

# *the Apple Tree Terrace* At Newberry Estate

## CONGRATULATIONS ON YOUR ENGAGEMENT!

Let the AppleTree Terrace, located on the beautiful grounds of Newberry Estate Country Club, be your venue of choice to celebrate your special wedding day. Fred DiMaria and his multi-talented professional team are here to help you every step of the way!

Enclosed in this packet are seasonal sample menus with pricing details. We go beyond the traditional “wedding package” to meet your needs by offering extensive options for foods, beverages, services, and amenities. Our goal is to provide quality foods and services to guarantee your wedding day is memorable.

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### **LET'S GET SOCIAL!**

Pinterest, Facebook and Instagram: @theappletreeterrace

**Seating for up to 180 guests**

**Great Food | Linens + Napkins | Personalized Service | Dessert Buffet**

**Couples Cake | Bar Package | Stations Menu**

**Country Club Atmosphere | On-Site Ceremony Space | Outdoor Patio**

# THE APPLETREE TERRACE AT NEWBERRY ESTATE

*Suggested packages within are options typically paired together. Note that all packages INCLUDE standard bar package, linens, napkins, tables, chairs, food, and venue staffing. Substitutions available and alternate meals for children and guests with dietary restrictions.*

## *Summer Menu*

**AVAILABLE MAY 1ST THRU OCTOBER 31ST**

### Station #1

Friday/Sunday Nights: \$68.04  
Saturday Nights: \$74.97

### Station #2

Friday/Sunday Nights: \$75.54  
Saturday Nights: \$80.58

### Plated Dinner

Combination: \$84.36  
Beef: \$88.14

## *Winter Menu*

**AVAILABLE NOVEMBER 1ST THRU APRIL 30TH**

### Station #1

\$60.41

### Station #2

\$62.94

### Plated Dinner

Combination: \$66.71  
Beef: \$70.50

*Pricing above is per person and includes tax/gratuinity*

*dessert station in every package!*

Couple Cake and Ice Cream w/ Hot Fudge (upgrade to full wedding cake for \$1/person)  
Petite Cheesecakes, Cannoli, Baklava, Cake Truffles, Cream Puffs, Éclairs, Crème Brulee &  
Cookies Hot Beverages Including Coffees and Specialty Teas



## *Standard Liquor Selection*

*included in ALL Packages*

*Gin:* Beefeaters, Seagram's

*Rum:* Cruzan, Captain Morgan- Coconut Rum

*Vodka:* Smirnoff, Seagram's

*Bourbon:* Evan Williams, Honey Evan Williams

*Scotch:* Cutty Sark, J & B

*Whiskey Blend:* Canadian Mist, Seagram's 7, Windsor

*White Wine Varietal:* Pinot Grigio, Sweet Red, Moscato, Zinfandel, Chardonnay

*Red Wine Varietal:* Pinot Noir, Cabernet, Merlot, Vermouth

*Others:* Kamora, Melon Liquor, Jack Daniels, Peach Schnapps, Southern Comfort, Amaretto,

Sloe Gin, Tequila, Triple Sec, Apricot or Blackberry Brandy, Coconut Rum, Apple Pucker

Vanilla Vodka, Orange Vodka, Sweet Tea Vodka, Raspberry Vodka, Cherry Vodka, Whipped Vodka

Domestic Beer: (Choice of 2) Yuengling Lager, Miller Lite (or comparable brand)

## *Premium Liquor Selection*

*upgrade fee of \$5.50 + tax/gratuity per person*

*Gin:* Tanqueray, Beefeaters

*Rum:* Bacardi, Captain Morgan, Malibu Coconut

*Vodka:* Absolut, Smirnoff, Tito's

*Bourbon:* Jim Beam, Honey Evan Williams

*Scotch:* Dewar's White Label, Johnny Walker Red, McClelland's

*Whiskey Blend:* Seagram's VO, Windsor, Seagram's 7

*White Wine Varietal:* Pinot Grigio, Moscato, Zinfandel, Chardonnay, Vermouth

*Red Wine Varietal:* Pinot Noir, Merlot, Sweet Red, Cabernet, Vermouth

*Others:* Kamora, Melon Liquor, Jack Daniels, Peach Schnapps, Southern Comfort, Amaretto,

