



Wedding Menu
2023

HORS D'OEUVRES

Pricing is per piece. We recommend:

4 pieces per guest for pre-dinner cocktail hour

5-6 pieces per guest for 1-to 2-hour event preceding dinner time

8-10 pieces per guest for 2-to 3-hour heavy hors d'oeuvres event

12-15 pieces per person for a 4-hour event where hors d'oeuvres served in place of dinner

HOT HORS D'OEUVRES (minimum 4 dozen pieces per item unless otherwise indicated)

Meatballs Served in marinara, a sweet chili sauce, or Swedish-style	.90
Stuffed Mushrooms Button mushroom caps filled with herbed stuffing. (Vegan)	.75
Filled with sausage stuffing.	1.00
Filled with crab stuffing.	mkt
Bacon Wrapped Shrimp With hot honey barbeque sauce (Gluten-free)	3.25
Crab Cakes A one-ounce bite-size version of our Maryland style lump and claw cakes. (Gluten-free)	mkt
Coconut Shrimp Fried battered shrimp rolled in coconut flakes and breadcrumbs with a coconut milk drizzle (contains some rum)	2.75
Toasted Ravioli Fried cheese ravioli with marinara sauce (vegetarian)	1.00
Pierogies Three cheese and potato filled perogies fried or sautéed with your choice of Hot, mild, garlic Parmesan, spicy ranch, siracha, BBQ, or mustard BBQ sauce (vegetarian)	1.00
Breaded Avocado Slices Premium Haas avocado slices fried in a crispy focaccia breading with citrus, black pepper, and hint of spice served with a dipping sauce (vegetarian)	.90
Spanakopita Light filo dough triangle filled with cream cheese and spinach. *Must order in quantities of 20 pieces.* \$35 per 20 pieces	1.75
Cocktail Franks in Puff Pastry Mini cocktail franks wrapped in a puff pastry and served with ketchup and a spicy mustard dipping sauce	1.40

COLD HORS D'OEUVRES (minimum 4 dozen pieces per item unless otherwise indicated)

Tortilla Chip Display (Gluten-free)

Tortilla chips, house-made guacamole and salsa	
For 25 guests	80.00
For 50 guest	150.00
For 100 guests	300.00

Prosciutto Wrapped Asparagus (Gluten-free)	1.75
With shaved asiago	

Artisan Cheese Display

Chef's selection of artisan cheeses with crackers, crostini, toasted naan, olives, pickles, fruit garnish and house-made jam	
For 25 guests	168.00
For 50 guests	289.00
For 100 guests	525.00

Cheese and Cracker Display (Gluten-free)

Chef's selection of sliced cheese and assorted crackers.	
For 25 guests	100.00
For 50 guests	189.00
For 100 guests	368.00

Bruschetta Display (Vegan, Vegetarian, Gluten-free)

Crostini served with tomatoes marinated with basil, balsamic vinegar, and garlic.	
For 25 guests	50.00
For 50 guests	90.00
For 100 guests	180.00

Jumbo Shrimp Cocktail per piece (size 16-20 shrimp/pound) (Gluten-free)	2.75
You may select to be served as passed or displayed	

Display of Mini Sandwiches (minimum 20 pieces)	3.25
Ham, Ham Salad, Chicken Salad, Egg Salad, Turkey, or Tuna Salad.	

Charcuterie Platter (Available as Gluten-free)

Chef's selection of artisan meats which may include kielbasa, hard salami, pepperoni or prosciutto, crostini, crackers, mustard, selection of cheeses	
For 25 guests	158.00
For 50 guests	263.00
For 100 guests	499.00

Fresh Fruit Display (Vegan, Vegetarian, Gluten-free)	
Selection of fresh seasonal fruit	
Small (30 guests)	90.00
Large (75 guests)	190.00

Fresh Vegetable Display (Vegan, Vegetarian, Gluten-free)	
Selection of fresh vegetables and house-made dip	
Small (30 guests)	85.00
Large (75 guests)	180.00

Roasted Vegetable Display (Vegan, Vegetarian, Gluten-free)	
Selection of roasted vegetables and house-made dips	
Small (30 guests)	85.00
Large (75 guests)	180.00

Hummus Display (Vegan, Vegetarian, Gluten-free)	
Garlic hummus served with pita bread	
Small (30 guests)	105.00
Large (75 guests)	205.00

SHOOTERS

Individual appetizers served in small glasses with a demi-tasse spoon. Minimum order is 4 dozen of one type.

King Crab and Avocado	5.50
with coconut milk and ginger	
Shrimp and Mango	4.00
Grilled blackened shrimp served with a sweet mango puree	
Salmon, Potato, and Dill	4.50
Cucumber dill salad with a yogurt dressing layered with smoked salmon and topped with capers and pickled onion	
Southern Pulled Pork	3.75
Homemade macaroni and cheese layered with slow roasted pulled pork and topped with creamy cole slaw	

PLATED ENTREES

Minimum 20 guests. Please pre-select one, two, or three entrees. Those choosing two entrée selections will be charged the higher price entrée for both selections. Those choosing three entrée selections will be charged the higher price of the three selections with an additional \$100.00 selection fee.

