter Sauce

Baked Fillet of Flounder stuffed with Julienne of vegetables with Bechamel Sauce

Chicken Marsala, tender Breast of chicken sauteed in a Marsala
wine sauce with sliced Mushrooms

Pasta Primavera, a medley of seasonal garden Vegetables sauteed with butter
garlic, and chiffonnade of fresh Basil over Linguine

Baked Italian Meatballs, Italian Sausage & Roasted Peppers in a zesty Marinara Sauce

Fresh Penne Pasta with Vodka Cream Sauce Herb Roasted Red Bliss Potatoes

Sauteed Fresh Green Beans Almandine Fresh Buttered Carrots

Cold Selections

Presented in artistically garnished, chilled Crystal Bowls

Caesar Salad, Romaine with rich Caesar Dressing, Croutons & fresh grated Parmesan Cheese

Fresh Tossed Salad Greens with Assorted Homemade Dressings

Spinach Salad, sliced Mushrooms & Bacon Dressing

Vine Ripened Tomatoes Stuffed Deviled Eggs

Chilled Crustacean and Seafood Salad Oceania Albacore Tuna Salad

Southern Red Skin Potato Salad Creamy Macaroni Salad Sweet & Tangy Party Slaw

Gourmet Crudites Tray with Dill Dip Vegetable & Cheese Pasta Salad

Priced Per Person (100 person minimum)

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On Site Ceremony

We offer a number of picturesque, indoor, climate controlled Ceremony Rooms along with other onsite ceremony options. You can have the comfort & the convenience of your Reception & Ceremony in the same beautiful facility. Why worry about the weather, heat, humidity, insects, wind & additional travel. Beautiful settings, perfect for your wedding photos, with spectacular fountains

Conditions of Contract

Your prices are guaranteed upon receipt of \$1,000.00 deposit.
A 25% deposit is due six months prior to the event.
Balance is due ten (10) days prior to the event.
Deposits are non-refundable and non-transferable

All tax and gratuities are included in the price of this package.

The Full Menu must be confirmed ten (10) days prior to your celebration.

In order to comply with the Bucks County Health Codes, No food or beverage other than the contents of this package will be permitted to be brought onto the property by any patron or guest.

Entertainment is to be provided by the client. All bands, disc jockeys, and single entertainers must be approved by our banquet staff with a copy the contract and certificate of liability insurance provided to us. The use of Pyrotechnics, Smoke or Fog, and Bubbles are never permitted to be used in this facility. Decorations, posters, signs or displays brought into our facility must be approved prior to your celebration. Items may not be attached to the walls with nails, staples, tape or any other substance, in order to prevent damage.

Please refrain from using confetti of any type around the ballrooms

Allow us to show you what we have to offer in person, and to see our magnificent Reception rooms.

Please call 215-244-9777 or email info@fisherstudor.com or view our website at: www.fisherstudorweddings.com