Sloe Gin, Tequila, Triple Sec, Apricot or Blackberry Brandy, Coconut Rum, Apple Pucker

Vanilla Vodka, Orange Vodka, Sweet Tea Vodka, Raspberry Vodka, Cherry Vodka, Whipped Vodka

Domestic Beer: (Choice of 2) Coors Light, Miller Lite, Yuengling Lager

Import Beer: (Choice of 2) Amstel Light, Blue-Moon (or comparable brands)

## *Bar Upgrade Options*

*price per person + tax/gratuity*

Choice of six Cordials added to Bar \$5.00

Champagne or Asti Spumante Toast \$4.95

An additional Bartender to Main Bar \$2.95

Addition of Import Bottled Beer per selection \$3.75

Add Bottle/Can beer to the Bar \$3.75

Parties under 135 people Patio Bar in warm weather \$3.95

Parties over 145 people Patio Bar &/or an additional bartender (weather permitting) included



## Summer Menu

### Sample Station Buffet #1

5-Hour Wedding Reception

**Friday/Sunday Nights: \$68.04 | Saturday Nights: \$74.97**

#### *stationary hors d' oeuvres* (choose 5)

- Hot Crab Salsa with Tostitos
- Swedish Meatballs
- Seafood Stuffed Mushrooms w/ Hollandaise Sauce
- Warm Assorted Stuffed Italian Bread
- Sculptured Fresh Fruit and Cheese Display with Signature Dip

#### *grilled station*

- Carved Grilled Tenderloin of Beef with Horseradish Sauce and Au jus Sauce
- Assorted Rolls
- Fresh Green & Yellow Bean Medley Served w/ Pearl Onion Balsamic Glaze
- Cheese Tortellini w/ Vodka Sauce
- Grilled Tequila and Honey Chicken Breast, Panzanella Salad with Fresh Mozzarella

#### *carving station*

- Carved Encrusted Fresh Pork loin (encrusted with Italian Seasoning, Lemon, Garlic and Panko)
- Carved Honey Brined Turkey Breast w/ Apricot Glaze
- Brandy Glazed Carrots and Sugar Snap Peas Creamy Parmesan Risotto
- Grilled Asparagus and Cherry Tomato with Almonds served On Fresh Baby Spinach
- Cheddar Cheese Biscuit

#### *tater station*

- French Onion and Cheese Mashed Potatoes and Homestyle Mashed Potatoes
- Roasted Red Potatoes and Baby Baked Potatoes
- Included Choice of Toppings: Pan Gravy, Country Gravy and Cheddar Cheese Sauce, Compound Butter of Garlic and Herb, Sour Cream, Feta Cheese and Smoked Bacon

*The above are only suggested menus for an affair to be held in The AppleTree Terrace.  
All menu items are interchangeable.*



## Summer Menu

### Sample Station Buffet #2

5-Hour Wedding Reception

**Friday/Sunday Nights: \$75.54 Saturday Nights: \$80.58**

#### *passed hors d' oeuvres* (choose 8)

Shrimp Money Bags w/ Sesame Ginger Sauce, Beef and Portabella Mushroom Turnover Lobster Newburg Cups, Mini Chicken Cordon Bleu, Chicken Alfredo Pizza Seasoned Scallops and Bacon w/ Mustard Sauce: Broccoli and Cheese Puffs Spinach and Cheese in Phyllo Cups served with Tzatziki Sauce

#### *stationary hors d' oeuvres* (choose 5)

Bite Size Egg Plant Rollatini: Beer BBQ Meatballs Sausage Stuffed Mushrooms with Roasted Grape Tomato and Green Onion in a Bourbon Glaze Fresh Vegetable Display with Dip Sculptured Fresh Fruit and Cheese Display with Signature Dip

