

# WEDDING PACKAGES

All meal options include coffee, decaf, herbal tea, rolls and butter

## SERVED DINNER | \$50 per person

### ARTISAN CHEESE BOARD

Served with Crackers and Grapes  
or Antipasto Display

### CHOICE OF THREE PASSED HORS D'OEUVRES

Veggie Spring Rolls  
with Thai Dipping Sauce

Chicken Lemongrass Potsticker  
with Sesame Soy Dipping Sauce

Sweet and Sour Meatballs

Bacon Wrapped Scallops

Chicken Salad on Baguette

Mediterranean Skewer  
with Fresh Mozzarella, Grape Tomato,  
Salami, Artichoke Heart, and Olive

Mini Crab Cakes with Tartar Sauce

### CHOICE OF ONE STARTER

Plated Garden Salad  
with Ranch and Balsamic

Plated Caesar Salad

Soup du jour  
- Italian Wedding  
- Beef Orzo  
- Cream of Broccoli

### CHOICE OF ONE PLATE

8oz Filet with Red Wine Demi  
with Mashed Yukon Potatoes  
and Green Beans

Chicken Saltimbocca  
with Mashed Sweet Potatoes  
and Green Beans

Grilled Salmon

with Sage Mustard Sauce, Garlic Parmesan  
Orzo and Grilled Asparagus

Grilled Flatiron Steak  
with Mushroom Demi, Roasted Red Potatoes,  
and Brown Butter Carrots

Grilled Mahi Mahi  
with Mango Salsa, Wild Rice, and Grilled  
Asparagus

Rosemary Dijon Chicken  
with Wild Rice, and Vegetable Medley

## BUFFET DINNER | \$53 per person

### ARTISAN CHEESE BOARD

Served with Crackers and Grapes  
or Antipasto Display

### CHOICE OF THREE PASSED OR STATIONED HORS D'OEUVRES

Veggie Spring Rolls  
with Thai Dipping Sauce

Chicken Lemongrass Potsticker  
with Sesame Soy Dipping Sauce

Sweet and Sour Meatballs

Bacon Wrapped Scallops

Chicken Salad on Baguette

Mediterranean Skewer  
with Fresh Mozzarella, Grape Tomato,  
Salami, Artichoke Heart, and Olive

Mini Crab Cakes with Tartar Sauce

### CHOICE OF ONE STARTER

Garden Salad  
with Ranch and Balsamic

Caesar Salad

Soup du jour  
- Italian Wedding  
- Beef Orzo  
- Cream of Broccoli

### CHOICE OF TWO ENTRÉES

Chicken Saltimbocca

Grilled Salmon  
with Sage Mustard Sauce

Grilled Flatiron Steak  
with Mushroom Demi

Grilled Mahi Mahi  
with Mango Salsa

Rosemary Dijon Chicken

Creamy Pesto and Grilled Chicken  
Baked Ziti

### CHOICE OF ONE STARCH

Wild Rice

Mashed Yukon Potatoes

Mashed Sweet Potatoes

Roasted Red Potatoes

Garlic Parmesan Orzo

### CHOICE OF ONE VEGETABLE

Vegetable Medley

Green Beans

Grilled Asparagus

Brown Butter Carrots



75 Champ Boulevard, PA 17545  
717.945.7087



# OPEN BAR PACKAGES

## BEER & WINE BAR

*First hour \$12 per person  
Each additional hour \$4 per person*

### DOMESTIC BEER

Yuengling  
Miller Light

### IMPORT/CRAFT BEER

Corona  
Shock Top Belgium Wheat  
Sierra Nevada Pale Ale

### WHITE WINE

Chardonnay  
Pinot Grigio  
White Zinfandel

### RED WINE

Cabernet Sauvignon  
Merlot

### BARTENDER FEES

Applies to all bar packages  
\$100 per bartender per 50  
guests | Maximum of four  
hours of bar service

## HOUSE

*First hour \$14 per person  
Each additional hour \$7 per person*

### DOMESTIC BEER

Yuengling  
Miller Light

### IMPORT/CRAFT BEER

Corona  
Shock Top Belgium Wheat  
Sierra Nevada Pale Ale

### WHITE WINE

Chardonnay  
Pinot Grigio  
White Zinfandel

### RED WINE

Cabernet Sauvignon  
Merlot

### MIXED DRINKS

Vodka (Bankers Club)  
Gin (New Amsterdam)  
Light Rum (Castillo)  
Dark Rum (Calico Jack)  
Whiskey (Seagrams 7)  
Bourbon (Jim Beam)  
Scotch (Cutty Sark)  
Tequila (Sauza Hornitos)

### CORDIALS

Peach Schnapps  
Amaretto  
Kahlua

## PREMIUM

*First hour \$16 per person  
Each additional hour \$8 per person*

### DOMESTIC BEER

Yuengling  
Miller Light

### IMPORT/CRAFT BEER

Corona  
Shock Top Belgium Wheat  
Sierra Nevada Pale Ale

### WHITE WINE

Chardonnay  
Pinot Grigio  
White Zinfandel

### RED WINE

Cabernet Sauvignon  
Merlot

### MIXED DRINKS

Vodka (Kettle One)  
Gin (Beefeater)  
Light Rum (Bacardi)  
Dark Rum (Captain Morgan)  
Whiskey (Jack Daniels)  
Bourbon (Buffalo)  
Scotch (Dewars)  
Tequila (Jose Gold)

### CORDIALS

Peach Schnapps  
Amaretto  
Kahlua



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## ALL PACKAGES INCLUDE

Reception Space  
Banquet Tables & Chairs  
Standard Table Linens  
Modern China  
Mirrors & Candle Votive Centerpieces  
Bridal Party Suite

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## ADDITIONAL UPGRADE OPTIONS

Dance Floor  
Up Lighting  
Upgraded Linen Package  
Audio Visual Equipment  
Ceremony Locations  
Champagne Toast  
Wedding Cake Service - Cut & Serve  
Carving Station

*Apricot Balsamic Glazed Pork Loin*

*Herb Roasted Turkey Breast*

*Brown Sugar Ham*

*Honey Soy Flank Steak*

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For availability & additional  
information, please contact  
[events@nooksports.com](mailto:events@nooksports.com)



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