

COCKTAIL HOUR MENU

Please notify us of any dietary requirements and we will accommodate where possible.

STATIONARY HORS D'OEUVRES

Hors d'oeuvre service includes our Chef's Table, which is a selection of international and domestic cheeses, assorted dips and crackers, garden crudité display, insalata caprese and warm baked brie served with chutney.

PLEASE SELECT ONE - EACH ADDITIONAL CHOICE IS \$3 PER PERSON

ANTIPASTO DISPLAY

Traditional Italian platter of specialty cured meats and a variety of pickled vegetables

SEASONAL FRUIT TRAY (V / GF)

Assorted selection of seasonal fruit with a refreshing honey yogurt dip
(Not available during Winter months)

TORTILLA TEASERS (V)

Flour tortillas deep fried and topped with cheese and spicy red peppers served with salsa and a seasonal house-made hummus

SPINACH ARTICHOKE DIP (V)

A warm, velvety dip comprised of cheese, spinach and artichokes served in a cast iron pan with toasted pita bread

BUTLERED HORS D'OEUVRES

PLEASE SELECT FOUR - EACH ADDITIONAL CHOICE IS \$3 PER PERSON

SPRING ROLLS (V)

Golden brown wonton filled with Asian vegetables served alongside a tangy dipping sauce

MEATBALL PARMESAN

Parmesan meatballs topped with mozzarella accompanied with marinara sauce

POT STICKER

Roast pork dumpling deep fried and served with an Asian style dipping sauce

FRENCH FRIES (V)

Individual servings of sweet potato or battered french fries served with gourmet ketchup

BACON WRAPPED BABY POTATOES

Yellow baby potatoes wrapped with applewood bacon and roasted until crispy

GRILLED POLENTA CRACKERS (V / GF)

House-made polenta crackers char grilled and topped with a roasted red pepper tapenade

BUFFALO CHICKEN BITES

Hand rolled spicy chicken meatballs topped with a mouthwatering buffalo sauce

SOUP CORDIAL (V / GF)

Our coveted farm fresh butternut squash bisque in individual cordial servings

BROCCOLI & CHEDDAR PALMIERS (V)

Broccoli and cheddar cheese rolled into a flaky puff pastry and baked to perfection

BACON & CHEDDAR PALMIERS

Bacon and cheddar cheese rolled into a flaky puff pastry and baked to perfection

CAULIFLOWER TOAST (V)

Roasted cauliflower whipped with mascarpone cheese served over a garlic crouton and drizzled with chive oil

MAC N' CHEESE BITES (V)

Macaroni and cheese lightly breaded and fried to a golden brown

POTATO TEASERS (V)

Crispy golden bite-sized potato croquettes seasoned with your choice of old bay, ranch, cajun or parmesan and garlic

CLASSIC BRUSCHETTA (V)

Chopped tomatoes, onions, and basil dressed with Italian seasonings and served on toasted bread

CUCUMBER SALMON BITES (GF)

Smoked Norwegian salmon paired with a lemon dill cream cheese over an English cucumber slice

WAIKIKI MEATBALLS

Seasoned meatballs tossed in a sweet and sour pineapple glaze

ROASTED CORN SHOOTERS (V)

Roasted local Pennsylvania corn purée topped with chipotle crema
(Available September/October Only)

GOAT CHEESE CROSTINI (V)

Creamy goat cheese paired with house-made orange marmalade, toasted pecans and a buckwheat honey streaker

BURRATA STUFFED TOMATOES (V)

Yellow and red cherry tomatoes stuffed with creamy burrata cheese and drizzled with aged balsamic vinegar

BAKED BRIE BITES (V)

Soft brie cheese paired with local orchard apples and caramelized onions baked inside a crispy phyllo pastry cup
(Available September/October Only)

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PREMIUM HORS D'OEUVRES

PLEASE SELECT ONE - EACH ADDITIONAL CHOICE IS \$4 PER PERSON

CRAB CAKE CANAPÉS

House-made crab cakes served on a crostini atop delicately flavored crab bisque

SHRIMP TEMPURA

Tempura battered shrimp accompanied with a sweet and sour dipping sauce
(Seasonally Available)

PETITE BEEF WELLINGTONS

Bite sized cuts of steak accompanied by a mushroom duxelles wrapped in flaky puff pastry

WONTON DUCK

Crispy house fried wontons stuffed with duck confit, drizzled with hoisin and topped with caramelized cipollini onions

COCONUT SHRIMP

Shrimp rolled in an a blend of coconut flakes and panko breadcrumbs, deep fried and drizzled with a sweet chili sauce

MINI PORK SLIDERS

Slow smoked BBQ pulled pork and crispy onion straws served on a mini roll

KOREAN CHICKEN SKEWERS

Tender chunks of gochujang marinated chicken, toasted sesame seeds and green onions

SHRIMP SKEWERS

Marinated jumbo shrimp flame-grilled to perfection and then glazed with a sweet ginger teriyaki

MINI LAMB KOFTA SKEWERS

Chargrilled spiced ground lamb rolled with fresh mint and served with a pomegranate wine reduction

SPICY TUNA POKE CANAPÉS

Sushi grade tuna diced with fresh ginger, lemon juice and green onions topped with toasted sesame seeds and red chilli oil

BEEF BRISKET BRUSCHETTA

Our delicious in-house smoked beef brisket shredded and served on a toasted crostini topped with hot honey

BACON WRAPPED SCALLOPS

Jumbo sea scallops wrapped in applewood smoked bacon and broiled to a golden brown

SCALLOP CANAPÉ

Pan seared scallop served with sage butter and parsnip purée

TOMATO SOUP & GRILLED CHEESE (V)

Grilled cheese bites accompanied by delicious tomato soup

ARANCINI (V)

Hand rolled pesto risotto balls covered in seasoned breadcrumbs

PLATINUM HORS D'OEUVRES

ELEVATE YOUR WEDDING CELEBRATION WITH OUR LUXURIOUS PLATINUM HORS D'OEUVRES, A COLLECTION OF EXPERTLY CRAFTED BITES THAT BRING TOGETHER EXCEPTIONAL INGREDIENTS, BOLD FLAVORS, AND ARTFUL PRESENTATION. PERFECT FOR ADDING A TOUCH OF INDULGENCE TO YOUR SPECIAL DAY, THESE OPTIONS ARE AVAILABLE FOR AN ADDITIONAL \$6 PER PERSON.

BURGERS AND BEERS

Grilled Kobe beef sliders, topped with horseradish cheddar cheese, garlic chive mayo and accompanied by frosty micro mugs of local Pocono Mountain Lager.

OYSTER SHOOTERS

Freshly shucked Bluepoint oysters served in a shot glass with a zesty cocktail sauce, a splash of stateside vodka, and a squeeze of Meyer lemon—a perfect balance of briny, spicy, and tangy.

SURF AND TURF KABOBS

Tender filet mignon and marinated shrimp, grilled to perfection and drizzled with our vibrant house-made chimichurri sauce—a classic pairing with a flavorful twist.

BRAISED SHORT RIB BITES

Rich, slow-braised beef short rib nestled in a flaky puff pastry, topped with whipped mashed potatoes and a sprinkle of crispy bacon bits—a decadent bite bursting with savory goodness.

SEAFOOD CEVICHE MARTINI

A refreshing blend of Ahi tuna and Argentine red shrimp, tossed with zesty lemon, creamy avocado, fresh jalapeños, and bright cilantro, all served in an elegant petite martini glass.