## Welcome

#### CONGRATULATIONS!

Special occasions don't happen very often; that's what makes them special! So when that big day comes, you want to celebrate at The Sheraton Great Valley and we know how important your celebrations truly are. In addition, we know exactly how to make these occasions rewarding and memorable for all.

Please take a moment to look over our rehearsal dinner and morning after brunch options. You'll find a variety of choices, complemented by our knowledgeable & attentive staff/professionals whom are committed to creating the perfect event.

If you have any questions, please do not hesitate to contact me at 610-280-2095. Congratulations on your special occasion & welcome to The Sheraton Great Valley!

Amanda Strzempek





### **rehearsal** dinner menu

#### FIRST COURSE

#### **CHOICE OF ONE**

Soup: Wild Mushroom, Beef Barley, Escarole, Chicken Orzo, Minestrone, Cream of Broccoli

Salad with Plum Tomatoes, Cucumbers, Carrots and Balsamic Vinaigrette Dressing

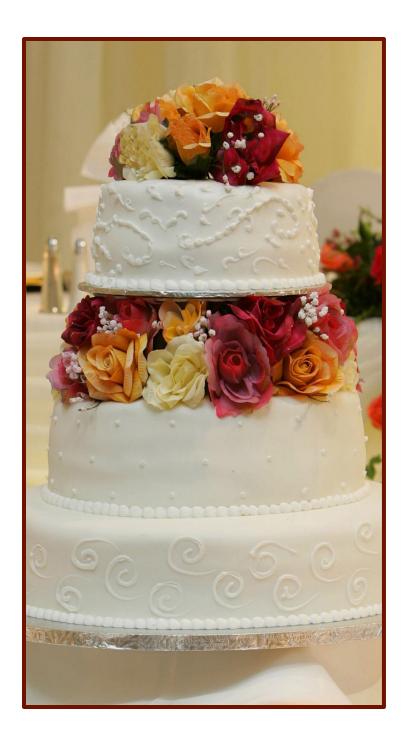
Fresh Seasonal Fruit and Berries

#### ENTRÉE

### CHOICE OF TWO SIT-DOWN PLATED CHOICE OF THREE BUFFET

All Entrées Served with Chef's Choice of Starch and Vegetable

Chicken Maison	Chicken Parmesan	Tri-Colored Tortellini
Inn Style Chicken	Tilapia Florentine	Vegetable Napoleon
Chicken Wellington	Baked Salmon	Eggplant Parmesan
Chicken Francaise	Salmon with Lemon Dill	Wild Mushroom Orzo Risotto
lerb Roasted Bone in		Veaetable Ratatouille



# **dessert** options

DESSERT CHOICE OF ONE

Carrot Cake

Chocolate Layer Cake

Tiramisu

Special Celebration Sheet Cake

#### **Viennese Display**

Assortment of cakes, pies, mini French pastries, Additional \$8.00 per person\*

#### **PRICING**

SIT-DOWN PLATED \$28.00 Per Person

BUFFET \$32.00 Per Person

\*Plus 6% Tax and 21% Service Charge

## the little extras



### "Blushing Bride" Cocktail

Peach Schnapps, Grenadine, Champagne \$3.50 Per Person\*

#### "Berry In Love" Cocktail

Passion Fruit Vodka, Cranberry Juice \$3.50 Per Person\*

#### **Traditional Crudités**

\$5.00 Per Person\*

#### Assorted Cheese Display

\$8.00 Per Person\*

#### Children's Meal

Available for Children
Ages of 4-12
Chicken Fingers with French
Fries or
Penne Pasta with Marinara
Sauce
\*\$15.00 Per Person

\*Plus 6% Tax and 21% Service Charge

# morning after options

## CONTINENTAL BREAKFAST

Assorted Chilled Juices to Include Orange,
Cranberry & Grapefruit
Assorted Muffins, Danishes, Bagels &
Cream Cheese
\*\$14.95 Per Person

Add Individual Fruit Yogurts served with Crunchy Granola Add \*\$2.00 Per Person

> Fresh Sliced Fruit Add \*\$3.00 Per Person



All Breakfast Buffets are Served with Freshly Brewed Regular & Decaffeinated Coffee, Assorted Black & Herbal Tea, Butter & Preserves



## WHITE HORSE TAVERN BREAKFAST BUFFET

Includes:

Freshly Brewed Coffee, Decaffeinated Coffee,
Herbal Tea, Iced Water
Freshly Squeezed Orange Juice, Grapefruit
Juice and Cranberry Juice
Fresh Sliced Fruit
Cold Cereals with Whole and Skim Milk
Fruit Yogurt Parfaits
Steel Cut Oatmeal
Scrambled Eggs
Bacon
Pork Sausage Links
French Toast with Maple Syrup
Home Fries
Breakfast Pastries and Assorted Toasted
Breads

if Guarantee is Less Add \$2 Per Person

Jams, Jellies, Sweet Whipped Butter \$20.95 Per Person •30 Person Minimum,

## **breakfast** final touches

Add a Chef Attended Action Station to Your Breakfast Buffet. Some Restrictions May apply.



#### OMELET STATION

Chef Prepared Made to Order Omelets.
Featuring Diced
Ham, Bacon, Fresh Peppers,
Mushrooms, Diced Tomato,
Spinach, Cheddar, Monterey Jack & Feta
Cheeses
\*\$8.95 Per Person

#### **ENHANCEMENTS**

Ham, Egg, and Cheese Sandwich \*\$5
Cheese Blintzes with Fruit Topping\*\$4
Cinnamon French Toast\*\$4
Scrambled Eggs\*\$3
Bacon\*\$3
Sausage \*\$3
Smoked Salmon Display \*\$9

\*\$125 Chef Attendant Fee

\*Plus 6% Tax and 21% Service Charge