All Dinner Entrees are served with roll, mixed green salad with house-made balsamic dressing, coffee and hot tea. Iced tea without bar service may be added for \$3 per person.

Pork Tenderloin (Available as Gluten-free)	29.00
Seasoned with coarse-ground black peppercorn, grilled, and finished with a tart cherry glaze, served with mashed potatoes and seasonal vegetable.	
Broiled Haddock (Available as Gluten-free)	29.00
Flaky fillets broiled in white wine and butter, served with lemon, rice, and seasonal vegetable	
Stuffed Chicken Breast	26.00
Oven roasted with traditional savory stuffing, served with gravy, mashed potatoes, and seasonal vegetable	
Chicken Marsala	26.00
Pan-seared and plated with a Marsala wine and wild mushroom sauce, served with mashed potatoes and seasonal vegetable	
Crab Cakes (Available as Gluten-free)	mkt.
Maryland style, blend of claw and lump meat, served with a lemon caper aioli, rice, and seasonal vegetable	
Bruschetta Chicken (Available as Gluten-free)	26.00
Grilled chicken topped with tomatoes, olive oil, basil, fresh mozzarella, and balsamic glaze	
Prime Rib (minimum 15 orders, 14 ounces each)	49.00
Choice grade Angus ribeye, crusted with herbs and salt, slow-roasted, served medium rare with au jus, mashed potatoes, and seasonal vegetable	
Citrus Salmon (Available as Gluten-free)	34.00
Grilled Salmon topped with a lemon and dill sauce, served with rice and seasonal vegetable	
Bruschetta Pasta (Available as Vegan, Vegetarian, or Gluten-free)	23.00
Fresh bruschetta and marinara sauces tossed with spaghetti and served with garlic bread	
Filet Mignon (Available as Gluten-free)	50.00
Eight-ounce char-grilled choice beef filet, served medium-rare to medium, with truffle butter and demi-glacé, mashed potatoes, and seasonal vegetable.	
Mixed Grill (Available as Gluten-free)	45.00
The perfect combination of an eight ounce filet style sirloin served medium-rare to medium and 3 ounce grilled chicken breast with mashed potatoes and seasonal vegetable	

BUFFET SERVICE

(minimum 30 guests)

All Buffets include plated house salad, bread, freshly brewed coffee and hot tea.

MARY WELLS BUFFET

\$29 per person

Roasted Turkey
Chef-Carved Ham
Mashed Potatoes with Gravy
Traditional Herbed Stuffing
Sautéed Green Beans
Cranberry Sauce

MAIN STREET BUFFET

\$32 per person

Chef-Carved Roast Beef with Au Jus
Chicken Marsala
Mashed Potatoes
Roasted Sweet Potatoes with Garlic Sage
Sautéed Green Beans

BBQ DINNER BUFFET

\$33 per person

Pulled Pork
Huli Huli Chicken
Penne Pasta Salad
Baked Beans
Macaroni and Cheese
Corn Pudding
Cole Slaw

1869 BUFFET

\$30 per person

Chef-Carved Pork Loin with apple cider
glaze
Stuffed Chicken Breast with Gravy
Mashed Potatoes
Corn Pudding
Sautéed Green Beans

ITALIAN BUFFET

\$33 per person

Plated Caesar Salad
Garlic Bread
Penne Pasta with Meatballs and Sauce
Chicken Parmesan
Lasagna (meat or vegetable)
Ratatouille
Seasonal vegetable

MEXICAN TABLE BUFFET

\$33 per person

Grilled Chicken and Seasoned Ground Beef
Sautéed Peppers, Onions and Spices
Mexican Lasagna
Cheese Quesadillas
Spanish style Rice
Black Beans
Onions, tomatoes, shredded lettuce, cheddar
cheese, sour cream
Salsa, guacamole
Warm tortillas
Tortilla chips

01/2023

Pricing excludes applicable service charges and 6% sales tax

Please note that some services may be altered to comply with Covid regulations in place at the time of event.

