

Piane's at the Phoenix

All Inclusive Menu Packages

All Menus Include:

Banquet Facility

*Five Hour Top Shelf * Full Open Bar*

Champagne Toast for All Guest

Hors d'Oeuvres Packages

Full Course Dinners or Lavish Buffets

Custom Wedding or Special Occasion Cakes, or a Variety of Mini Pastries

*Freshly Brewed Coffee * Decaf & Tea Station*

Quality China, Flatware & Glassware

Choice of Linens and Napkins in a wide variety of colors

Skirted and Decorated with Fresh Flowers & Greens Bridal and Specialty Tables

Experienced & Uniformed Staff with a Host or Hostess

Use of Bridal Suite

Centerpieces (Optional)

All menus' can be customized to your specific taste or budget.

Musical, Photo and Floral Referrals Available on Request

Package prices do not include Gratuity and Sales Tax

Piane's at the Phoenix

(610) 497-2361 or (302) 893-7568

Mailing address: 10 Marigold Way Bear, DE 19701

www.ballroomatthephoenix.com

Buffet #1

Stationed Hors d'oeuvres

Fresh Garden Vegetables with Piane's Five Star Dip
Variety of Imported Cheese's & Crackers
4 Cheese Fondue Suisse * Crab and Shrimp Parmesan
Artisan Breads for Dipping
- or -

Hand Served Hors d'oeuvres

Chef's Choice of:
4 Varieties of Premium hot Hors d'oeuvres

Choice of One

Sliced Prime Roast Beef with Gravy
Beef Roulade & Gravy with
(Sautéed Kennett Square Mushrooms)
Homemade Italian Meatballs & Marinara Sauce
Fresh Italian Sausage with Sautéed Peppers & Onions
Fresh or Smoked Polish Kielbasa & Sauerkraut

Choice of One

Roasted Herb Chicken
Stuffed Petite Boneless Chicken with Supreme Sauce
Fresh Roast Young Turkey with Savory Herb Dressing and Gravy
Roasted Porkette with Au Jus
Sliced Virginia Baked Ham with Honey Sauce

Choice of One

Rotini Pasta with Piane's Homemade Sauce
Fresh Baked Ziti
Rigatoni with Piane's Homemade Sauce
3 Cheese Ravioli with Rosé Sauce
Kugel (Sweet Custard & Noodle Casserole)

Choice of Two

Delmonico Potatoes (Potato, Onion & Cheese Casserole)
Creamy Whipped Potatoes (Garlic Optional)
Wild Rice Pilaf
Green Beans Almondine
Green Beans Marinara
Buttered Green Beans
Candied Baby Belgium Carrots
Buttered Corn
Garden Peas & Carrots

Choice of Two or Chef's Choice

Rainbow Pasta Salad with Sundried Tomatoes
Garden Tomato Salad with fresh Basil
Cucumber Salad * Creamy Cole Slaw * Applesauce

Relishes

Rolls & Butter
Freshly Brewed Coffee * Decaf & Tea Station

Buffet #2

Stationed Hors d'oeuvres

Fresh Garden Vegetables with Piane's Five Star Dip
Variety of Imported Cheese's & Crackers
4 Cheese Fondue Suisse * Crab and Shrimp Parmesan
Artisan Breads for Dipping
- and -

Hand Served Hors d'oeuvres

Chef's Choice of:
4 Varieties of Premium hot Hors d'oeuvres

Choice of One

Crisp Green Salad with House Dressing
Caesar Salad with Seasoned Croutons & Caesar Dressing

Choice of One

Hand Carved Prime Rib Au Jus
Delmonico Beef with Champignon Sauce and
(Sautéed Kennett Square Mushrooms)
Hand Carved New York Strip

Choice of One

Chicken Parmigiana
Chicken Florentine * Chicken Piccanté
Chicken Marsala with (Sautéed Kennett Square Mushrooms)
Roasted Porkette with Au Jus
Sliced Virginia Baked Ham with Honey Sauce

