



TOLL HOUSE

WEDDING PACKAGE





TOLL HOUSE

Weddings at the Toll House

1-Hour Ceremony

4-Hour Reception

Private Event Space

2-Hour Host Bar

Cake Cutting

Dance Floor

Tables & Chairs

Linen & Glassware

Mirrors for the Center of the Table

Group Room Blocks Available



Silver Package

50 Person Minimum

COCKTAIL RECEPTION

Crudité Display

SALADS

(SELECT 1)

Mixed Greens, Feta Cheese, Cucumbers,
Tomatoes, Balsamic Vinaigrette

Caesar salad, Parmesan, Garlic Croutons, Caesar Dressing

Spinach, Cranberries, Almonds, Champagne Vinaigrette

Dinner Buffet

Includes Seasonal Vegetables, Dinner
Rolls, Butter, Coffee (Regular and Decaf)
Assorted Hot Teas and Iced Tea

ENTREES

(SELECT 2)

Roasted Salmon served with Lemon Saffron Rice

Roasted Chicken Breast with lemon caper Sause served with
Mashed Potatoes

Braised Short Ribs, Mashed Potatoes and Merlot Reduction (\$10 pp)

Chicken Masala with Mashed Potatoes

Butternut Squash Ravioli with Sage Brown Butter Cream Sauce and
Roasted Pumpkin Seeds

Grilled Vegetable , Mozzarella Cheese, Sweet Pepper Coulis

\$159 Reception /\$179 Ceremony & Reception Per Person

Gold Package

50 Person Minimum

COCKTAIL RECEPTION

Crudité Display

Imported Cheese Display

SALADS

(SELECT 1)

Mixed Greens, Feta Cheese, Cucumbers,
Tomatoes, Balsamic Vinaigrette

Caesar salad, Parmesan, Garlic Croutons, Caesar Dressing

Spinach, Cranberries, Almonds, Champagne Vinaigrette

Dinner Buffet

Includes Seasonal Vegetables, Dinner
Rolls, Butter, Coffee (Regular and Decaf)
Assorted Hot Teas and Iced Tea

ENTREES

(SELECT 3)

Roasted Salmon served with Lemon Saffron Rice

Roasted Chicken Breast with lemon caper Sause served with
Mashed Potatoes

Braised Short Ribs, Mashed Potatoes and Merlot Reduction (\$10 pp)

Chicken Masala with Mashed Potatoes

Butternut Squash Ravioli with Sage Brown Butter Cream Sauce and
Roasted Pumpkin Seeds

Grilled Vegetable, Mozzarella Cheese, Sweet Pepper Coulis

\$167 Reception / \$187 Ceremony & Reception Per Person

Platinum Package

50 Person Minimum

COCKTAIL RECEPTION

Charcuterie Board

Crudité Display

SALADS

(SELECT 1)

Mixed Greens, Feta Cheese, Cucumbers,
Tomatoes, Balsamic Vinaigrette

Caesar salad, Parmesan, Garlic Croutons, Caesar Dressing

Spinach, Cranberries, Almonds, Champagne Vinaigrette

Plated Dinner

Includes Seasonal Vegetables, Dinner
Rolls, Butter, Coffee (Regular and Decaf)
Assorted Hot Teas and Iced Tea

ENTREES

(SELECT 2)

Roasted Salmon, Served with Lemon Saffron Rice

Roasted Chicken Breast with lemon caper Sauce and Mashed
Potatoes

New York Strip with Green Onion Chimichurri served with Garlic
Potato Wedges (\$15 pp)

Chicken Masala served with Mashed Potatoes

Butternut Squash Ravioli with Sage Brown Butter Cream Sauce and
Roasted Pumpkin Seeds

Grilled Vegetable , Mozzarella Cheese, Sweet Pepper Coulis

\$186 Reception / \$206 Ceremony & Reception Per Person