

# *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**



*The Manor at*  
***Makefield Highlands***

**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' OEUUVRES**

*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**

*\$2per piece*

**Chocolate Covered Strawberries (gf)**

**Mini Crème Brulée (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**