#### *saute' station*

Sauté of Beef Tenderloin Diane with Horseradish Sauce Fresh Cocktail and Onion Rolls Grilled Petite Vegetables Cheddar Cheese Twice Stuffed Baby Red Potatoes Sautéed Chicken Franchise with Lemon Butter Sauce, Caesar Vegetable Salad

#### *seafood and fish station*

Crab Stuffed Orange Roughy with Mornay Sauce Smoked Gouda Broccoli and Cauliflower Au Gratin Shrimp Scampi Skewers, Garden Rice Monterey Fresh Green Bean Niçoise Salad, Northern Cornbread

#### *pasta station*

Pasta Bar featuring Choice of 3 Sauces and 2 Styles of Pasta of your Choice Mini Salad Station with Two Dressings of Your Choice Our Own Homemade Garlic Bread

*The above are only suggested menus for an affair to be held in The AppleTree Terrace.  
All menu items are interchangeable.*



## Summer Menu

### Sample Plated Dinner

5-Hour Sit-Down, Plated Wedding Reception  
*service of chilled wine for toasting*

**Combination: \$84.36 Beef: \$88.14**

*butler service hors d' oeuvres* (choose 8)

Italian Sausage Kabob, Beef En Croute, Mini Maryland Crab Cakes with Cocktail Sauce, BBQ Shrimp Sesame Chicken Bites w/Sesame Ginger Sauce, Chicken Quesadillas  
Vegetable Egg Rolls w/ General Tso Sauce, Spinach & Cheese in Phyllo

*stationary hors d' oeuvres* (choose 3)

Sculptured Fresh Fruit and Cheese Display with Signature Dip  
Herb Stuffed Mushrooms  
Hot Crab Salsa with Tostitos

*salad service*

Mixed Chilled Greens, Tomatoes, Cheddar Cheese, Olives, Croutons, Topped with a Choice of Two Dressings, served with a Cheddar Cheese Biscuit

*combination plate*

Char Grilled 6oz. Black Angus Sirloin Steak  
**AND** Chicken Franchise with a Lemon Butter Sauce  
Appletree Twice Baked Potatoes  
Brandy Glazed Baby Carrots and Sugar Snap Peas  
Variety of Warm Rolls with Butter

*\*upgrade Steak to Beef Tenderloin for \$3.95/person*

*plate (choice of entree)*

Twin Grilled Tenderloin Filets with a Portabella Mushroom Slice and Bordelaise Sauce

**OR**

Breast of Chicken Cordon Bleu  
Roasted Red Potatoes with Bacon, Peppers & Onions, Green Bean & Carrot Bundle wrapped with Bacon, Variety of Warm Rolls and Breadsticks with Butter

## *substitutes for station #1*

### **LAND AND SEA STATION**

Carved Prime Rib of Beef or Roasted Strip Loin of Beef served with Bordelaise & Horseradish Dipping Sauces  
Ginger Sesame Chilled Ahi –Tuna Display or Shrimp Scampi Skewers / Lemon Roasted Asparagus  
Cheddar Cheese Twice Stuffed Baby Red Baked Potato, Fresh Tomato Cucumber and Red Onion Salad

### **GRILLED STATION** (*Pick 2 Grilled Entrees*)

Carved Grilled Tenderloin of Beef or Carved Marinated Grilled Flank Steak  
w/ Creamy Horseradish Sauce served with Fresh Cocktail Rolls and Onion Rolls  
Carved Grilled Garlic and Herb Chicken in Light Lemon Herb Sauce, Margarita Grilled Chicken  
Grilled Salmon with a Peach Bourbon Sauce  
Clients Choice of Vegetable, Garlic Mashed Potatoes, Cheddar Mashed Potatoes or Home-style Mashed Potatoes  
Roasted Asparagus with Grape Tomatoes w/ Slivered Almonds on Bed of Baby Spinach