Choice of One

Tortellini Alfredo or Tortellini Marinara, Topped with
(Fresh Parsley & Grated Romano)
Piane's Own Baked Lasagna
Stuffed Shells
Homemade Italian Meatballs in Marinara Sauce
Fresh Italian Sausage, Sautéed Peppers & Onions
Fresh Polish Kielbasa & Sauerkraut

Choice of Two

Stuffed Bake Potatoes * Buttered Parsley New Potatoes
Imperial Baked Whipped Potatoes (Garlic Optional)
Wild Rice Pilaf
Delmonico Potatoes (Potato, Onion & Cheese Casserole)
Vegetable Medley in Season with Lemon Butter
Green Beans Almondine * Buttered Corn
Buttered Green Beans * Candied Baby Belgium Carrots
Broccoli & Cauliflower with Hollandaise Sauce
Broccoli Julian with a Special Topping
Garden Peas & Carrots

Choice of Three or Chef's Choice

Rainbow Pasta Salad with Sundried Tomatoes
Garden Tomato Salad with fresh Basil
Cucumber Salad * Creamy Cole Slaw
Applesauce * Carrot Salad

Relishes

Rolls & Butter
Freshly Brewed Coffee * Decaf & Tea Station

Buffet #3

Stationed Hors d'oeuvres

Fresh Garden Vegetables with Piane's Five Star Dip
Variety of Imported Cheese's & Crackers
4 Cheese Fondue Suisse * Crab and Shrimp Parmesan
Artisan Breads for Dipping
- and -

Hand Served Hors d'oeuvres

Chef's Choice of:
4 Varieties of Premium hot Hors d'oeuvres

Fresh Fruit Fantasia

Fresh Fruit Compote Topped with a Delicate Raspberry Crème Sauce

Choice of One

Crisp Green Salad with House Dressing
Caesar Salad with Seasoned Croutons & Caesar Dressing

Choice of One

Hand Carved Chateaubriand
Veal Oscar with Hollandaise Sauce
(Tender Veal Medallion with Jumbo Lump Crab & Asparagus)
Raque of Lamb with Mint Jelly
Angello Lamb

Choice of One

Chicken Oscar with Hollandaise Sauce
(Delicately Sautéed Chicken Breast with Jumbo Lump Crab & Asparagus)
Chicken Cordon Bleu
Chicken Millinaise

Choice of Two

Tortellini Alfredo or Marinara with Choice of Shrimp or Scallops
(Topped with Fresh Parsley & Grated Romano Cheese)
Lobster Ravioli with Sautéed Baby Shrimp Newburg Sauce
Seafood Newburg on a Bed of Rice
Baked Orange Roughy Champignon
Flounder Stuffed with Crab Imperial

Choice of Two

Stuffed Bake Potatoes * Buttered Parsley New Potatoes
Imperial Baked Whipped Potatoes (Garlic Optional)
Wild Rice Pilaf
Green Beans Angélique with Cinnamon Butter
Green Beans Almondine * Buttered Green Beans
Asparagus or Broccoli Hollandaise
Broccoli & Cauliflower with Hollandaise Sauce
Broccoli Julian with a Special Topping

Choice of Two Breads & Spreads

Banana Nut Bread * Pumpkin Bread
Zucchini Bread * Petite Poppy Seed Muffins
Petite Blueberry Muffins
& Flavored Whipped Butter

Relishes

Rolls & Butter
Freshly Brewed Coffee * Decaf & Tea Station

Dinner #1

Stationed Hors d'oeuvres

Fresh Garden Vegetables with Piane's Five Star Dip
Variety of Imported Cheese's & Crackers
4 Cheese Fondue Suisse * Crab and Shrimp Parmesan
Artisan Breads for Dipping
- or -

