



TOLL HOUSE

WEDDING PACKAGE  
2025





TOLL HOUSE

## Weddings at the Toll House

4-Hour Reception

Private Event Space

2-Hour Host Bar

Cake Cutting

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 Marsala with Mashed Potatoes

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

Grilled Vegetables , Mozzarella Cheese, Sweet Pepper Coulis

\$209 Reception /\$249 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

## ENTREES

(SELECT 3)

Roasted Salmon

Roasted Chicken Breast with lemon caper Sauce

Braised Short Ribs, w / Merlot Reduction (\$10/pp)

Chicken Marsala

Butternut Squash Ravioli w/ Sage Brown Butter Cream Sauce &  
Roasted Pumpkin Seeds

Grilled Vegetables, Mozzarella Cheese, Sweet Pepper Coulis

## ENTREES

(SELECT 2)

Mashed Potatoes

Lemon Saffron Rice

Roasted Vegetables

\$239 Reception / \$260 Ceremony & Reception Per Person

All prices are subject to a 25% service charge & 9.35% tax.



# 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

## Buffet 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 Sause and Mashed  
Potatoes

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

Chicken Marsala served with Mashed Potatoes

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

Grilled Vegetables , Mozzarella Cheese, Sweet Pepper Coulis

\$230 Reception / \$260 Ceremony & Reception Per Person