### **ITALIAN STATION**

Carved Tuscan Style Grilled Tenderloin of Beef Filet served with Garlic Aioli Sauce  
Ciabatta Bread with Seasoned Olive Oil, Rosemary Roasted Red Potatoes or Tuscan Risotto  
Parmesan, Marsala, Saltimbocca or Summer Italian Stuffed Chicken  
Clients Vegetable of Choice, Fresh Mozzarella w/ Roasted Red Peppers & Tomato Display

## *substitutes for station #2*

### **COMFORT FOOD STATION**

Carved Roasted Fresh Turkey Breast & Glazed Black-Oak Ham served with Homestyle Mashed Potatoes,  
Herb Stuffing, Pan Gravy, Glazed Sweet Potatoes, Whole Berry Cranberry Sauce,  
Clients Choice of Vegetable and Country Style Biscuits

### **BARBEQUE STATION**

Grilled Apricot BBQ Chicken Breast and Carved Sweet Vidalia Onion BBQ Pork loin  
served with Baby Baked Potatoes with Chopped Scallions and Bacon, Sweet Corn Pudding,  
Marinated Cucumber and Onion Salad  
Northern Cornbread and Cheddar Biscuit

## *substitutes for station #3*

### **GRILL SANDWICH AND SOUP STATION**

Choice of Homemade Soup with American Grilled Cheese Sandwich, Reuben on Jewish Rye Bread,  
Ham & Dill Havarti on Whole Grain Bread, Served with French Fries, Macaroni & Cheese & Coleslaw

### **TATER STATION**

French Onion and Cheese Mashed Potatoes and Home style Mashed Potatoes  
Roasted Red Potatoes and Baby Baked Potatoes  
Included Choice of Toppings: Pan Gravy, Country Gravy and Cheddar Cheese Sauce, Compound Butter  
of Garlic and Herb, Sour Cream, Feta Cheese and Smoked Bacon





## Winter Menu

### Sample Station Buffet #1

5-Hour Wedding Reception

**ANY Night: \$60.41**

#### *butler service hors d' oeuvres* (choose 5)

Chicken Cordon Bleu, Spinach and Cheese in Filo, Marinated Beef Skewers Seasoned Scallops & Bacon, Breaded Fantail Shrimp w/ Cocktail Sauce

#### *stationary hors d' oeuvres table* (choose 3)

Crab Stuffed Mushrooms, Fresh Fruit Display with Cheese and Dip  
Swedish Meatballs

#### *grilled station*

Grilled Flat Iron Steak with Horseradish Sauce and Cocktail Rolls  
Chicken Franchise with Lemon Butter Sauce  
Green Bean Medley  
Red Roasted Potatoes  
Tomato Cucumber and Onion Salad

#### *carving station*

Encrusted Fresh Pork Loin with Corn Bread  
Glazed Baby Carrots and Sugar Snap Peas, Apple Cranberry Waldorf Salad Florentine  
Stuffed Tilapia with Mornay Sauce  
Mixed Wild and Brown Rice Pilaf

#### *pasta station*

Choice of Penne or Fettuccine Pasta  
Choice of Marinara, Vodka Sauce & Lobster Newburg Sauce  
Garden Salad, Garlic Bread, Parmesan and Spicy Red Pepper Flakes

*The above are only suggested menus for an affair to be held in The AppleTree Terrace.*

*All menu items are interchangeable.*





## Winter Menu

### Sample Station Buffet #2

5-Hour Wedding Reception

**ANY Night: \$62.94**

#### *butler service hors d' oeuvres* (choose 5)

Apricot Glazed Chicken, Scallop and Bacon, BBQ. Pork & Pineapple  
Crab in Filo Cups, Spankipita

#### *stationary hors d' oeuvres table* (choose 3)

Fresh Fruit & Cheese Display with Dip, Swedish Meatballs  
Hot Crab & Spinach Salsa with Tostitos and Cracker Assortment

#### *salad service*

Garden Salad with Chopped Tomatoes, Cucumbers, Carrot Shavings  
Served with a Choice of Two Dressing and a Warm Cheese Biscuit

