

3675 Sally Piper Road
Endwell, NY 13760
607-785-4653



The Inn at Endwell Greens
607-766-9973

Wedding Package Pricing

Sit Down Dinner Reception Menu with

OPEN BAR \$55.00

4 Hour Open Bar, Champagne Toast for all of your guests

BEER & WINE \$53.00

4 Hour Beer & Wine Bar, Champagne Toast for all of your guests

Prices are per person plus 8% sales tax and 20% service charge

Buffet Dinner Reception Menu with

OPEN BAR: \$49.95

4 Hour Open Bar, Champagne Toast for all of your guests

BEER & WINE \$48.00

4 Hour Beer & Wine Bar, Champagne Toast for all of your guests

Prices are per person plus 8% sales tax and 20% service charge

Cocktail Reception Menu with

OPEN BAR \$39.95

4 Hour Open Bar, Champagne Toast for all of your guests

BEER & WINE \$37.95

4 Hour Beer & Wine Bar, Champagne Toast for all of your guests

Prices are per person plus 8% sales tax and 20% service charge

Daytime Reception 11:00am to 4:00pm

Evening Reception 6:00pm to 11:00pm



Reception Room Charge: \$250.00

Includes: Tables & Chairs, Linen Tablecloths &
Cloth Napkins, China & Glassware & Wood Dance floor

Golf Course Ceremony Sites: \$150.00

Includes Trellis & Chairs

1st Tee

7th Tee

The Carriage House at the Inn

Daytime Ceremony 10:00am

Evening Ceremony 5:00pm





WEDDING SIT-DOWN DINNER MENU

Garden Green Salad

with Cherry Tomatoes, Croutons & Balsamic Vinaigrette

ENTREE

(Select Two)

Greek Stuffed Breast of Chicken

Boneless Chicken breast stuffed with Spinach & Feta Cheese

Chicken Marsala

Herbed Chicken Breast in a Sweet Marsala Wine & Mushroom Sauce

Orange Roughy

Broiled Fillet with Orange Salsa Glaze

Atlantic Salmon Fillet

with Beurre Blanc or Hollandaise Sauce

Grilled Filet of Sirloin

Char-broiled Beef Filet with Bourbon Sauce & Blue Cheese Crumble

Roast Prime Rib of Beef

Slow Roasted Rib Eye with Sauce Au Jus

Pasta Primavera

*Roasted Carrots, Zucchini, Yellow Squash & Bell Peppers
tossed with Olive Oil and a touch of Garlic with Farfalle*

ACCOMPANIMENTS - STARCH & VEGETABLES

(Select One Each)

Rice Pilaf

Sweet Potato Puree

Roasted Baby Red Bliss Potatoes

Garlic Mashed Potatoes

Sauteed Zucchini

Green Bean Almondine

Maple Honey Glazed Carrots

Vegetable Medley

(Cauliflower, Broccoli & Carrots)



WEDDING BUFFET MENU

SALAD

Garden Greens

with Cherry Tomatoes, Croutons & Balsamic Vinaigrette

ENTREES

(Select Two)

Stuffed Greek Chicken Breast

Haddock au Gratin

Chicken Cordon Bleu

Panko Encrusted Tilapia

Lemon Baked Chicken

Tenderloin Tips

Crab & Scallop Stuffed Flounder

Pasta Primavera

Penne a la Vodka

Penne Pesto with Pine Nuts

CARVING STATION

(Select One)

Top Round of Beef au Jus

Roasted Honey Ham with Apricot Glaze

Herb Crusted Roasted Turkey Breast with Cranberry Relish

Seared Pork Tenderloin with Apple-Demi Glaze

Slow Roasted Prime Rib au Jus (+ 3.95)

Tenderloin of Beef (+5.95)

Served with Warm Fresh Rolls & Condiments

ACCOMPANIMENTS - STARCH & VEGETABLES

(Select One Each)

Rice Pilaf

Sweet Potato Puree

Roasted Baby Red Bliss Potatoes

Garlic Mashed Potatoes

Sauteed Zucchini

Green Bean Almondine

Maple Honey Glazed Carrots

Vegetable Medley

(Cauliflower, Broccoli & Carrots)



WEDDING COCKTAIL RECEPTION

BUTLERED HORS D'OEUVRES

(Select Five)

Grilled Vegetable Skewers

An Assortment of grilled seasonal marinated vegetables

Teriyaki Chicken Skewers

Chicken Breast tossed with Teriyaki Sauce & Sesame Seeds

Grilled Chicken Satay

Grilled Chicken Breast with Thai peanut Dipping Sauce

Bruschetta

*Fresh Tomato, Basil, Olive Oil & Balsamic Vinegar
on top of Toasted Garlic Baguette*

Assorted Mini Quiche

Three Cheese, Florentine, Classic French and Mushroom

Mushroom Stuffed Phyllo

Sauteed Mushrooms wrapped in Phyllo

Gourmet Pizza

Thin Crust Pizza Squares topped with Mozzarella & Fresh Basil

Chicken Pot Stickers

with Asian Dipping Sauce

STATIONARY HORS D'OEUVRES

(Select one)

International and Domestic Cheese Display

Fresh Vegetable Crudité with Dips

CARVING STATION

(select one)

Top Round of Beef au Jus

Roasted Honey Ham with Apricot Glaze

Herb Crusted Roasted Turkey Breast with Cranberry Relish

Seared Pork Tenderloin with Apple Demi-Glaze

Slow Roasted Prime Rib au Jus (+ \$3.95)

Tenderloin of Beef (+ \$5.95)

Served with Warm Fresh Rolls & Condiments

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Hors d'oeuvres & Appetizers

DISPLAYS

Cheese Display with Cracker

\$60

Fresh Vegetable Crudite with Dip

\$60

Serves 25, add \$3.00 per person over 25

PLATTERS

(25 pieces per platter)

Cocktail Meatballs

Swedish or Marinara Sauce

\$45

Shrimp Cocktail

Chilled Jumbo Shrimp

with Housemade Cocktail Sauce

\$50

Bacon Wrapped Shrimp

Jumbo Shrimp wrapped in Bacon
and tossed in Chipotle Barbeque Sauce

\$60

Assorted Mini Quiche

Three Cheese, Florentine,
Classic French & Mushroom

\$40

Gourmet Pizza Squares

Thin Crust Pizza Squares topped with
Mozzarella & Fresh Basil toppings available

\$40

Bruschetta

Fresh Tomato & Basil with
Olive Oil, Balsamic Vinegar

Served with Toasted Garlic Baguettes

\$40

Mini Crab Cakes

with Remoulade or Cocktail Sauce

\$50

Vegetable Skewers

An assortment of Seasonal

Grilled Vegetables

\$40

Teriyaki Chicken Skewers

Chicken Breast tossed in Teriyaki
Sauce topped with Sesame Seeds

\$40

Bacon Wrapped Scallops

Sea Scallops wrapped in Bacon
and tossed in Balsamic Maple Glaze

\$60

Grilled Chicken Satay

Grilled Chicken Breasted
with Thai Peanut Dipping Sauce

\$40

Chicken Pot Stickers

Chicken filled Wonton
Dumplings with

Asian Dipping Sauce

\$45

Plus 8% Sales Tax & 20% Service Charge