

2027

Masterpiece Wedding Package

COCKTAIL HOUR

- 2 Signature Drinks
- Vegetable, Antipasto & Cheese Station
- 12 Butler Hors D'oeuvres
- 3 Themed Food Stations

OPEN BAR

- 5 Hour Premium Brand Open Bar

DINNER SELECTION

PLATED, BUFFET OR STATIONS

- Champagne Toast
- Salad Course
- Selection of Entrees
- Wedding Cake
- Dessert Selection

SPECIAL SERVICES

- White Glove Service
- Floor Length Tablecloths
- Event Specialists
- Private Bridal & Groom Suite
- Array of Colors for Overlays & Napkins
- Halal Chicken, Beef and Lamb Upgrades

Breathtaking On-Site Ceremonies



Gardens
AT APPLECROSS

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COCKTAIL HOUR

BUTLERED HORS D'OEUVRES

TRADITIONAL

Our Chef Selections are All Included

- ~ Traditional Tomato Bruschetta
- ~ Grilled Salmon Bruschetta with Cilantro Cream
- ~ Philly Cheesesteak Tarts
- ~ Sesame Fried Chicken with Ginger Remoulade
- ~ BBQ Pulled Pork on a Mini Biscuit
- ~ Grilled Chicken Satay with Teriyaki Glaze
- ~ Pigs in a Blanket
- ~ Classic Spanakopita with Spinach & Feta
- ~ Truffled Deviled Eggs
- ~ Marinated Mozzarella Skewers

MASTERPIECE

Included Except as Noted

Select Two

- ~ Grilled Filet and Horseradish Cream on a Crostini
- ~ Shrimp Casino
- ~ Jumbo Shrimp Cocktail
- ~ Prosciutto Risotto Ball, Herb Remoulade
- ~ Grilled Sirloin Satay with Teriyaki Glaze
- ~ Mini Crab Cakes with Tartar
- ~ Applewood Bacon Wrapped Scallops, Apricot Chutney
- ~ Tuna Tartar, Cilantro, Crème Fraiche, Crostini
- ~ Porcini Dusted Lamb Chops - \$10pp

GRAZING STATION EXTRAORDINAIRE

GRILLED VEGETABLES, ANTIPASTO SPECIALITIES & ARTISAN CHEESES & CHARCUTERIE

Asparagus, Red Bell Pepper, Eggplant, Portobello Mushrooms, Zucchini & Squash

Roasted Peppers, Assorted Mediterranean Olives, Stuffed Peppers & Hummus

Sharp Provolone, Smoked Gouda, Horseradish Havarti, Manchego, Parmigiano Reggiano, Thinly-Sliced

Prosciutto, Pepperoni, Genoa Salami & Mild Coppa

STATIONS GALORE

TRADITIONAL

Select Two

PASTA

- ~ Shrimp Alfredo
- ~ Rigatoni, Italian Sausage, Peppers, Onion, Marinara
- ~ Tortellini, Spinach, Asiago, Wild Mushroom, EVOO

ASIAN STIR FRY

- ~ Sesame Chicken, Lo Mein, Wok Fried Asian Vegetables, Ponzu
- Teriyaki Sauce, Vegetable Pot Stickers, Vegetable Egg Rolls

SOUTH OF THE BORDER BAR

- Build Your Own Soft Tacos, Nachos and Burritos
- Spicy Beef and Chicken, Black Beans, Shredded Lettuce, Diced Tomatoes, Tomatillo Salsa, Guacamole, Pepper Jack Cheese, Sour Cream and Jalapeños

SLIDER BAR

- ~ Mini Cheese Burgers, Sriracha Ketchup
- ~ Short Rib with Horseradish cream
- ~ Pulled pork with BBQ sauce
- ~ Crab Cake with Tartar Sauce
- ~ Buttermilk Fried Chicken, Nashville-Slaw

FLATBREAD STATION

- ~ Margherita, Fresh Mozzarella, Basil, San Marzano, EVOO
- ~ Meat Lovers with Homemade Marinara and Mozzarella
- ~ Schmeared Roasted Garlic and Garden Vegetables
- ~ Short Rib, Caramelized Onions, Boursin, Bacon, Parmesan