#### *buffet dinner*

Grilled London Broil with Horseradish Sauce or Apricot Glazed Ham  
Grilled Caesar Chicken with Cream Sauce, Cheese Tortellini with a Tomato Vodka  
Sauce Cheddar and Bacon Roasted Potato, Glazed Baby Carrots with Sugar Snap  
Peas, Oriental Cabbage Salad, Sun-Dried Tomato Vegetable Salad  
Rolls and Butter

*The above are only suggested menus for an event to be held in The AppleTree Terrace.*

*All menu items are interchangeable.*



## Winter Menu

### Sample Plated Dinner

5-Hour Wedding Reception

**Combination: \$66.71 | Beef: \$70.50**

#### *butler service hors d' oeuvres* (choose 8)

Apricot Glazed Shrimp, Scallop and Bacon, BBQ. Pork & Pineapple  
Sole Aloha Puffs, Turkey Devonshire, Spankipita

#### *stationary hors d' oeuvres* (choose 3)

Fresh Fruit & Cheese Display with Dip, Stuffed Mushrooms  
Hot Crab & Spinach Salsa with Tostitos and Cracker Assortment

#### *salad service*

Garden Salad with Chopped Tomatoes, Olives, Cucumbers, Carrot Shavings Served with a  
Choice of Two Dressing and a Warm Cheese Biscuit

#### *combination plate*

Grilled Sirloin Steak & Breast of Chicken Franchise with  
a Lemon Butter Sauce Homemade German Potato Cake,  
Glazed Baby Carrots with Sugar Snap Peas

#### *plate (choice of entree)*

Grilled Twin Sirloin Steak

**OR** Breast of Chicken Franchise with a Lemon Butter Sauce or Stuffed Orange Roughy  
with a Seafood Alfredo Sauce

Homemade German Potato Cake, Glazed Baby Carrots with Sugar Snap Peas

*substitutes for station #1*

**LAND AND SEA STATION**

Carved Roast Beef or Roasted Strip Loin of Beef served with Bordelaise & Horseradish Dipping Sauces Ginger Sesame Chilled Ahi –Tuna Display or Shrimp Scampi Skewers / Lemon Roasted Asparagus Cheddar Cheese Twice Stuffed Baby Red Baked Potato, Fresh Tomato Cucumber and Red Onion Salad

**GRILLED STATION** (*Pick 2 Grilled Entrees*)

Carved Grilled Roast Beef or Carved Marinated Grilled Flank Steak  
w/ Creamy Horseradish Sauce served with Fresh Cocktail Rolls and Onion Rolls  
Grilled Garlic and Herb Chicken in Light Lemon Herb Sauce, Margarita Grilled Chicken  
Grilled Salmon with a Peach Bourbon Sauce  
Roasted Asparagus with Grape Tomatoes w/ Slivered Almonds on Bed of Baby Spinach

**ITALIAN STATION**

Carved Tuscan Style Grilled Flat Iron Steak served with Garlic Aioli Sauce  
Ciabatta Bread with Seasoned Olive Oil, Rosemary Roasted Red Potatoes or Tuscan Risotto  
Parmesan, Marsala, Saltimbocca or Summer Italian Stuffed Chicken  
Clients Vegetable of Choice, Fresh Mozzarella w/ Roasted Red Peppers & Tomato Display  
Garlic Mashed Potatoes, Cheddar Mashed Potatoes or Homestyle Mashed Potatoes

*substitutes for station #2*

**COMFORT FOOD STATION**

Carved Roasted Fresh Turkey Breast & Glazed Black-Oak Ham served with Homestyle Mashed Potatoes, Herb Stuffing, Pan Gravy, Glazed Sweet Potatoes, Whole Berry Cranberry Sauce,  
Clients Choice of Vegetable and Country Style Biscuits

