



The
STATE HOUSE INN

Pearl Buffet Package

All inclusive Pearl Buffet Package includes the following:

Tasting

One complimentary tasting geared toward your choices.

Beverages

Coffee and iced tea during dinner service

Bar Service

Five hours unlimited domestic beer, house wine and bar rental.

If guests exceed 100, a second bartender is required.

If guests exceed 200, a second rental bar is required.

Staff

Professional banquet manager, serving staff and one bartender

Complimentary Extras

On-site parking, bridal suite for one night, and discounted sleeping rooms for your guests

Rental Items and Set-Up

Includes tables, chairs, white linens, table glassware, china, flatware, one portable bar and thank you mints.

Your choice of (1) one buffet

Buffet 1

Brushchetta with vine ripe roma tomatoes
Cherry tomato BLT bites with bacon, chives and arugula
Crispy vegetable eggrolls with sweet and sour sauce

Panko crusted Dijon chicken breast
Baked pineapple and brown sugar ham
Herbed roasted red potatoes
Asparagus with white wine sauce
Italian chopped salad with 3 dressings
Fresh rolls and butter

Buffet 2

Fresh vegetable, fruit and cheese display
Bourbon glazed meatballs
Brushchetta with vine ripe roma tomatoes

Grilled marinated chicken breast
Baked honey ham
Garlic mashed redskin potatoes
Southern style green beans
Fresh garden salad
Fresh rolls and butter



Buffet 3

Miniature quiche filled with spinach and
crispy bacon
Crispy smoked salmon with asparagus and
herb cream cheese
Grilled vegetable platter with cucumber
yogurt

Pretzel crusted pork loin with stone ground
mustard cream sauce
Chicken stuffed with Prosciutto ham, Swiss
cheese and sage with mushroom sauce
Roasted garlic whipped potatoes
Sauté of squash, zucchini and herbs with
wine and garlic
Classic Caesar salad
Garlic seasoned rolls with butter

Buffet 4

Fresh vegetable, fruit and cheese display
Stuffed mushrooms
Spinach and artichoke Rangoon

Fire roasted pork loin w/pineapple salsa
Baked hand layered lasagna
Roasted herb and garlic potatoes
California blend of vegetables
Fresh garden salad
Fresh rolls and butter

Buffet 5

Fresh vegetable, fruit and cheese display
Mini quiche assortment
Bacon wrapped water chestnuts

America's cut pork chop
Smoked beef brisket
House cheddar cheesy potatoes
Medley of roasted corn and peppers
Barbocoa salad
Fresh rolls and butter

Buffet 6

Bruschetta with vine ripe Roma tomatoes
Portobello mushrooms stuffed with smoked
gouda and bacon
Soy scallion marinated chicken satay with
sesame wasabi

6 hour slow roasted prime rib of beef with
natural au jus and herbs
Grilled chicken breast with lemon rosemary
sauce
Potatoes au gratin
Green beans with bacon and blue cheese
Fresh garden salad
Fresh rolls and butter

20% service charge and applicable sales tax
will be applied.





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Ruby Package

All inclusive Ruby Package includes the following:

Served

Your Choice of (4) Hors D'Oeuvres

Mini quiche assortment
Bacon wrapped water chestnuts
Bourbon glazed meatballs
Spinach & artichoke ragoon
Mini chicken cordon blue
Mini crab cakes
Pork eggrolls w/sweet n sour sauce

Plated Dinner

Your Choice of (1) Salad

House salad with choice of dressing
Caesar salad

Your Choice of (2) Entrees

Baked honey ham
Grilled America's cut pork chop
Grilled marinated chicken breast
Baked hand layered lasagna
Fire grilled pork loin w/pineapple salsa
Smoked beef brisket

Your Choice of (2) Accompaniments

Mashed redskin potatoes
Roasted herb & garlic potatoes
House cheddar cheese potatoes
Seasoned baked potatoes
Twice baked potatoes
Roasted sweet corn & red peppers
Roasted corn & black bean fiesta
Malibu blend of vegetables
Glazed baby carrots
Southern style green beans

Includes Rolls

Cutting and Serving of Wedding Cake

Tasting

One complimentary tasting geared toward your choices.

Beverages

Coffee and iced tea during dinner service
Champagne toast

Bar Service

Five hours of open bar service with House brands
If guests exceed 100, a second bartender is required.
If guests exceed 200, a second rental bar is required.

Staff

Professional banquet manager, serving staff and one bartender

Complimentary Extras

On-site parking, bridal suite for one night, lounge rental for bridal shower and discounted sleeping rooms for your guests

Rental Items and Set-Up

Includes tables, chairs, white linens, table glassware, china, flatware, one portable bar and thank you mints.

20% service charge and applicable sales tax will be applied.





