

The Manor at Makefield Highlands

*A*t Makefield Highlands we know how important it is for your wedding to be memorable and stress free, from the initial planning through to your big day. We are committed to working closely with you to ensure your vision is realized and your experience unforgettable. We have a knowledgeable and attentive staff that is dedicated to creating a beautiful event for you and your guests.

Please contact our Events Team to schedule a tour or with any questions you may have.

We look forward to working with you!

The Events Team at Makefield Highlands

Packages start at \$145 per person

Five Hour Wedding Celebration

Services Included:

Cocktail Reception

Includes one stationary and four passed hors d' oeuvres

4 Hour Open Bar Service

*Champagne toast, domestic and imported beer,
house wine and spirits*

Four Course Dinner

Family Style appetizer, salad, dinner and dessert

Gorgeous backdrop for stunning photos

Tented event in case of inclement weather



STATIONARY DISPLAYS

Choose One

Antipasto

Garlic sautéed broccoli rabe, artichoke hearts, roasted red peppers, tomato/basil/mozzarella, Italian meats and cheeses, olives, hot peppers and crostini

Fresh Seasonal Fruit and Cheese

Chefs variety of seasonal fruits, artisanal imported and domestic cheeses, dried fruits, nuts, fig jam, crostini

Farmers Market Crudité

Fresh local vegetables served with a trio of dips, hummus, babaganoush, ranch and assorted crackers

Mediterranean

Grilled marinated vegetables, babaganoush, olive tapenade hummus, stuffed grape leaves, assorted olives, crumbled feta, roasted red peppers, pita

Smokehouse

House smoked wings, pulled pork, sliced brisket, MOP sauce, BBQ, Kings Hawaiian rolls

Pasta Three Ways

Shrimp scampi, tri-colored tortellini alfredo, cavatappi basil pesto, garlic bread

Seafood Tower

Additional \$15 per person

Market variety raw oysters, clams and New Zealand mussels on the 1/2 shell, jumbo shrimp, cocktail sauce, horseradish, mignonette, lemon wedges

BUTLERED HORS D' OEUVRES

Select Four

\$5pp each additional selection
(gf) gluten free (v) vegetarian

Jumbo Shrimp Cocktail (\$3pp) (gf)

Caprese Skewers (gf) (v)

Ahi Tuna Tartar Wontons

with Soy Sauce (\$3pp)

Olive Tapenade on Toasted Crostini (v)

Mini Crabcakes

with a Sriracha Aoli

Scallops wrapped in Bacon (gf)

Shrimp or Pork Potstickers

Coconut Shrimp

with a Thai Chili Sauce

Franks in a Blanket

Chicken Satay

with a Thai Peanut Sauce (gf)

Buffalo Chicken in a Tortilla Shell

Braised Short Rib Pierogies

Lollipop Lamb Chops

with a Basil Pesto Aioli (\$6pp) (gf)

Stuffed Mushrooms

with Sweet Italian Sausage

Cheddar and Bacon Mini Stuffed Potato Skins (gf)

Mini Spinach and Artichoke Dip

w/Wonton Crisps (v)

Beef or Four Cheese Arancini (v)

Mac and Cheese Bites (v)

Raspberry & Brie in Phyllo (v)

Bacon wrapped Blue Cheese Stuffed Dates (gf) (v)

Mini Beef Wellington

with Demi Glaze

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FAMILY STYLE APPETIZER

Select One

Eggplant Rollatini (gf) (v)

Fried Calamari

with Marinara & Lemon wedges

Cavatappi with Sweet Italian Sausage

in a Tomato Basil Cream Sauce



SALAD (v)

Classic Caesar

Pecorino Romano, Garlic Croutons

Mixed Greens Salad (gf)

*Cucumbers, Tomatoes, Carrots,
Balsamic Vinaigrette*

Caprese Salad (\$3pp) (gf)

*Fresh Mozzarella, Sliced Tomato,
Pesto and Balsamic Glaze*

DINNER BUFFET

Select Two

Lemon and Herb Roasted Chicken (gf)

Chicken Piccata, Francaise or Marsala

Grilled Flank Steak (gf)

with a Basil Rub

Seared Salmon

with a Honey Teriyaki Glaze

Herb and Parmesan Encrusted Mahi Mahi

Eggplant Parmesan (v)

Crispy Grilled Tofu (v)

with Teriyaki Vegetable

Pan Seared Crab Cakes (\$10pp)

Roasted Red Pepper Remoulade

Grilled Sirloin (\$12pp) (gf)

Demi Glaze

Pan Seared Sea Bass (\$10pp) (gf)

Lemon Thyme Garlic Butter

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ACCOMPANIMENTS

Choose Two

- Scalloped Potatoes (gf)**
- Roasted Red Bliss Potatoes (gf)**
- Mashed Yukon Gold Potatoes (gf)**
- Asparagus or Green Beans (gf)**
- Maple Glazed Brussel Sprouts (gf)**
- Mix Roasted Vegetables (gf)**
Seasonal
- Penne Marinara or a la Vodka**
- Cavatappi in a Basil Pesto Sauce**

Baked Mac and Cheese

Baked Potato Bar \$8pp

*Potatoes, Cheddar Cheese, Chives, Bacon Bits,
Sour Cream, Drawn Butter, Hot Sauce (gf)*

CARVING STATION

Chef Fee \$105, additional \$15pp

Slow Roasted Sirloin of Beef (gf)

Red Wine a Jus

Prime Rib (gf)

Horseradish cream sauce

Roasted Turkey (gf)

Rosemary pan sauce

DESSERTS

Pick One

- Assorted Cookies**
- Brownies and Blondies**
- Mini Italian Pastries**
Cheesecake, Cannoli
- Seasonal Fruit Display (gf)**



DESSERT ADD-ONS

\$2 per piece

- Chocolate Covered Strawberries (gf)**
- Mini Crème Brûlée (gf)**
- Ice Cream Bar (\$5pp)**



COFFEE AND TEA *included in all packages*

Italian Biscotti (\$1pp)

Coffee Cordial Package (\$3pp)
Baileys, Kahlua, Frangelico



FAREWELL STATION *Choose Four, \$5pp*

Pretzel Bites with Beer Cheese

Mac and Cheese Bites

Philly Cheesesteak Egg Roll

Buffalo Chicken Spring Roll

Cheese Quesadilla Triangle

Mini Cheeseburger Sliders

Franks Wrapped in Puff Pastry

Mini Grilled Cheese & Tomato Soup



CARNIVAL STATION *+5pp*

**Funnel Cake Fries, Popcorn, Cotton Candy,
Fried Oreos**