MASTERPIECE

Included Except as Noted

Select One

SUSHI STATION

- ~ Cooked Rolls: California | Shrimp Tempura
- ~ Raw Rolls: Spicy Tuna | Philadelphia
- ~ Vegetable Roll: Avocado Cucumber

RAW BAR - \$10pp

- ~ Oysters, Jumbo Shrimp Cocktail
- ~ Crab Claws
- ~ Littleneck Clams
- ~ Cocktail Sauce, Mignonette, Tabasco, Lemon

CRAB CAKES

- Jumbo Lump Crab Meat served with Homemade Tartar & Cocktail Sauce, Roasted Red Pepper Aioli, Remoulade, Corn Salsa, Iceberg Slaw, Tabasco, Lemons & Limes

SEAFOOD STATION

- ~ PEI Mussels in Garlic Butter
- ~ Littleneck Clams with Garlic Butter
- ~ Pick and Peeled Shrimp

SALAD COURSE**Select One**

- ~ Classic Caesar Salad with Housemade Croutons (GF)
- ~ Wedge Salad, Tomato and Bacon with a Gorgonzola Vinaigrette (GF)
- ~ Baby Arugula, Candied Walnuts, Goat Cheese and Sun-Dried Cherries with a Sherry Vinaigrette (GF)
- ~ Greek Salad, Spring Mix, Roasted Peppers, Olives, Artichokes, Feta Cheese, Classic Dressing (GF)
- ~ Baby Spinach Salad, with Applewood Smoked Bacon, Goat Cheese, Dried Cherries, Raspberry Vinaigrette (GF)
- ~ Seasonal Chopped Vegetable Salad, Triple Citrus Vinaigrette (GF)

TRADITIONAL ENTREÉS**Select Any Two**

- ~ Chicken Florentine, Stuffed with Spinach & Fontina with Jus De Poulet (GF)
- ~ Chicken Saltimbocca, Roasted Peppers, Prosciutto, Thyme Jus (GF)
- ~ Beef Wellington, Seared Filet, Mushroom Puree, Puff Pastry, Port Wine Reduction
- ~ Sesame Crusted Salmon with Asian Stir Fry Vegetables, Ginger Soy Glaze
- ~ Jumbo Lump Maryland Crab Cakes, Chive Butter
- ~ Gorgonzola Crusted Filet, Port Demi Glace (GF)
- ~ Braised Short Ribs, Chive Whipped Potato, Asparagus (GF)
- ~ New York Strip, Mashed Potatoes, Roasted Cipollini Onions (GF)
- ~ Barramundi, Herb Crusted with Lemon Butter Sauce and Baby Vegetables (GF)
- ~ Salmon Stuffed with Crab Meat, Lemon Caper Sauce and Baby Vegetables
- ~ French Cut Chicken and Maryland Crab Cake, White Wine Cream Sauce
- ~ Surf and Surf, Maryland Crab Stuffed Jumbo Shrimp, White Wine Leek Sauce
- ~ Filet Oscar, Seared Filet, Maryland Jumbo Lump Crab Meat, Sauce Béarnaise
- ~ Chicken Marsala with Mushroom Trio Marsala Wine Sauce (GF)

Vegetarian Options

- ~ Potato Gnocci, Wild Mushroom and Parmesan Cream
- ~ Vegetable Korma, Mild Blend of Braised Vegetables, Ginger and Spices, Basmati Rice, Grilled Naan
- ~ Eggplant Tower, Mozzarella, Basil, Sliced Eggplant, Spinach, Gnocci, San Marzano Tomato Sauce (GF)
- ~ Portobello Marsala, Roasted Portobello's, Spinach, Black Lentils, Classic Marsala Sauce, Red Pepper Coulis (GF)
- ~ Spinach and Basil Sacchetti Ricotta Filled Pasta, Spinach Tomato Basil Sauce and Shaved Parmesan

