



*The*  
**STATE HOUSE INN**

## *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 egg rolls 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

#### **Cutting and Serving of Wedding Cake**

#### **Beverages**

Coffee, iced tea and iced water  
Champagne toast

#### **Bar Service**

Four hours of open bar service  
with House brands

#### **Room Set-Up**

Complete set up of tables, chairs, bar(s),  
linens, china and glassware  
Thank you mints

#### **Staff**

Professional banquet manager,  
serving staff and bartender

#### **Complimentary Extras**

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

#### **Includes Rolls**

**Package Price per Person \$55**

**Room Rental - \$1,000 - Saturday  
-\$700 - Friday**

20% gratuity charge and sales tax  
will be applied.





## *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 egg rolls  
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

#### **Cutting and Serving of Wedding Cake**

#### **Bar Service**

Four hours of open bar service  
with Premium brands

#### **Room Set-up**

Complete set up of tables, chairs, bar(s),  
linens, china and glassware  
Choice of colored linen napkins  
Choice of centerpiece  
Thank you mints



**Staff**

Professional banquet manager, serving staff and bartender

**Complimentary Extras**

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

**Beverages**

Coffee, iced tea and iced water  
Table served champagne toast  
Table served premium red & white wine

**Package Price per Person \$65**

**Room Rental - \$1,000 - Saturday**

**-\$700 - Friday**

**Includes Rolls**

20% gratuity charge and 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 gratin  
Sweet potato ravioli



## **Cutting and Serving of Wedding Cake**

### **Bar Service**

Four hours of open bar service  
with Top Shelf brands

### **Room Set-Up**

Complete set up of tables, chairs, bar(s),  
linens, china and glassware  
Choice of colored linen napkins  
Choice of colored overlays  
Choice of centerpiece

### **Staff**

Professional banquet manager, serving staff  
and bartender

### **Complimentary Extras**

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

### **Beverages**

Coffee, iced tea and iced water  
Table served champagne toast  
Table served premium red & white wine

### **Package Price per Person \$75**

**Room Rental - \$1,000 - Saturday**

**-\$700 - Friday**

### **Includes Rolls**

20% gratuity charge and sales tax will be applied.





## *Pearl Buffet Package*

### **All inclusive Pearl Buffet Package includes the following:**

#### **Beverages**

Coffee, iced tea and iced water

#### **Bar Service**

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

#### **Room Set-Up**

Complete set up of tables, chairs, linens, china, and glassware.

Thank you mints

#### **Staff**

Professional banquet manager, serving staff and bartender

#### **Rehearsal Dinner**

Complimentary rehearsal dinner for (30) thirty

#### **Complimentary Extras**

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

#### **Your choice of (1) one buffet**

##### **Buffet 1**

Grilled marinated chicken breast

Bake honey ham

Garlic mashed redskin potatoes

Southern style green beans

Fresh garden salad

Rolls and butter

**All inclusive price \$30.00**

##### **Buffet 2**

Fire roasted pork loin w/ pineapple salsa

Baked hand layered lasagna

Roasted herb and garlic potatoes

California blend of vegetables

Fresh garden salad

Rolls and butter

**All inclusive price \$34.50**

##### **Buffet 3**

America's cut pork chop

Smoked beef brisket

House cheddar cheese potato casserole

Roasted corn and peppers

Barbocoa salad

Rolls and butter

**All inclusive price \$39.00**

##### **Buffet 4**

Horseradish encrusted prime rib

Oven roasted chicken breast stuffed with herb dressing

Seasoned baked potato

Malibu blend of vegetables

Fresh garden salad

Rolls and butter

**All inclusive price \$40.00**