**BARBEQUE STATION**

Grilled Apricot BBQ Chicken Breast and Carved Sweet Vidalia Onion BBQ Pork loin  
served with Baby Baked Potatoes with Chopped Scallions and Bacon, Sweet Corn Pudding,  
Marinated Cucumber and Onion Salad  
Northern Cornbread and Ranch Buttermilk Biscuit

*substitutes for station #3*

**GRILL SANDWICH AND SOUP STATION**

Choice of Homemade Soup with American Grilled Cheese Sandwich, Reuben on Jewish Rye Bread,  
Ham & Dill Havarti on Whole Grain Bread, Served with French Fries, Macaroni & Cheese & Coleslaw

**TATER STATION**

French Onion and Cheese Mashed Potatoes and Home style Mashed Potatoes  
Roasted Red Potatoes and Baby Baked Potatoes  
Included Choice of Toppings: Pan Gravy, Country Gravy and Cheddar Cheese Sauce, Compound Butter of  
Garlic and Herb, Sour Cream, Feta Cheese and Smoked Bacon

**ANTIPASTO STATION**

Hot and Sweet Italian Sausage Cacciatore, Meatball Marinara, Olive Salad, Cheese Tortellini Salad,  
Marinated Mushrooms, Fresh Tomato and Mozzarella Salad, Display of Italian Meats to include Prosciutto,  
Soppressata, Mortadella, Salami, Aged Provolone and Parmesan Cheeses. Assorted Italian Rolls & Bread  
w/ Seasoned Olive Oils

**CHICKEN ENTREE (ALL BONELESS BREAST MEAT)**

Grilled Rosemary Chicken w/ Caramelized Onions in a Vermouth Sauce  
Summer Italian Stuffed Chicken with a Sour Cream Sauce  
Chicken Fran chaise with a Lemon Butter Sauce  
Chicken Diane w/ a Brandy & Sherry Sauce with Portabella Mushrooms & Red Onions  
Grilled Chicken with a Margarita Sauce  
Chicken Parmesan with Tomato Sauce and Fresh Mozzarella  
Herb Stuffed Chicken w/ Fricassee Sauce  
Chicken Cordon Bleu  
Grilled Chicken w/ Roasted Red Pepper Sauce  
Chicken Saltimbocca Sautéed in Marsala Wine & Layered w/ Smoked Ham  
Chicken Marsala w/ Sliced Mushrooms & Onions in a Marsala Wine Sauce

**BEEF ENTREE** (\$3.95/person upgrade)

Grilled Montreal Marinated Flank Steak with a Spicy Steak Sauce  
Beef Brasciole with Seasoned Breadcrumbs, Parsley, Pecorino Romano Cheese  
And topped with a Mushroom Skillet Sauce  
Beef Divan with a Bordelaise Sauce  
Grilled Rib Eye served with a Steak Diane Sauce  
Sliced Tenderloin of Beef with an Herb Stuffed Mushroom & a Bordelaise Sauce  
Tournedos Bearnaise served on a Crouton  
Grilled Twin Filets of Tenderloin served with a Portabella Mushroom  
Bacon Wrapped Sirloin Steak with a Bordelaise Sauce

**FISH ENTREE**

Stuffed Orange Roughy with Crab Filling & a Champagne Sauce  
Coconut Encrusted Tilapia Fillet w/ a Paradise Sauce  
Fillet of Haddock with a Crab Topping and served with a Mornay Sauce  
Shrimp Stuffed Fillet of Flounder served with a Lobster Thermador or Dill Butter Sauce  
Seafood En Croute served with a Pink Shrimp Sauce  
Grilled Tuna Fillet served with a Citrus Sauce  
Poached Fillet of Salmon with a Rock Lobster Sauce

**LAND AND SEA COMBINATION PLATE**

Grilled Tenderloin of Beef with a Portabella Mushroom Slice and Coconut Shrimp w/zesty orange sauce  
Tournedos dela Maison (Tenderloin Filet w/ Crabmeat, Asparagus, & Bearnaise Sauce)

