

The Reception House

AT RAYMOND MEMORIAL

RECEPTION MENU

HORS D'OEUVRES

Fresh Fruit

Crudite

Cheese Display

Choose Two 5.50 per guest

All Three 7.75 per guest

Chicken or Vegetable Strudel

Your Choice Wrapped in Puff Pastry
with Swiss Cheese

140.00 per 50 pieces

Artichoke and Spinach Dip

A Rich and Hearty Dip Served with Tortilla Chips

2.25 per guest

Stuffed Mushrooms

With our Homemade Spinach or
Spicy Sausage Stuffing

125.00 per 50 pieces

Smoked Chicken Quesadillas

135.00 per 50 pieces

Spanakopita

Phyllo Dough Shaped Into Triangles Stuffed
with Spinach and Feta Cheese

135.00 per 50 pieces

Miniature Quiche

Assortment of Classic Quiches Made Bite Size

130.00 per 50 pieces

Antipasti Platter

Sliced Smoked Meats, Domestic Cheeses,
Black and Spanish Olive Tray

4.00 per person

Bruschetta

Our Version of the Classic Italian Appetizer

95.00 per 50 pieces

Thai Chicken Satay

Skewered Chicken Breast Pieces with
a Thai Peanut Sauce

125.00 per 50 pieces

Bahama Mama Bites

Slices of Bahama Mama Simmered in
Barbecue Sauce

125.00 per 100 pieces

Italian Meatballs

Topped with Marinara Sauce and
Parmesan Cheese

150.00 per 100 pieces

Hummus with Pita Chips

Classic Middle Eastern Dip with Tahini

2.00 per person



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ENTREES

Buffet served with a Raymond signature salad, Chef's Choice vegetable and starch,
fresh baked rolls and butter, coffee and tea.

One Entree 22.00, Two Entree 24.00 per guest

-CHICKEN ENTREES-

Chicken Prosciutto

Sauteed Chicken Breast Topped with Smoked
Swiss Cheese and Prosciutto
Accented with Roasted Red Pepper Pesto

Sundried Tomato Chicken

Grilled Chicken Drizzled with Sundried Tomato
and Garlic Cream Sauce

Classic Chicken Marsala

Pan Seared Chicken Topped with a Rich Brown
Mushroom Sauce

Pecan Crusted Breast of Chicken

Topped with Port Wine, Dried Cherry
Mustard Sauce.

Parmesan Chicken

Baked Golden Brown with a Parmesan Crust and
topped with Marinara

-PORK ENTREES-

Horseradish Pork Loin

Lightly Crusted and Accented by
Spicy Golden Raisin and Tomato Chutney

Pan Seared Bacon Wrapped Pork Loin

Smothered in Smoked Gouda and Tarragon
Brown Sauce

Apricot Stuffed Pork

Slow Roasted with Herbs and Paired with a Dijon
Cream Sauce

Cajun Grilled Pork

Thick and Juicy Boneless Chops Accompanied
by Creamy Alfredo Sauce

Apple Jack Smoked Pork Loin

Topped with Apple Brandy Sauce



ENTREES (Cont.)

Buffet served with a Raymond signature salad, Chef's Choice vegetable and starch,
fresh baked rolls and butter, coffee and tea.

One Entree 22.00, Two Entree 24.00 per guest

-SEAFOOD ENTREES-

Grilled Fillet of Salmon

Served with Roasted Corn Relish

-PASTA SELECTIONS-

Shrimp and Artichoke Tortellini
Tricolored Tortellini tossed in a
Pesto Alfredo Sauce

Vegetable Saute with Farfalle
Bowtie Pasta with Asparagus, Mushrooms, Grape
Tomatoes, Onions, Red Wine Vinegar with Extra
Virgin Olive Oil

Steak Stroganoff
Thick Slices of Beef Tenderloin and Penne Pasta
Served in the Classic Demi-Glace and Sour
Cream Sauce

Cajun Chicken or Shrimp Fettucini
Your choice (or combine both) Spicy chunks of
Chicken or whole Shrimp tossed in a traditional
Alfredo Sauce

Vegetable Couscous
Israeli Couscous Prepared with Mushroom Broth
and Mixed Vegetables, finished with Extra Virgin
Olive Oil

Add a Schmidt's Mini Cream Puff Table for only 11.95 per dozen



CARVING TABLE

A Great Addition to Your Buffet

Selections Will be Expertly Carved by our Culinary Staff at the End of the Buffet.