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Sapphire Package

All inclusive Sapphire Package includes the following:

Served

Your Choice of (4) Hors D'Oeuvres

Tomato basil brochette
Curry chicken salad and cucumber cup
Crab salad spoons
Prosciutto wrapped asparagus
Mozzarella pesto roulade with balsamic glaze
Shrimp cocktail
Spanikopita
Vegetarian eggrolls
Coconut shrimp
Chicken satay with peanut sauce
Meatball sliders
Chicken wings
Beef satay

Plated Dinner

Your Choice of (1) Salad

Whole romaine caesar salad
Baby spinach salad
Mixed green salad
Iceberg wedge

Your Choice of (2) Entrees

New York strip steak with blue cheese and
tumble weed onions
Coffee rubbed sirloin with onions and peppers
Cedar roasted salmon with brown butter
sauce
Chicken saltimbocca
Bone-in pork chop
Prime rib
Chicken alfredo
Chicken cordon bleu
Grilled vegetable stuffed pate a choux with
butternut squash cream
Blue corn fried chicken
Braised beef brisket

Your Choice of (2) Accompaniments

Wild rice pilaf
Horseradish mashed potatoes
Whipped chive potatoes
Roasted fingerling hash
Au Gratin potatoes
Au Poive potatoes
House roasted potatoes
Roasted red potatoes
Thyme roasted green top carrots
Blue cheese and bacon green beans
Aged cheddar jack potato cake
Asparagus risotto
Broccoli with morel cream
Creamed spinach
Fresh green beans w/vidalia onion vinaigrette
Grilled vegetable salad
Five spice roasted sweet potatoes

Includes Rolls

Cutting and Serving of Wedding Cake

Tasting

One complimentary tasting geared toward
your choices.

Beverages

Coffee and iced tea during dinner service
Champagne toast and premium red
& white wine
(placed on table)



Bar Service

Five hours of open bar service
with Premium brands

If guests exceed 100, a second bartender is required.

If guests exceed 200, a second rental bar is required.

Staff

Professional banquet manager, serving staff and one bartender

Complimentary Extras

On-site parking, bridal suite for one night,

lounge rental for bridal shower

and discounted sleeping rooms for your guests

Rental Items and Set-Up

Includes tables, chairs, white linens,

table glassware, china, flatware,

one portable bar and thank you mints.

20% service charge and applicable sales tax will be applied.





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Diamond Package

All inclusive Diamond Package includes the following:

Served

Your Choice of (4) Hors D'Oeuvres

Tomato basil brochette
Curry chicken salad and cucumber cup
Crab salad spoons
Prosciutto wrapped asparagus
Mozzarella pesto roulade with balsamic glaze
Shrimp cocktail
Spanikopita
Vegetarian egg rolls
Coconut shrimp
Chicken satay with peanut sauce
Meatball sliders
Chicken wings
Beef satay
Caramelized bacon
California rolls
Ahi tuna bites on crispy wonton
Crab cakes with curry mayo
Mini kobe burger
Goat cheese stuffed figs with pancetta

Served Dinner

Your Choice of (1) Salad

Poached pear Caesar with parmesan crackers
Goat cheese salad
Caprese salad
Watermelon and herb salad

Your Choice of (2) Entrees

Grilled vegetable stuffed pate a choux with butternut squash cream
Artichoke and spinach stuffed chicken breast with truffle oil
Halibut parmesan with buerre blanc
6 oz. fillet of beef with brandy chutney sauce
Cabernet infused lamb chops with mint gremalde

Crab cakes with hollandaise sauce
Shrimp and scallop risotto
Lobster ravioli
Potato encrusted salmon
Panko enrusted chicken with dijon cream sauce and red pepper coulis
Braised lamb shank with Michigan cherry demi-sauce
Rock lobster lasagna with spinach cream
Grilled portabello steak

Your Choice of (2) Accompaniments

Wild rice pilaf
Horseradish mashed potatoes
Whipped chive potatoes
Roasted fingerling hash
Au Gratin potatoes
Au Poive potatoes
House roasted potatoes
Roasted red potatoes
Thyme roasted green top carrots
Cornbread casserole
Blue cheese and bacon green beans
Aged cheddar jack potato cake
Asparagus risotto
Broccoli with morel cream
Creamed spinach
Fresh green beans w/vidalia onion vinaigrette
Five spice roasted sweet potatoes
Grilled vegetable salad
Lobster mashed potatoes
Mrel risotto
Purple fingerling potatoes
Coconut basmati rice with pineapple salsa
Yukon potato au gratin
Sweet potato ravioli



Includes Rolls
Cutting and Serving of Wedding Cake

Tasting

One complimentary tasting geared toward your choices.

Beverages

Coffee and iced tea during dinner service

Table served champagne toast

Table served premium red & white wine

Bar Service

Five hours of open bar service

with Top Shelf brands

If guests exceed 100, a second bartender is required.

If guests exceed 200, a second rental bar is required.

Staff

Professional banquet manager, serving staff
and one bartender

Complimentary Extras

On-site parking, bridal suite for one night,

lounge rental for bridal shower

and discounted sleeping rooms for your guests

Rental Items and Set-Up

Includes tables, chairs, white linens,

table glassware, china, flatware,

one portable bar and thank you mints.

20% service charge and applicable sales tax will be applied.

