



**RADNOR HUNT
MALVERN, PA
610.644.4439**

Wedding Menu

Included in your Five Hour Reception

Four and a half Hour Open Bar

Cocktail Hour

Includes Selection of Stationary Hors d'oeuvre Display
and
Selection of Three (tier 1) Butlered Hors d'oeuvres

House Champagne Toast

Radnor House Salad

Choice of Main Course

Assorted LeBus Rolls and Butter

Coffee and Tea Service

Floor Length Linens

Three Votive Candles per Table

All Prices Include Tax and Gratuity and are Subject to Change
The Price of the Entire Package is determined by the Entrée Selection
Price does not include vendor meals or beverages, music, flowers or wedding cake



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Wedding Package

Entrée Selections

Chicken Marsala. \$125.00 per person
Searched Chicken with a Mixed Mushroom Sauce

Lemon Rosemary Chicken. \$125.00 per person
Topped with Lemon-Caper Chicken Veloute

Chicken Roulade. \$125.00 per person
Stuffed with Smoked Gouda and Roasted Peppers with a Leek Cream Sauce

Frenched Chicken. \$125.00 per person
Roasted Chicken Leg Stuffed with Fuji Apples and Caramelized Onion with Soy-Cider Glaze

King Salmon Casino. \$137.00 per person
Apple wood Bacon and Bell Pepper Crust

Black Angus Strip Steak \$139.00 per person
Veal Peppercorn Sauce with Sautéed Leeks



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Wedding Package Entrée Selections (con't)

Roasted Filet Tenderloin \$147.00 per person
Sliced Filet with Brandy Demi-Glace

Traditional Filet Mignon \$147.00 per person
Red Wine Demi-Glace

Chilean Sea Bass (seasonal availability). Market Price
With Sautéed Grape Tomato, Shallots, and Extra Virgin Olive Oil

Alaskan Halibut (seasonal availability. Market Price
Oven-Roasted with White Truffle Hollandaise

Surf & Turf Duets. \$158.00 per person
House Made Crab Cake and Filet Mignon
Salmon and Filet Mignon
Shrimp Skewer and Filet Mignon

Cake Service
Client-Supplied Wedding Cake

Minimum of 75 guests

If you would like to offer your guests a selection of two dinner entrees in advance, price will be based on highest priced entrée.

Client is responsible for providing name cards that identify meal selection, final count and seating chart seven days in advance.



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Enhancements

Caesar Salad

Hearts of Romaine, Herb Roasted Croutons, Grated Parmesan and Traditional Caesar Dressing
\$1.00 pp add'l

Hearts of Romaine Salad

Crumbled Blue Cheese, Dried Cherries and Toasted Pecans with Champagne Vinaigrette
\$2.00 pp add'l

Cranberry and Orange Salad

Mixed Field Greens, Dried Cranberries and Mandarin Orange with Raspberry Vinaigrette
\$3.00 pp add'l

Baby Spinach and Goat Cheese

With Toasted Almonds, Red Onion, and Sherry-Honey Vinaigrette
\$3.00 pp add'l

Soup:

Spring Vegetable
Roasted Roma Tomato
Butternut Squash
Cream of Asparagus
Potato and Leek (hot or cold)
Corn Chowder
Creamy Wild Mushroom
\$4.00 pp add'l



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Hors d'oeuvres Selection

Stationary (choice of one):

Cheeseboard

Imported and Domestic Cheese Display with Fresh Grapes and Assorted Crackers

Crudite

Assortment of Fresh Vegetables Served with Dipping Sauces

Mediterranean Platter

Hummus, Baba Ghanoush, Assorted Olives, and Roasted Peppers with Crostini and Toasted Pita

Tier 1 Butlered Hors d'oeuvres (choice of 3)

Crispy Vegetable Spring Rolls

With a Hoisin Dipping Sauce

House Made Pesto Focaccia

With Roasted Roma Tomato Sauce

Roasted Corn and Crab Fritters

Served Crispy with Cajun Remoulade

BBQ Chicken Quesadillas

Smoked Chicken and Cheddar with Honey BBQ Sauce

Gorgonzola Endive

With Diced Roma Tomato and Chives



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Tier 1 Butlered Hors d'oeuvres Selection (con't):

Thai Chicken Satay

Marinated Chicken with Thai Chili Glaze

Jamaican Jerk Chicken Quesadilla

Spicy Jerked Chicken and Monterey Jack Cheese

Whipped Silver Goat Chevre Cheese

With Toasted Pita Points

Crispy Risotto Ball

With Asparagus and Fontina Filling

Chipotle Beef Empanada

With Crème Fraiche

Kalamata Olive and Goat Cheese Tart

Asian Shrimp-Vegetable Shumai

With Sesame-Soy Dipping Sauce

Slow Roasted Pork Taquitos Served Crispy with Crème Fraiche

(Grilled Chicken Also Available)

Vietnamese Spring Rolls with Soy Dipping Sauce

Spring Vegetables and Mint Leaf in Rice Paper

Herbed Ricotta Cheese Gnocchi

With Brown Butter and Sage



Tier 2 Butlered Hors d'oeuvres:
(Available at an additional \$1.50 pp)

Maryland Crab Salad
In a Crisp Canapé Cup

Marinated Shrimp
Blackened Shrimp with Lemon Crème Fraiche

Shrimp Cocktail
Jumbo Shrimp with House Made Cocktail Sauce

Radnor Mini Crab Cakes
Jumbo Lump Crab Meat with Three-Pepper Remoulade

Scallops in Bacon
Marinated Scallops Wrapped in Apple wood Smoked Bacon

Gulf Shrimp & Pickled Ginger Wontons
With Wasabi Aioli

Crispy Lobster Ravioli
With Roasted Garlic Aioli or Marinara Sauce (Crab or 3-Cheese also available)

Crab Stuffed Cremini Mushroom Caps

Poached Bay Scallops
With Salsa Fresco

Smoked Salmon Canapes
With Cream Cheese on English Cucumber

Artichoke Beignet
With Cream Cheese

Assorted Mini Quiche

Peking Duck Roll
With Soy Dipping Sauce

Pear and Roquefort Phyllo Star

Shrimp and Pork Potsticker
With Asian Dipping Sauce



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Starch (select one):

Herb-Roasted Red Bliss Potatoes

Wild Rice Pilaf

Chive Mashed Potatoes

Caramelized Shallot – Thyme Polenta

Citrus-Herb Couscous

Twice Baked Potato

Roasted Fingerling Potatoes

Vegetables (select one);

Garlic Green Beans

Honey Glazed Carrots

Asparagus with Roasted Red Pepper

Haricot Verts Almondine

Herb Sautéed Squash

Mixed Spring Vegetables