

Spring & Summer
April - August

Weddings By The James

Located inside the Holiday Inn, Downtown
100 Pine St. ● Williamsport, PA 17701 ● 570-327-8231
www.thejamesrestaurant.com

Thank you for considering the Holiday Inn for your reception. We understand how important it is to personalize your big day and our staff is dedicated to bringing your dream to life. Our sales staff work closely with you until you arrive for the reception to ensure perfection. We strive to provide unparalleled service, food, & dining. Experience fine dining from our award winning Executive Chef, Peter Daugherty and his team.

Our package includes a cocktail hour with hors d'oeuvres, wedding cake made by our in-house pastry chef, 2 hours of bar service, and a complimentary champagne toast. Let our staff take care of the details of setting up and decorating for you. We supply ivory linen, napkins and beautiful gold chiavari chairs with ivory cushions.

You will also receive a complimentary deluxe over night stay with champagne and chocolate covered strawberries.

Breakfast the following morning is available at
The James Restaurant.

Package pricing is provided, based on
your selections.

Please contact the sales office at
570-327-8231 to schedule an appointment.

Mors d'oeuvres

(Choose 4)

Poultry

- *Bacon Wrapped Chicken with ginger agrodolce*
- *Chinese Chicken Salad in a crispy wonton cup*
- *Chicken Souvlaki Skewer with a dill tzatziki sauce*
- *Indonesian Chicken Satay with peanut sauce*
- *Chicken Tinga Quesadilla topped with avocado crema*
- *Chicken Cordon Bleu with black garlic dijonaise*
- *Garlic Chicken Wing with cilantro-pistachio pesto*
- *Curry Chicken Salad on a raisin bread crostini*
- *Turkey-Shiitake kofta skewers*
- *Spiced Duck Liver Mousse in a chou pastry with sour cherry dipping sauce*
- *Duck Confit Egg Roll with a pineapple sweet chili sauce*
- *Duck Wonton with hoisin dipping sauce*
- *Duck Carnitas Tacos with a peach pico de gallo*
- *Tarragon Chicken Salad on a multigrain crostini*
- *Turkey Shiitake Kofta Skewers with harissa yogurt sauce*

Beef, Lamb, Pork

- *Lamb-Pistachio kofta skewer*
- *Vietnamese Beef Summer Roll with Napa cabbage, radish, mango and basil*
- *Beef Tartare served with quail egg on a crostini*
- *Beef Satay with a teriyaki glaze*
- *Spring Rolls*
- *Lamb & Rice Stuffed Grape Leaf*
- *Prosciutto, Mozzarella, Basil Pinwheel*
- *Hoisin Glazed Pork Belly with quick pickled vegetables, on a steam bun*
- *Prosciutto Wrapped Asparagus with sweet garlic aioli*
- *Petite Beef Wellington*
- *Sour Cherry Glazed Lamb Meatball*
- *Pork and Shrimp Meatball with orange ginger sauce*
- *Tacos De Cochinita - braised pork shoulder and pickled red onion*
- *Italian Sausage Stuffed Mushrooms*
- *Prosciutto, Spinach, and Mozzarella Stuffed Arancini*

Seafood

- *Lobster Wonton Rangoon*
- *Maryland Style Crab Cake with old bay*
- *Shrimp-Crab Cake with a creole remoulade*
- *Bacon Wrapped Scallop*
- *Tuna Ceviche with avocado, lime, ali amarillo and watermelon radish*
- *Peruvian Hamachi Ceviche with corn, sweet potato, and red onion*
- *Clams Casino*
- *Smoked Salmon with potato and golden beet latke topped with creme fraiche*
- *Shrimp Taco with a brussels sprout slaw and a lime crema*
- *Oysters Rockefeller*
- *Coconut Shrimp with pineapple sweet chili*
- *Shrimp Salad Vol-au-Vents*
- *White Bean Crostini with white anchovy sauce, red onion, pecorino and arugula*