**PASTA ENTREE**

Filled Crepe with Ricotta Cheese, Chicken & Artichoke Sauce  
Cheese Tortellini with a Seafood Alfredo Sauce  
Grilled Chicken and Cavatelli with Roasted Red Pepper Sauce  
Seafood & Ricotta Cheese Stuffed Shells w/ Tomato Vodka Sauce  
Grilled Chicken with Whole Wheat Penne and Vegetable Marinara Sauce  
Cheese Ravioli with Roasted Pepper Artichoke Sauce or a Porcini Vodka Sauce

**LOBSTER ENTREE: MARKET PRICE**

Lobster Tail (8 oz.) \* Traditional Surf & Turf  
Grilled Sirloin Steak & Petite Lobster Tail

## passed

### **SEAFOOD**

Lobster Newburg Cups – Pecan Encrusted Shrimp with a Sweet Mustard Sauce- Crab Puff Cups  
Crab and Cheddar in Puff Pastry - Scallops and Bacon - BBQ Shrimp Wrapped in Bacon  
Aloha Lobster or Shrimp Puffs – Apricot Glazed Shrimp - Shrimp Money Bags with Sesame Ginger Sauce  
Mini Maryland Crab Cakes -Coconut Shrimp with a Zesty Orange Sauce –  
(add \$1.00 per person Mini Lobster Rolls)  
Breaded Fantail Shrimp - Grilled Caribbean Jerk Shrimp Skewer – Lobster and Brie in Puff Pastry

### **CHICKEN**

Grilled Apricot Chicken - Sesame Chicken Oriental - Mini Cordon Bleu  
Grilled Garlic & Herbs Chicken w/ Zesty Lemon Sauce - Chicken and Brie with Raspberry in Phyllo Cup  
Grilled Buffalo Chicken Skewer with Blue Cheese Sauce  
Breaded Chicken Pieces with Sweet and Sour Dip -Mini Fried Chicken and Waffle Station with Maple Syrup  
Beef:

Sesame Beef with Ginger Sauce - Marinated Beef Skewers - Beef and Mushroom Turnover  
Cheesesteak Eggrolls - Beef Stuffed Risotto w/ Marinara Sauce. Philly Steak Phyllo Cups.

### **PORK**

BBQ Pork and Pineapple Kabob - Frank in a Blanket with Chipotle Mustard Sauce  
Italian Sausage Wontons with a Fresh Basil Alfredo Dipping Sauce -Bacon Wrapped Franks w/ Honey Mustard.  
Sausage and Pepper Turnover – Pulled Pork in Corn Cup  
Our Own Pizza:

Assorted - Red - White - Broccoli - Shrimp - Chicken Alfredo  
Margherita Pizza – Mini Ham or Cheese Calzone

### **OTHER**

Vegetable Egg Rolls with General Tso Sauce - Parmesan Stuffed Artichokes - Bite Size Bruschetta  
Mini Reuben - Spinach and Potato Puffs – Fried Mac and Cheese - Cheese and Broccoli Puffs –  
Smoked Salmon Deviled Eggs w/ Dill  
Spinach and Cheese in Phyllo Cups Served with Tzatziki Sauce - Asiago Asparagus Crisp  
Italian Breaded Mozzarella Bites w/ Marinara

## stationary.

### **STUFFED MUSHROOMS**

Seafood - Herb - Crab – Sausage w/ Bourbon Glaze - Spinach and Feta Cheese  
Vegetable Display, Fresh Vegetable Display with Ranch Dip or Hummus -Spinach Dip in a Bread Bowl w/ Crudites  
Roasted Veggie Crudité Platter (w/tomatoes tossed w/ feta cheese, and vegetables, hummuses, and nuts.)

