

Deer Path Inn Weddings

The Deer Path Inn would be delighted to host your Wedding in one of our classically designed private rooms. We are able to accommodate weddings from 10 to 250 guests. Should you prefer to have your ceremony at the Deer Path Inn, we can provide a ceremony room as well as a rehearsal room based on availability.

For our bridal couples we will provide a complimentary suite for the night of your wedding. Special wedding group room rates are available for your guests attending your event.

Menus

Our experienced Catering Managers will custom design menus to tailor your special day to your desire. Prices for our Wedding Packages will be confirmed 6 months prior to your event. The enclosed menus are our most current creations from our culinary team.

Beverages

Included in our wedding package is a 4 hour – Premium Selection beverage service. You have the option of choosing the beverage selection from the enclosed listing and pricing will be adjusted accordingly.

Deposit and Payment

To secure a date a signed contract and deposit are required. The deposit is \$2,500.00 and is non-refundable. A full estimate pre-payment of the event is due 10 days prior to your wedding.

Guarantees

Final attendance with the detailed seating chart will be completed with your catering manager 72 hours prior to the wedding.

Enhancements

Deer Path Inn will provide at no additional charge Ivory Table Clothes and Napkins, Dance Floor and Votive Candles. The Bartender fee is waived. Parking is available on a complimentary basis. Valet attended parking can be arranged at an additional cost.

Deer Path Inn

Wedding Package

Cocktail Reception

*A selection of five Hors d'Oeuvre
Served Butler Style*

Dinner

Appetizer or Soup

Salad

Entrée

Dessert

Coffee and Tea

Beverage Service

*A Premium Selection of Bar Beverages
(Four Hours)*

Champagne Toast

*A Choice of White and Red wines
with dinner*

Wedding

Reception

(Select Five)

Cold Hors d'Oeuvres

Pate Canapés

Endive Stuffed with Boursin, Apple and Walnuts
Tomato, Basil and Mozzarella Crostini
Asparagus Wrapped with Prosciutto
Manchego Cheese and Quince Paste
Hummus and Red Pepper Tartlettes
Herbed Goat Cheese Bruschetta
Baba Ghanoush on Pita Chips
Roast Pear and Blue Cheese Crostini
Smoked Chicken and Papaya Relish Canapés
House Smoked Salmon Canapés
Truffle Mousse Pate Canapés

Hot Hors d'Oeuvres

Spanakopita

Chicken Cordon Bleu
Forest Mushroom Strudel
Pot Stickers with Hoisin Sauce
Chicken, Mushroom & Sun Dried Tomato in Phyllo
Franks in Blankets
Pine Nut Crusted Chicken Tenderloin
Beef Empanadas
Vegetable Egg Rolls with Sweet and Sour Sauce
Chicken or Beef Satay with Peanut Sauce
Artichoke Hearts Parmesan
Smoked Chicken Quesadillas with Salsa
Lady Purses
Peking Duck Rolls
Bacon Wrapped Dates
Beef Pot Stickers

First Course (Select One)

Cold Appetizer

House Smoked Salmon with Shallots and Caper Dressing

Tuna Tartar

Shrimp Cocktail with Spicy Cocktail Sauce

Goat Cheese Panna Cotta, Chilled Ratatouille, Tarragon Pesto

Beef Carpaccio with Arugula and Reggiano Plus \$4.00

Antipasto Italiano Plus \$4.00

Assiette of French Pâtés and Cornichons Plus \$4.00

Hot Appetizer

Wild Mushroom Risotto

Seasonal Vegetable Risotto with Rocket Pesto, Crispy Parmesan

Roast Portabella Mushroom with Spinach, Goat Cheese and Roast Bell Pepper

Seared Sea Scallops with Wild Mushrooms Plus \$4.00

Maryland Crab Cake with Sesame Seaweed Salad and Carrot Jus Plus \$4.00

Soup

Sweet Corn Bisque

Tomato-Basil Bisque

New England Clam Chowder

Butternut Squash Soup with Pumpkin Seed oil

Pumpkin Chowder with Tea Smoked Duck

Cream of Parsnips with Truffle oil and Gruyere

Minestrone Italiano

Lobster Bisque with Cognac Plus \$4.00

Salad(Select One)

Classic Caesar Salad

Mesclun Greens with Tomato and Shallot Vinaigrette

*Roast Bosc Pear Salad with Candied Dried Cherries, Bleu D'Auvergne
and Balsamic Vinaigrette*

Tomatoes with Mozzarella di Buffalo, Basil and Balsamico

Frisee and Beet Salad with Shallots Vinaigrette

French Green Bean Salad, Frisee, Spicy Cress, Toasted Almonds

Crispy Endive, Granny Smith Apple, Candied Walnuts, Creamy Mustard Dressing

Goat Cheese "Tournevent" with Tomato Confit and Arugula

Lobster Salad with Mango, Avocado and Tarragon Vinaigrette (Plus Market Price)

Entrée (Select One)