Roasted Turkey Breast

Lean Moist Turkey Slow Roasted and accompanied with
Orange Cranberry Sauce

additional entree for 6.00 per guest

Certified Angus Prime Rib

Coated with Our Special Dijon Rub and Roasted to Temperature,
served with a Horseradish Cream Sauce

additional entree for 8.00 per guest

Top Round of Beef

Slow Roasted to Temperature and served with
home made AuJus

additional entree for 6.00 per guest

Honey Cured Ham

Accompanied with a Sweet Honey Mustard Sauce

additional entree for 6.00 per guest

*There is a \$30 additional fee for a carver on buffet.



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BUFFET WEDDING PACKAGE

Package includes a One-Hour Hors D' Oeuvre Reception,
Champagne Toast, Cake Cutting Fee, Two Entree Buffet, Coffee and Tea during Dinner
35.00 per guest

Hors D' Oeuvres

Fresh Cut Crudite and Cheeses Display
served with Gourmet Crackers
and Dipping Sauce

choose two additional hors d' oeuvres:
Artichoke and Spinach Dip, Stuffed Mushrooms,
Chicken or Vegetable Strudel, Miniature Quiche,
Smoked Chicken Quesadillas, Spanakopita,
Italian Meatballs, Hummus with Pita Chips

Champagne Toast

A Sparkling Toast to the Bride and Groom!
(Alcohol and Alcohol Free)

Dinner

Buffet consists of a Raymond Signature Salad, Two Entrees, Chef's Choice of Vegetable and Starch,
Rolls and Butter, Coffee and Iced Tea

choose one entree and a pasta:

-CHICKEN ENTREES-

Chicken Prosciutto, Sundried Tomato Chicken, Chicken Marsala,
Parmesan Chicken or Pecan Crusted Breast of Chicken

-PORK ENTREES-

Horseradish Pork Loin, Bacon Wrapped Pork Loin,
Cajun Grilled Pork, Apple Jack Pork Loin or Apricot Porkloin

-PASTA SELLECTIONS-

Shrimp and Artichokes Tortellini, Steak Stroganoff,
Vegetable Saute with Farfalle Pasta,
Cajun Chicken or Shrimp Fettucinni



RECEPTION BRUNCH

A hearty combination of breakfast and dinner selections.

Ideal for the early buffet reception.

Available before 2:00 PM only

25.00 per guest

Assorted Breakfast Breads and Cinnamon Rolls

Fresh Seasonal Fruit Display

Cajun Quiche

Andouille Sausage, Mushroom and Spinach with
Pepperjack Cheese

Chicken Madeira

Grilled Chicken Breast with a Rich Brown Madeira Sauce

Beef Stroganoff

Thin Slices of Tenderloin Beef and Penne Pasta Served in the
Classic Demi-Glace and Sour Cream Sauce

Spring Vegetable Medley

A Steamed Mix of Sweet Baby Carrots, Yellow Squash, Zucchini
and Red Onion's

Greek Pasta Salad

Tuba Pasta, Calamata Olives, Red Onions, Green and Red Sweet
Peppers Tossed in Balsamic Vinaigrette Dressing

Roasted Redskins

Roasted with a Pinch of Garlic and Seasoned to Perfection



HORS D'OEUVRE RECEPTION

Looking to have your guests mingle more during your special occasion?

Our hors d'oeuvre reception will accomplish this goal in style.

34.00 per guest

STATIONARY HORS D'OEUVRES

Fresh Cut Crudite and Cheese Display
served with Gourmet Crackers and Dipping Sauce

Hot Spinach And Artichoke Dip
Served with Tortilla Chips

ADDITIONAL HORS D'OEUVRES

Select Four Hors D'oeuvres from the Selections Below. Two Selections will be Passed by Our Servers

PASSED

Bruschetta
Vegetable Spring Roll
Chicken Quesadillas
Spanakopita
Miniature Quiche

STATIONARY

Thai Chicken Satay
Italian Meatballs
Hummus With Pita Chips
Chicken or Vegetable Strudel
Stuffed Mushrooms