**MASTERPIECE ENTREÉS**

Masterpiece Entrées Are Included Except as Noted

Select One

- ~ Filet of Salmon stuffed with Crab, Lemon Caper Cream Sauce
- ~ Short Rib & Chicken ala Talamore (GF)
- ~ Twin Crab Cakes with Chef's Remoulade
- ~ Talamore Surf and Turf - Grilled Filet, Maryland Crab Cake, Mustard Sauce
- ~ Shrimp and Turf - Grilled Filet, 2 Colossal Shrimp - Demi Glace, Garlic Sauce (GF)
- ~ Traditional Surf and Turf - Grilled Filet and Lobster Tail, Port Demi-Glace, Herb Butter - \$15 per order
- ~ Roasted Lobster Stuffed with Crab, Baby Vegetables - \$15 per order

Add a Fourth Entrée Selection for an Additional \$4 Per Person

SALAD COURSE***Select 2 Salads served on the Buffet, or One Salad served tableside as first course***

- ~ Classic Caesar Salad with Housemade Croutons (GF)
- ~ Wedge Salad, Tomato and Bacon with a Gorgonzola Vinaigrette (GF)
- ~ Baby Arugula, Candied Walnuts, Goat Cheese and Sun-Dried Cherries with a Sherry Vinaigrette (GF)
- ~ Greek Salad, Spring Mix, Roasted Peppers, Olives, Artichokes, Feta Cheese, Classic Dressing (GF)
- ~ Baby Spinach Salad, with Applewood Smoked Bacon, Goat Cheese, Dried Cherries, Raspberry Vinaigrette (GF)
- ~ Seasonal Chopped Vegetable Salad, Triple Citrus Vinaigrette (GF)

ENTREES*Included Except as Noted****Select Four****Add a Fifth Entrée Selection for an Additional \$5 Per Person*

- ~ Chicken Champignon - Boneless Chicken Breast with White Wine Mushroom Sauce (GF)
- ~ Chicken Florentine - Boneless Chicken Breast with Sauteéd Spinach, Roasted Tomatoes, White Wine Cream (GF)
- ~ Crab Cakes with Cocktail Sauce, Tartar Sauce, Chef's Remoulade and Grilled Lemons
- ~ Slow Braised Short Rib with Natural Jus
- ~ Chef Carved Prime Rib of Beef (GF)
- ~ Salmon Francaise, Lemon Caper Butter
- ~ Pan seared Barramundi, Mediterranean Salsa (GF)
- ~ Seafood Pasta, Shrimp, Clams, Crab, Lemon Cream
- ~ Vegetable Lasagna
- ~ Chicken Scampi, Sauteéd Shrimp, Lemon Garlic - \$7pp
- ~ Veal Piccata, Lemon Caper - \$7pp
- ~ Crab Stuffed Flounder, Lemon Caper - \$7pp
- ~ Filet Tips, Burgundy Demi - \$7pp
- ~ Salmon Oscar, Jumbo Lump Crab, Chardonnay Cream - \$7pp
- ~ Lobster Ravioli, Tarragon Cream - \$7pp

**SIDES*****Select Three***

- ~ Potato Gnocchi in Marinara Sauce and Roasted Vegetables
- ~ Cheese Ravioli
- ~ Roasted Fingerlings (GF)
- ~ Chive Whipped Potatoes (GF)
- ~ White and Wild Rice Pilaf (GF)
- ~ Wild Mushroom Risotto
- ~ Market Fresh Roasted Vegetables (GF)
- ~ Grilled Asparagus (GF)
- ~ Green Beans (GF)



SALAD COURSE**Select 2 Salads served as a Station, or One Salad served tableside as first course**

- ~ Classic Caesar Salad with Housemade Croutons 
- ~ Wedge Salad, Tomato and Bacon with a Gorgonzola Vinaigrette 
- ~ Baby Arugula, Candied Walnuts, Goat Cheese and Sun-Dried Cherries with a Sherry Vinaigrette 
- ~ Greek Salad, Spring Mix, Roasted Peppers, Olives, Artichokes, Feta Cheese, Classic Dressing 
- ~ Baby Spinach Salad, with Applewood Smoked Bacon, Goat Cheese, Dried Cherries, Raspberry Vinaigrette 
- ~ Seasonal Chopped Vegetable Salad, Triple Citrus Vinaigrette 