### **CHEESE & FRUIT DISPLAYS**

Fresh Fruit Display w/ Dip, Charcuterie Board, Fresh Pineapple and Strawberry display w/ Grapes and Dip

### **SEAFOOD**

Fried Shrimp with Cocktail Sauce - Fresh and Smoked & Fresh Salmon Display with a Creamy Dill Sauce  
Crab Salsa with Tostitos , Seafood and Spinach Dip with Ciabatta Bread  
Meatballs: BBQ - Sweet & Sour – Swedish – Italian -Beer BBQ

### **MEAT**

Petite Sliders with BBQ Aioli - Bourbon Glazed Sausage - Mini Cheese Steak Sliders Station - Trio of Bourbon  
Glazed Sausage

### **OTHER**

Eggplant Rollatini, Soft Pretzel Bites w/ Beer Cheese, Mini Potato Pancakes with Sour Cream & Applesauce-Breaded  
Ravioli with a Sundried Tomato Sauce, Mini Assorted Grilled Cheese Sandwiches and Reuben Station with a Shot of  
Tomato Soup

## CLIENT AGREEMENT

- Venue Rental Fee: A fee of \$1,650 will be collected for use of space. This will be laid out in payments as you approach the wedding. \*included in payment schedule below\*
- Reception: Wedding packages are priced for a 5-hour function. Bar services remain open the entire 5 hours.
- Ceremony Site: We have a seasonal rustic pergola outside and indoor arrangements. There will be an additional charge of \$375.00 for each half hour of added time for labor. Plus, an additional charge for any other related rental expenses (chairs etc.). If do not add the extra half-hour there is no charge for use of the Ceremony Site
- Deposit + Payments: Initial non-refundable deposit for booking your date is \$1,200. Remaining payments are listed in payment schedule below. These may be paid by cash, check, or credit card. All payments made are non-refundable.

*Note: 3.9% convenience fee is applied to all credit and debit card payments.*

### Payment Schedule

Initial non-refundable deposit to book venue: \$1,200

6-months prior to event date: \$1,750

1-month prior to event date: \$550

*All payments above leading up to wedding are processed by Every Little Thing, LLC and are non-refundable*

### **Mail checks (payable to 'Every Little Thing, LLC') to:**

**Every Little Thing, LLC**

**c/o: Ashlee Martinelli**

**240 Glenside Road**

**Mountain Top, PA 18707**

Final Payment: The bill for the full amount (based on your 3 day prior to wedding guaranteed number) is due 2 days prior to the wedding. After the reception, we will bill for the additional number in attendance over the guaranteed number and any other added charges. No refunds are given if attendance is less than the guaranteed number. Unpaid balances not paid within 15 day will incur a finance charge. The Payment may be paid by cash or check 3.9% conveniences fee is applied to all Credit and Debit Card payments

***Final balance is paid directly to Appletree Terrace. \$1,850 from above payments will go directly towards your final balance. This will be deducted from the final bill.***

- Outside Food: We do not permit additional foods to be brought in without special arrangements Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
- Guest Count: We require an approximate number two weeks prior to wedding date. The final Guest count is required 3 business days prior to wedding date. Weekends are not included in the 3 days.
- Extended Reception: A price for the after extension will be quoted at the time of the request. (Approx. \$350/half hour). The band or DJ will also need to be consulted.
- Additional Charges: If your guest attendance is less than 75, we will add \$1.75 per person for bar service & a \$300 facility charge for Saturday functions. All other days require 50 persons minimum.
- Non-Refundable Deposit: Non-refundable and non-transferable. If your wedding date changes, the deposit will be forwarded to the new wedding reception date.
- Clients Liability: The AppleTree Terrace Recommends that guest do not remove their shoes or dance with glasses on dance floor to prevent potential injuries due to falls and broken glass.
- Liquor Policy: The AppleTree Terrace reserves the right to refuse to serve or to "shut off" alcoholic beverages to any guest deemed as having too much to drink. We will attempt to alert the proper party of this action. Upon request, we will make an attempt to secure a taxi for any guest. The AppleTree does not serve shots.
- Personal Property: The AppleTree Terrace is not responsible for personal property left at the Terrace or parking lot
- Damages/Theft: You are responsible for the actions of your guests. Any malicious damages or theft of the AppleTree Terrace's property will be billed to you.