SURF & TURF BUFFET

\$53 per person

Chef-carved Beef Tenderloin
Broiled Haddock
Chipotle Seafood Pasta Bake
Peel & Eat Shrimp
Baked Potatoes
Seasonal Vegetable

NEWPORT BUFFET

\$50 per person

Chef-carved Prime Rib
Lobster Ravioli in Cream Sauce
Chicken Picatta
Herb Roasted Potatoes
Wild Rice
Seasonal Vegetable

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FAREWELL BREAKFAST

Priced per person

Breakfast Pastry Tray (minimum 10 guests) Chef's choice of assorted breakfast pastries	6.00
Continental Breakfast (minimum 10 guests) Assorted breakfast pastries, yogurt, house-made granola, fresh fruit, juice, coffee, and tea	12.00
Breakfast Buffet (minimum 30 guests) Pancakes with strawberries and whipped cream, scrambled eggs, sausage, home fries, sliced fresh fruit, assorted pastries, Starbucks Coffee and Tazo Tea Service, orange juice, and cranberry juice	22.00
Add chef made to order omelette station \$50 plus 5.00 per person	
Brunch (minimum 30 guests) Pancakes with strawberries and whipped cream, scrambled eggs, sausage, Home fries, fresh fruit, mini bagels and lox station, croissants and jam, yogurt parfaits, and choice of trifle, fruit cobbler, or truffle brownies, Starbucks Coffee and Tazo Tea service, orange juice, and cranberry juice	27.00
Add chef made to order omelette station \$50 plus 5.00 per person	
Mimosa Station (serves approximately 20 people) Make your own mimosa station stocked with champagne, orange juice, cranberry juice and orange garnish. Includes 3 bottles of champagne. Each additional bottle \$35. Optional bartender/attendant for \$25 per hour.	125.00

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BEVERAGE SERVICE

Minimum 10 guests unless otherwise indicated

Coffee Station (for 1-4 hours, per person) \$4.00
Each additional hour \$1.50
Starbucks coffee, Tazo tea, ice water, sweeteners, and milk.

Full Beverage Service (for 1-4 hours, per person) \$5.00
Each additional hour \$1.50
Starbucks coffee, Tazo teas, assorted canned sodas, bottled water, sweeteners, and milk

Add iced tea/fountain drink service to any event without an open bar \$3.00 per person

Applicable service charge depending on size, type, and location of plus 6% sales tax will be included in your final charges. The final guaranteed number of guests and selections are required three (3) working days in advance (seven (7) days for weddings). All charges will be based on the guaranteed or the actual number of persons served, whichever is greater. If a guaranteed number is not provided, the expected number shall serve as the guarantee. Events that occur when Hotel lobby or Hotel kitchen operations are usually closed will be subject to an additional labor fee of \$75 per hour. This varies seasonally and will be determined by your event coordinator.

Additional delivery, set up, and staffing charges for off-site events will apply. Due to Health Department regulations concerning food service and safety, no outside food or beverage may be brought into any rooms rented from the Penn Wells Hotel or the Arcadia Theatre .

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BAR SERVICE

Prices are per person. Bar service must be continuous. Ending service for a dinner or other break requires resetting to first hour rates when bar reopens. Add \$5.25 per person for bar that switches to cash bar during event.

BEER AND WINE ONLY: \$11.00 first hour; \$5 each additional hour

Includes choice of 4 house wines, Yuengling, Miller Lite, Straub Amber, plus one Standard Bar beer selection

HOUSE FULL BAR: \$13.00 first hour; \$5 each additional hour

House vodka, gin, rum, whiskey, scotch, bourbon and mixers

STANDARD FULL BAR: \$16.00 first hour; \$5.50 each additional hour

Absolut Vodka, Beefeater Gin, Myers Dark Rum, Captain Morgan Original Spiced Rum, Jose Cuervo Tequila, Jack Daniels Tennessee Whiskey, Dewar's White Label Blended Scotch Whiskey, Jim Beam Bourbon Whiskey, mixers, Yuengling, Miller Lite, Straub Amber, your choice of 1 additional standard beer, and your choice of 4 house wines.

PREMIUM FULL BAR: \$20.00 first hour; \$6 each additional hour

Grey Goose Vodka, Bombay Sapphire Gin, Myers Dark Rum, Captain Morgan Original Spiced Rum, Jose Cuervo Tequila, Crown Royal Blended Canadian Whiskey, Johnnie Walker Black Label Blended Scotch Whiskey, Maker's Mark Bourbon, Bailey's Irish Cream, Kahlua, mixers, Yuengling, Miller Lite, Straub Amber, your choice of 1 premium beer, and your choice of 4 house wines.

House Wines (choose 4): Cabernet, Merlot, Pinot Noir, Chardonnay, Pinot Grigio, Riesling, White Zinfandel, or Red Cat

Standard Bar may add one of the following: Heineken, Coors Light, Bud Light, Labatt, Newcastle

Brown Ale, Michelob Ultra, Sierra Torpedo IPA (cans), or Budweiser

Premium Bar may add one of the following: Stella Artois, Guinness Pub Cans, Corona, Angry Orchard Crisp Apple, Goose Island IPA, or Deschutes Fresh Squeezed IPA (cans)

On any bar, upgrade any two Standard beer choices to two Premium beer choices, addition \$1.25 per person to hourly rate

Mixers: Triple Sec, Sweet Vermouth, Extra Dry Vermouth, Amaretto, Peach Schnapps, Sour Apple, Pucker Schnapps, Coke, Diet Coke, & Sprite, Cranberry, Orange, & Pineapple Juice, Tonic Water