GRILLED VEGETABLE STATION

Chef's assortment of Grilled Vegetables is included with the Stations Package

TRADITIONAL STATIONS**Select Two of the Following Stations:****WHIPPED POTATO BAR**

Creamy Whipped Potatoes with a Selection of Condiments
 Maple Bacon, Sautéed Mushrooms, Steamed Broccoli,
 Cabot Cheddar Cheese, Imported Gorgonzola, Roasted
 Garlic, Horseradish, Roasted Peppers, Fresh Herbs, Caramelized Onions, Chive Sour Cream, Butter

SOUTH OF THE BORDER BAR

Build Your Own Soft Tacos, Nachos and Burritos. Spicy
 Beef and Chicken, Black Beans, Shredded Lettuce, Diced
 Tomatoes, Tomatilla Salsa, Guacamole, Pepper Jack Cheese,
 Sour Cream, Fresh Cilantro, and Jalapenos

TATER TOTS

Everyone Loves Tots! Toppings include Chef's Ketchup
 Aoili, Cheez Whiz, Chili, Sour Cream, Chives, Crumbled
 Bacon, Parmesan, Old Bay

FLATBREAD STATION**Select 2**

- ~ Margherita, Fresh Mozzarella, Basil, San Marzano, EVOO
- ~ Short Rib, Caramelized Onions, Boursin Cheese, Bacon, Shaved Parmesan
- ~ Wild Mushroom, Gruyere Fondue, Truffles
- ~ Grilled Shrimp, Roasted Artichokes, Feta, Kalamata Olives, Garlic
- ~ Italian Sausage, Long Hot Pesto, Mozzarella, Roasted Red Peppers

SLIDER BAR

- ~ Mini Cheese Burgers, Sriracha Ketchup
- ~ Short Rib with Horseradish cream
- ~ Pulled Pork with BBQ sauce
- ~ Crab Cake with Tartar Sauce
- ~ House Made Potato Chips

Toppings: Cheddar, American, Remoulade, Caramelized Onions, Cole Slaw, Chopped Bacon, Pickles, Ketchup, Mustard

MASTERPIECE STATIONS**Select Two of the Following Chef Attended Stations:****PASTA STATION**

Penne and Cheese Tortellini Pasta with Chef's accompaniments including Grilled Chicken, Italian Sausage bacon, Sautéed Spinach, Roasted Tomatoes, Roasted Peppers, Wild Mushrooms, Parmesan Cheese, Alfredo Sauce

SEAFOOD STATION

PEI Mussels in Garlic Butter • Littleneck Clams with Garlic Butter • Pick and Peeled Shrimp

CRAB CAKES

Lump Crab Meat served with Tartar, Cocktail, Roasted Red Pepper Aioli, Remoulade, Corn Salsa, Iceberg Slaw, Tobasco, Lemons and Limes

SEARED FILET ROAST

Mustard Sauce, Horseradish, Chef Rolls

LEG OF LAMB

Herb Mustard, Mint Jelly, Thyme Jus

TOMAHAWK RIBEYE

Horseradish Cream, Natural Jus, Chef Rolls

SALMON WELLINGTON

Puff Pastry, Mushroom and Spinach

CARVED PRIME RIB OF BEEF

Horseradish and Red Wine Demi

DESSERT

Included in Your Masterpiece Wedding Package:

Wedding Cake

Hand-Crafted Wedding Cake Sliced



Coffee Station

Freshly Brewed Colombian Coffee, Decaffeinated Coffee and Tea To-Go Cups, for your guests to take home at the end of the evening

Select One:

Assorted Donut Display

Our Donut and Beignet Display includes an assortment of Flavors and Toppings

Ice Cream Sundae Bar *(Attendant Included)*

Hand-Dipped Vanilla and Chocolate Ice Cream with Assorted Toppings: Caramel, Cherries, Chocolate Sprinkles, Chocolate Syrup, Gummy Bears, M&M's, Oreo Crunchies, Rainbow Sprinkles, Strawberry Sauce, Whipped Cream.