<i>Sautéed Breast of Chicken, Lemon Caper White Wine Sauce</i>	\$95.00
<i>Roasted Filet of Whitefish, Garlic Parsley Butter</i>	\$96.00
<i>Roast Half Boneless Amish Chicken with Thyme and Rosemary, Sherry Wine Sauce</i>	\$99.00
<i>Slow Roasted Salmon and Tomato, Leek Fondue</i>	\$105.00
<i>Koulibiac of Salmon with Saffron Beurre Blanc</i>	\$110.00
<i>Sliced Tenderloin of Beef, Confit Shallots and Demi-Glace</i>	\$110.00
<i>Grilled Filet of beef, Bordelaise Sauce</i>	\$112.00
<i>Classic Beef Wellington with Perigourdine Sauce</i>	\$115.00
<i>Filet Mignon with Rosemary Grilled Shrimp</i>	\$115.00
<i>Filet Mignon with Shrimp Dejonghe</i>	\$115.00
<i>Filet Mignon with Divers Scallops</i>	\$115.00
<i>Filet Mignon with Lobster Tail</i>	(Market Price)
<i>Veal Oskar, Hollandaise Sauce</i>	(Market Price)
<i>Grilled Veal Chop with Morel Mushroom Sauce</i>	(Market Price)
<i>Roast Rack of Veal with Dijon Mustard White Wine Sauce</i>	(Market Price)
<i>Grilled Veal Chop with Saffron Risotto, Tomatoes, Amarone Sauce</i>	(Market Price)
<i>Grilled Rack of Colorado Lamb with Roast Garlic Jus</i>	(Market Price)
<i>Wild Stripped Bass with Tomato Balsamic Confit (Seasonal)</i>	(Market Price)
<i>Pan Roasted Halibut, Ragout of French Lentils, (Seasonal)</i>	(Market Price)
<i>Walleye Pike, Red Pepper Coulis (Seasonal)</i>	(Market Price)
<i>Crispy Snapper a la Provencal (Seasonal)</i>	(Market Price)

Desserts (Select One)

Crème Brûlée
White Chocolate Mousse in Dark Chocolate Cup with Berry Sauce
Tiramisu Drizzled with Chocolate Sauce
Mixed Berries with Chambord in a Dark Chocolate Cup
Chocolate Sorbet

Reception Buffets

Pasta

Select Two Pastas:

Farfalle, Rigatoni, Ravioli or Tortellini

Select Two Sauces:

Basil-Pesto Cream, Marinara or Bolognese

Garlic Bread and Grated Parmesan Cheese

\$14 per person

Pizza

Select Four:

Margherita Pizza

Smoked Salmon Pizza

Shrimp and Basil-Pesto Pizza

Three Cheese and Sun-Dried Tomato

Sausage and Pepperoni Pizza

Spinach, Wild Mushroom and Provolone Pizza

Artichoke Heats and Goat Cheese Pizza

\$15 per person

Potato

Yukon Gold Mashed Potatoes, Blue Cheese, Goat Cheese,

Homemade Gravy, Sour Cream, Bacon and Chive

Served in a Martini Glass

Mini Russet Potatoes, Sour Cream, Bacon,

Cheddar Cheese and Scallions

\$15 per person

Attendant Fee: \$80

Caviar Available at Market Price

Please Add 22% Gratuity and 7% Sales Tax to all Food and Beverage

Prices subject to change without Notice

Crudite

*Market Fresh Fancy Crudite
with Assorted Dips
\$7.00 Per Person*

Cheese

*Domestic and Imported Cheeses
Sliced Baguettes and Gourmet Crackers
\$12 per person*

Tartare

*Tuna, Beef or Salmon Tartare
Cracked Peppercorns, Capers, Chopped Egg Yolks,
Onions, Cornichons, Mustard and Rye Croutons
Cocktail Rye, Pumpernickel or Crostini
\$10.00 Per Person*

Terrines and Pates

*Chef's Selection of Country Pates and Terrines
Gourmet Mustard, Cornichons, Pearl Onions
and Sliced Baguettes
\$10 per person*

*Please Add 22% Gratuity and 7% Sales Tax to all Food and Beverage
Prices subject to change without Notice*

Carving

*Smoked Boneless Turkey Breast
Cranberry Relish and Miniature Rolls
\$200 serving 30 ppl.*

*Maple Glazed Baked Ham
Madera Sauce and Miniature Rolls
\$275 serving 75 ppl.*

*Roasted Tenderloin of Beef
Petit Pain, Béarnaise and Dijon Mustard
\$300 serving 30 ppl.*

*Roasted Rack of Lamb
Rosemary Jus and Mint Jelly
\$85 serving 8 ppl.*

*carver required at each station
\$125 per carver*

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Prices subject to change without Notice*

Seafood

Jumbo Shrimp and Snow Crab Claws
Cocktail Remoulade Sauce
\$4.50 per piece

Seasonal Oysters and Little Neck Clams on the Half Shell
Cocktail, Mignonette and Hot Sauce
Market Price

Oysters Rockefeller, Clams Casino
and Mussels Au Gratin
\$4.50 per piece

Sushi and California Rolls
Pickled Ginger, Soy Sauce and Wasabi
(Prices varies depending on selection)

American or Imported Caviar
Buckwheat Blinis and Traditional Garnishes
Displayed on an Ice Socle
Price Contingent on Design
Market Price

Home Smoked Salmon
Sour Cream, Capers, Diced Egg Whites and Yolk,
Diced Red Onion and Lemon
Cocktail Rye and Pumpernickel Breads
\$10 per person

Baked Salmon en Croute with Pike and Scallop Mousse
Champagne Dill Sauce
\$15 per person

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Prices subject to change without Notice