Miniature Pastry Table

An Array of Miniture Cream Puffs, Cheesecakes, Truffles and Tiramisu Tartlets

Champagne Toast

A Sparkling Toast to the Bride and Groom
Alcohol Free Available

Cake Table



HOST AND CASH BARS

	<i>HOST</i>	<i>CASH</i>
Premium Liquors	6.00	6.50
Call Liquors	5.50	6.00
Domestic Beer	3.00	3.50
Premiums & Imports	4.50	5.00
Cordials	6.00	6.50
House Wines (glass)	5.75	6.25
Bottled Water	2.00	2.50
Sodas	2.00	2.50

Wine Service with Dinner

Add to your guest's dining experience by selecting a wine
to be poured table side
priced per bottle

Champagne Toast

Toast the Bride and Groom or bring in the New Year
with style
priced per Bottle

Champagne Punch

Club Soda, Pineapple, Fresh Strawberries and Champagne
50.00gal. Non-Alcoholic 30.00/gal.

Mimosa Punch

Fresh Orange Juice and Champagne
50.00 gal.



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WINE LIST

Reserve Selection

Chardonnay, Artesa	California	39.
Chardonnay, "Russian River Ranches", Sonoma Cutrer	California	44.
Sauvignon Blanc, Whitehaven	New Zealand	34.
Pinot Grigio, "esperto", Felluga	Italy	32.
Pinot Noir, MacMurray Ranch	California	32.
Pinot Noir, "Russian River", Rodney Strong	California	44.
Zinfandel, Old Vine", Renwood	California	39.
Merlot, "Diamond Series", Francis Coppola	California	39.
Cabernet Sauvignon, "Grand Reserve", Villa Mt. Eden	California	39.
Cabernet Sauvignon, "Napa", Louis M. Martini	California	44.

Premium Selections

Riesling, Jekel	California	28.
Chardonnay, Chateau Ste. Michelle	Washington	26.
Chardonnay, "Eschol", Trefethen	California	28.
Syrah, Bridlewood Estate Winery	California	28.
Merlot, "Grand Estate", Columbia Crest	Washington	26.
Merlot, "Vintner's Collection", Sterling Vineyards	California	28.
Cabernet Sauvignon, Pedroncelli	California	28.

House Selections

Chardonnay, "Rawsons Retreat", Penfolds	Australia	26.
Pinot Grigio, MezzaCorona	Italy	26.
White Zinfandel, Montevina	California	26.
Merlot, "120", Santa Rita	Chile	26.
Cabernet Sauvignon, "Coastal", Beaulieu Vineyards	California	26.

Sparkling Selections

Wm Wycliff Brut,	California	26.
Mondoro Asti	Italy	30.
Chandon Brut	California	44.
Moet & Chandon, White Star	France	72.



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FEES & SERVICES

FACILITY RENTAL FEES

All facility rental fees include four (4) hours of guest time, 90 minutes of setup and thirty (30) minutes tear down. Along with the rental of the facility, this fee includes tables, chairs, linen, china, flat and glassware

Sunday-Friday (lunch)	200.
Sunday-Thursday (after 5pm)	300.
Friday Evening	500.
Saturday	800.

*Additional Guest Time: \$150 per hour For weekday events there is a minimum guest count of 20

CEREMONY MINIMUMS

During the months of May through October the minimum spent on your entire invoice must reach or exceed the following totals

Friday evening	2,000.
Saturday	5,000.
Sunday	2,000.

ROOM DIVIDING

If your guest count is below 40, management reserves the right with 72 hour notice to divide the banquet room in half to accommodate a second function in the hall. The party whose deposit is submitted first will get the choice of sides.

SERVICE FEES

An 18% Service Fee will be added to all food and beverage including cash bars.

BARTENDER FEES

Bartender labor is included in the service fee if beverage totals exceeds 600 dollars, otherwise the balance of the 600 dollars will be added to the final invoice.

CAKE CUTTING SERVICE

There is a .75 per person fee to bring in your own wedding cake. This fee includes a table, linen, china, silver and our server to cut your cake.

OUTDOOR CEREMONY SITE

Outdoor ceremony location available for a flat rate of \$400. White chairs are available and will be priced accordingly.

Add bottled water for 2., based on consumption.