Soft Pretzel Station

Soft Pretzel Station – Bavarian Style, with a variety of mustards

Popcorn Station with many different sprinkles

** On-the-Go Packaging Available*



MASTERPIECE LATE NIGHTS

All Masterpiece Late Nights are \$5 Per Person

Mini Viennese Sweet Table

Miniature Cannolis, Miniature Eclairs, Miniature Cream Puffs, Assorted Petit Fours, Seasonal Miniature Macaroons, Lemon Bars, Miniature Cupcakes, Dublin Chocolate Bites

Waffle Station *(Attendant Included)*

Homemade Belgian waffles with Assorted Toppings: Powdered Sugar, Whipped Cream, Chopped Pralines, Fresh Berries, Caramel Sauce, Fudge Sauce, Nestle Toll House Morsels, Nutella

Gelato *(Attendant Included)*

Five Different Types of Gelato, Served with an Array of Candies, Fresh Fruits, Warm Chocolate and Caramel.

S'mores Bar

Graham Crackers, Marshmallows, Chocolate Bars on Display to Toast Your S'mores to Perfection

Taste of Philly

Chicken and Beef Cheesesteaks, Spicy Pub Fries, Philly Soft Pretzels, Cheese Wiz

Tater Tot Bar

Everyone Loves Tots! Toppings include Chef's Ketchup Aioli, Cheez Whiz, Chili, Sour Cream, Chives, Crumbled Bacon, Parmesan, Old Bay

Disco Fries

Chef's Homemade Gravy and Cheese Sauce

All Masterpiece Upgrades are Priced Per Person, and Subject to Tax and Service Charge

FULL PREMIUM BRAND OPEN BAR

SIGNATURE DRINKS

Select Two

Sparkling Peach - Vodka, Peach Syrup, Pineapple Juice, Lime Juice Sparkling Wine

Maple Cinnamon Whiskey Sour - Beach Bonfire Cinnamon Whiskey, Lemon Juice, Maple Syrup

Southern Harvest - Organic Vodka, Grapefruit Juice, Grenadine, Lemon Twist

American Mule - Organic Vodka, Lime Juice and Ginger Beer

Strawberry Basil Paloma - Tequila, Grapefruit juice, Agave, Strawberries, Basil Leaves and Club Soda

Cucumber, Lime Prosecco Spritzer - Lime Juice Cucumber slices and Prosecco



CHAMPAGNE TOAST

All of your guests will enjoy a House Champagne Toast at the Reception. Please inquire for available upgrades.

PREMIUM LIQUOR

Tito's Vodka, Tanqueray Gin, Dewars White Label Scotch, Jack Daniels Whiskey, Jim Beam Bourbon, Bacardi Light Rum, Captain Morgan Spiced Rum, Jose Cuervo 1800 Tequila

House Wines, Domestic and Imported Beers

Upgraded Wine Service with Dinner

Red and White House Wines to accompany your main course. \$10/guest. Please inquire for additional options from our list.

Couples Inspired Signature Cocktails

Select One from Our List

Option to Add Additional Signature Drinks at \$4pp



BAR ENHANCEMENTS

Martini Bar – Ice Sculpture Luge

Mimosa Bar – Strawberry Garnish

Infusion Bar – Pineapple, Citrus, Berry and Melon-infused Vodka, Infusion Jars

\$9pp

Cordial Station – Amaretto Disaronno, Bailey's Irish Cream, Frangelica, Godiva Chocolate, and Kahlua (1 Hour) **\$10pp**

Additional Hour Full Bar Service: **\$7pp**- Cordial Display

Ice Sculpture - Single Block Design - **\$5pp**

Applecross can make comparable substitutions and features Pepsi Mixers & Soft Drinks.



GARDENS AT APPLECROSS EVENTS

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