Hand Served Hors d'oeuvres

Chef's Choice of:
4 Varieties of Premium hot Hors d'oeuvres

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Crisp Garden Salad with House Dressing

-or-

Caesar Salad with Seasoned Croutons & Caesar Dressing

Choice of One

Beef Roulade & Gravy with Kennett Square Mushrooms
Stuffed Petite Boneless Chicken with Supreme Sauce
Chicken Cordon Bleu with Ham, Cheese & Valanté Sauce
London Broil with Au Jus

Choice of One

Roasted Red Bliss Potatoes
Delmonico Potatoes (Potato, Onion & Cheese Casserole)
Roasted Sweet Potatoes
Creamy Whipped Potatoes (Garlic Optional)
Wild Rice Pilaf

Choice of One

Butter Green Beans
Green Beans Almondine
Garden Pea's & Carrots
Candied Baby Belgium Carrots
Buttered Corn

Fresh Rolls & Sweet Butter

Freshly Brewed Coffee * Decaf & Tea Station

Dinner #2

Stationed Hors d'oeuvres

Fresh Garden Vegetables with Piane's Five Star Dip
Variety of Imported Cheese's & Crackers
4 Cheese Fondue Suisse * Crab and Shrimp Parmesan
Artisan Breads for Dipping
- or -

Hand Served Hors d'oeuvres

Chef's Choice of:
4 Varieties of Premium hot Hors d'oeuvres

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Crisp Garden Salad with House Dressing

-or-

Caesar Salad with Seasoned Croutons & Caesar Dressing

Choice of One

Prime Rib Au Jus with Kennett Square Mushrooms
Stuffed Breast of Chicken with Supreme Sauce
Chicken Marsala with Sautéed Kennett Square Mushrooms
Chicken Florentine
Broiled Salmon with Fresh Herb Lemon Butter

Choice of One

Stuffed Baked Potato
Buttered Parsley New Potatoes
Wild Rice Pilaf
Delmonico Potatoes (Potato, Onion & Cheese Casserole)

Choice of One

Buttered Green Beans
Green Beans Almondine
Broccoli Hollandaise
Broccoli & Cauliflower
Vegetable Medley in Season with Lemon Butter
Buttered Corn
Garden Peas & Carrots
Candied Baby Belgium Carrots

Fresh Rolls & Sweet Butter

Freshly Brewed Coffee * Decaf & Tea Station

Dinner #3

Stationed Hors d'oeuvres

Fresh Garden Vegetables with Piane's Five Star Dip
Variety of Imported Cheese's & Crackers
4 Cheese Fondue Suisse * Crab and Shrimp Parmesan
Artisan Breads for Dipping
- and -

Hand Served Hors d'oeuvres

Chef's Choice of:
4 Varieties of Premium hot Hors d'oeuvres

*

Fruit Fantasia

(Fresh Fruit Compote Topped with a Delicate Raspberry Crème Sauce)

Crisp Garden Salad with House Dressing

-or-

Caesar Salad with Seasoned Croutons & Caesar Dressing

Choice of One

Chateaubriand Champignon
Filet Mignon with Jumbo Sautéed Mushroom Cap
Veal Oscar (Tender Veal Medallion with Jumbo Lump Crab, Fresh
Asparagus & Hollandaise Sauce)
Seafood Newburg over Rice
Orange Roughy Champignon
Flounder Stuffed with Crab Imperial
Broiled Alaskan Salmon with Butter Dill Sauce
Queen Cut Prime Rib with Wild Mushrooms & Lobster Thermidor

Choice of One

Stuffed Baked Potato
Buttered Parsley New Potatoes
Wild Rice Pilaf

Choice of One

Green Beans Angélique with Cinnamon Butter
Green Beans Almondine
Asparagus or Broccoli Hollandaise
Broccoli Julian with Special Topping

Fresh Rolls & Sweet Butter

Freshly Brewed Coffee * Decaf & Tea Station