



- *Wedding Package* -
- *All - Inclusive* -

BALLROOMS AT BOOTHWYN

1405 Meetinghouse Road
Upper Chichester, PA 19061

THE AUSTIN ROOM

3729 Chichester Avenue
Upper Chichester, PA 19061

All-Inclusive Wedding Package \$69.95 PER PERSON

Package Includes :

FIVE HOUR RECEPTION
FIVE HOUR OPEN BAR
COLD HORS D'OEUVRES TABLE*
CHOICE OF SIX TRAY-PASSED HORS D'OEUVRES
BUFFET OR SIT-DOWN DINNER**
CHAMPAGNE TOAST
ITALIAN BREAD AND ROLLS
WEDDING CAKE
ASSORTED FRESH ITALIAN PASTRIES
DRESSED TABLES AND CENTERPIECES
LINENS AND CHOICE OF COLORED NAPKINS
CHINA, SILVERWARE, AND GLASSWARE
COFFEE AND TEA STATION

** Cold Hors D'oeuvres*

TABLE INCLUDES:

ITALIAN ANTIPASTO DISPLAY, ASSORTMENT OF
IMPORTED & DOMESTIC CHEESES, TRADITIONAL BRUS-
CHETTA, VEGETABLE CRUDITÉ & SEASONAL FRUIT
DISPLAY

*** Buffet Style :*

CHOICE OF SALAD, CHOICE OF PASTA, CHOICE OF TWO
ENTRÉES, CHOICE OF TWO VEGETABLES

*** Sit-Down Dinner*

FIRST COURSE • CHOICE OF SOUP OR SALAD
SECOND COURSE • CHOICE OF TWO ENTRÉES WITH
STARCH & VEGETABLE

ADDITIONAL \$3.00 PER PERSON FOR
THIRD ENTRÉE SELECTION

ALL PRICES SUBJECT TO 21% SERVICE FEE & 6% SALES TAX (UNLESS TAX-EXEMPT)
MINIMUM ROOM REQUIREMENTS WILL APPLY BASED ON ROOM & DATE SELECTION



- Wedding Package - All-Inclusive - Sides

Salads

Tossed

Caesar

Spinach

Spring Mix

PREMIUM SALADS • ADDITIONAL \$1.00 PER PERSON:

Tomato Caprese Salad

Chilled Tortellini Salad

Orzo & Roasted Vegetable Salad

• ASSORTED FRUITS, NUTS & CHEESES AVAILABLE FOR ANY SALAD

Vegetables

Roasted Potatoes

Mashed Potatoes

Scalloped Potatoes

Garlic Mashed Potatoes

Spanish Rice

Sautéed Broccoli

Broccoli with Cheese Sauce

String Bean Almondine

String Beans with Bacon

String Beans with Garlic & Olive Oil

Vegetable Fried Rice

Mixed Vegetables

Sautéed Zucchini, Squash & Onion Medley

Glazed Carrots

Traditional Stuffing

Pineapple Stuffing

Candied Sweet Potatoes

PREMIUM VEGETABLES • ADDITIONAL \$1.00 PER PERSON:

Broccoli Rabe

Roasted Asparagus

String Bean & Potato Medley

Grilled Vegetables • SERVED ROOM TEMPERATURE

Eggplant Parmigiana

• ADDITIONAL \$2.50 PER PERSON

• ALSO AVAILABLE AS AN ENTRÉE

Pasta

PASTA TYPES - PENNE, TORTELLINI, FARFALLE, RIGATONI, RAVIOLI

SAUCES - POMODORO, ROSE, AL-A-VODKA, ALFREDO

Bascaiola - PEAS, MUSHROOMS AND BACON IN A LIGHT CREAM SAUCE, ROASTED TOMATOES AND SAUTÉED BROCCOLI WITH OLIVE OIL & PARMESAN

Roasted Tomatoes & Sautéed Broccoli with Olive Oil & Parmesan

Primavera - SAUTÉED SEASONAL VEGETABLES WITH CHOICE OF SAUCE

• ADD \$1.00 PER PERSON

Bolognese - SAUTÉED GROUND BEEF, ONION AND CARROTS IN A POMODORO SAUCE

• ADD \$1.50 PER PERSON

Stuffed Shells • ADD \$1.50 PER PERSON

Manicotti • ADD \$1.50 PER PERSON

Sautéed Shrimp Over Mini Penne or Rice in a Scampi Sauce

• ADD \$2.50 PER PERSON

Sautéed Shrimp, Scallops and Calamari over Mini Penne or Rice in a Scampi Sauce • ADD \$2.50 PER PERSON



- Wedding Package - - Entrées -

Poultry

Chicken Piccata
Chicken Marsala
Chicken Apricot
Chicken Parmigiana
Chicken Portobello
Bone-In Roasted Chicken
Chicken Scaloppine
Mediterranean Grilled Chicken Breast
Chicken with Artichoke & Sun-Dried Tomato in White Wine Sauce
Grilled Pesto Chicken
Tuscan-Grilled Chicken
Chicken Caprese
Grilled Chicken with Roasted Mushrooms, Asparagus & Onion
Roast Turkey Breast - Carved
Chicken Cordon Bleu
Chicken Capon
Chicken Saltimbocca
Chicken Florentine
Chicken Involtni • CHICKEN BREAST STUFFED WITH ASPARAGUS, PROVOLONE CHEESE, IN WHITE WINE & LEMON
Chicken Oscar • CHICKEN BREAST LIGHTLY BREADED AND TOPPED WITH JUMBO LUMP CRAB MEAT & ASPARAGUS TIPS

Beef, Pork, & Veal

Roast Pork Loin - Carved
Roast Pork Loin with a Spinach Stuffing - Carved
Grilled Pork Tenderloin with Roasted Mushrooms, Asparagus, & Onions
Sausage & Peppers
Sausage Scaloppine
Pineapple-Glazed Ham - Carved
Bottom Round of Beef - Carved
Steak Pizzaiola
Veal Scaloppine
Sirloin Marsala • ADD \$2.50 PER PERSON
Strip Loin of Beef • ADD \$3.95 PER PERSON
Filet Mignon • ADD \$8.95 PER PERSON
Prime Rib • ADD \$8.95 PER PERSON
Veal Parmigiana • ADD \$3.95 PER PERSON
Veal Saltimbocca • ADD \$4.95 PER PERSON
Rack of Lamb • MARKET PRICE
8oz Braised Short Rib • INCLUDED IN SIT-DOWN SERVICE ONLY
8oz Filet of Sirloin • INCLUDED IN SIT-DOWN SERVICE ONLY

Fish & Seafood

• ADD \$4.50 PER PERSON
Grilled Filet of Salmon • INCLUDED IN SIT-DOWN SERVICE ONLY
Stuffed Flounder • INCLUDED IN SIT-DOWN SERVICE ONLY
Mahi Mahi with Mango Pineapple Salsa
Crab Cakes
Stuffed Shrimp



- Wedding Package - - Hors D'oeuvres -

Vegetables

Pizza with Basil & Tomato
Spanikopita
Antipasto Skewer
Zucchini Bruschetta
Cheese Quesadillas
Mini Egg Rolls
Assorted Quiche
Broccoli & Cheese Stromboli
Fried Ravioli
Vegetable-Stuffed Mushrooms
Roasted Vegetable Skewer
Raspberry & Brie Phyllo
Mini Baked Artichoke Dip

Chicken

Apricot Chicken
Chicken Salad in Phyllo Cup
Chicken, Artichoke & Olive Skewer
Buffalo Chicken
Sesame Chicken
Teriyaki Chicken
Chicken Quesadillas
Chicken Wrapped in Bacon
Baked Chicken & Fontina Phyllo
Chicken Cordon Bleu Bites
Chicken Kabobs

Meat

Prosciutto-Wrapped Melon
Stromboli
Traditional Meatballs
Mini Hot Dogs
Cheesesteak Egg Rolls
Mini Beef Wellington
Sausage & Pepper Skewer
Teriyaki Beef Skewer
Bacon Mac & Cheese Bites
Mini Baked Reuben
Mini Arancini
Bacon-Wrapped Steak Tips
Mini Steak Kabobs • *ADDITIONAL \$1.50 PER PERSON*
Baby Lamb Chops • *ADDITIONAL \$3.00 PER PERSON*

Seafood

Stuffed Mushrooms with Crab
Shrimp Salad in Phyllo Cup
Crab, Avocado & Tomato in Phyllo
Mini Baked Crab Dip
Shrimp Skewers
Mini Crab Cakes
Scallops Wrapped in Bacon • *ADDITIONAL \$2.50 PER PERSON*
Shrimp Lejon • *ADDITIONAL \$2.50 PER PERSON*
Shrimp Cocktail • *ADDITIONAL \$3.50 PER PERSON*
Clams Casino • *ADDITIONAL \$2.50 PER PERSON*
Assorted Sushi Rolls • *ADDITIONAL \$3.50 PER PERSON*
Coconut Shrimp • *ADDITIONAL \$2.50 PER PERSON*



- Wedding Package -
- Elegant Additions -

Hors D'oeuvres - Continued

Dips

Baked Crab Dip

Baked Artichoke Dip

Baked Spinach Dip

Pico De Gallo with Homemade Tortilla Chips

Guacamole with Homemade Tortilla Chips

Elegant Additions

Shrimp & Crab Claw Station • \$6.95 PER PERSON

- CHILLED JUMBO SHRIMP COCKTAIL & STONE CRAB CLAWS

Deluxe Cold Hors D'oeuvres Station • \$5.95 PER PERSON

- INTERNATIONAL CHEESE DISPLAY, CURED MEAT DISPLAY, ASPARAGUS WRAPPED WITH PROSCIUTTO, CHILLED TORTELLINI SALAD GRILLED VEGETABLES

Porchetta Station • \$4.95 PER PERSON

- INCLUDES ROLLS & ITALIAN HOT PEPPERS

Pasta Station • \$6.95 PER PERSON

- CHOICE OF THREE PASTAS AND SAUCES SPECIALTY PASTAS ALSO AVAILABLE

Intermezzo • \$4.95 PER PERSON

- CITRUS SORBETS TO BE SERVED BETWEEN YOUR SALAD AND ENTRÉE COURSE TO CLEANSE YOUR PALATE

Dessert Station • \$4.95 PER PERSON

- NEW YORK STYLE CHEESECAKE TIRAMISU, STRAWBERRY SHORTCAKE, BLACK FOREST CAKE LIMONCELLO CAKE, RED VELVET CAKE, FRESH FRUIT MEDLEY, CHOCOLATE COVERED FRUITS

Chocolate Fountain • \$4.95 PER PERSON

- WITH ALL THE GOODIES

Ice Cream Station • \$4.95 PER PERSON

- FOUR ASSORTMENTS OF ICE CREAM PLENTIFUL TOPPINGS AND WHIPPED CREAM

Up-Lighting • \$20.00 PER LIGHT

Ice Carvings Available • \$250 Minimum

Strawberry-Filled Champagne Glasses Available

Cappuccino and Espresso Bar Available

ALL REQUESTS CAN BE ACCOMMODATED

1405 MEETINGHOUSE ROAD, UPPER CHICHESTER, PA 19061 • (610) 485-2010 • FAX (610) 485-5613 • GENERAL@LIASCATERING.COM