Vegetarian

- *Fried Polenta with smoked tomato jam*
- *Compressed Watermelon Ceviche*
- *Eggplant Caponata with whipped ricotta on a multigrain crostini*
- *Heirloom Tomato Bruschetta with pesto and parmesan cheese on a baguette crostini*
- *Summer roll with shredded vegetables, rice paper and Thai peanut sauce*
- *Spinach Artichoke Beignet*
- *Mushroom and Jack Cheese Quesadilla*
- *Esquites Salad Shooter with roasted corn, chili, lime crema and cotjia cheese*
- *Roast Beets and Goat Cheese with hazelnut on a baguette crostini*
- *Brie and Roast Fig on a multigrain crostini*
- *Beer Battered Cippolini Onion Ring with harissa aioli*
- *Kale and Pumpkin Kibbeh*
- *Twice Baked Potatoes with chives and cheddar*
- *Crispy Smoked Mozzarella with marinara*

First Course

(Choose 1)

Salad

- Wedge Grape Tomato, Artisan Romaine, Applewood Smoked Bacon, with a Blue Cheese Buttermilk Dressing
- Baby Spinach, Asparagus, Crispy Prosciutto and Egg with a Tarragon Green Goddess Dressing
- Blackberry, Baby Kale, Toasted Almond and Goat Cheese with a Roasted Lemon Vinaigrette
- Watermelon Salad, Tomato, Pickled Red Onion, Arugula and Feta with an Oregano Vinaigrette
- Caprese Salad with Heirloom Tomato, Fresh Mozzarella, Black Pepper, Basil, Olive Oil & Balsamic
- Caesar Salad with Hearts of Romaine, Pecorino, Croutons, Oven Roasted Grape Tomato with a Caesar Dressing
- Corn and Tomato Salad, Croutons, Scallions, and Pecorino Cheese
- Mixed Greens with Avocado, Radish, Carrot, Sprouts, Peanuts, with a Carrot-lime Dressing
- Prosciutto and Melon Salad with Mixed Greens, Peppadew Peppers and a Mint-Basil Vinaigrette

Soup

- Italian Wedding
- Yellow Tomato Gazpacho with Creme Fraiche and Basil Oil
- White Eggplant Gazpacho with Tahini
- Corn Chowder, Roasted Poblano and Crab Relish
- Green Pea with Ginger Creme Fraiche and Croutons
- Classic Tomato Soup with Mini Grilled Cheese

Second Course

Poultry

- **Chicken Breast** with Sicilian kale stuffing finished with roasted chicken jus
- **Honey Garlic Chicken** with honey and garlic glaze
- **Dry Rub BBQ Chicken Thigh** with chipotle glaze and peach relish
- **Herb Roasted Chicken Breast** with curry soubise cream
- **French Cut Chicken Breast** with chorizo sausage and Basquaise sauce
- **Duck Breast a l'Orange** finished with a sauce Bigarade
- **Duck Breast** with green olive-golden raisin relish

Beef, Pork, Lamb

- **Bacon Wrapped Duroc Pork Loin** in Yuengling mustard sauce
- **Mojo Marinated Duroc Pork Shoulder** with natural juices
- **Lamb Chop** finished in a jalapeno white bean sauce
- **8 oz NY Strip Steak** in brandied peppercorn sauce
- **8 oz Teriyaki Short Rib** with pineapple relish
- **8 oz Filet of Beef** with bistro butter and pinot noir reduction
- **8 oz Sirloin** with whiskey sauce
- **8 oz Ancho Rubbed Flank Steak** with chimichurri sauce

Seafood

- **Grilled Swordfish** with cilantro pesto
- **Nori Crusted Salmon** in a lemongrass broth
- **Shrimp-Crab Cake** with tomato caper relish
- **Pistachio Mahi Mahi** with citrus butter sauce
- **Broiled Rockfish** with hazelnut romesco
- **Seared Scallops** with fennel & citrus salad finished with harissa infused oil

Vegetarian & Vegan

- **Broccoli Cavatappi Alfredo**
- **Goat Cheese Ravioli** with spinach & artichoke
- **Roasted Bell Pepper** stuffed with tomato, zucchini, olive, rice and feta
- **Vegan Lentil Meatballs** with coconut curry sauce
- **Crispy Vegan Quinoa Cakes**

Vegetable and Starch Accompaniments

- **Garlic Mashed Potatoes**
- **Herbed Roasted Potatoes**
- **Crispy Potato Pave** pressed together with garlic rosemary and thyme, sliced into slabs and pan fried
- **Creamy Scalloped Potatoes** with onions
- **Forbidden Rice** with ginger
- **Jasmine Rice**
- **Coconut Rice** cooked in coconut milk
- **Israeli Couscous** with red pepper, zucchini & herbs
- **Parmesan Risotto** cooked in onion chicken broth, finished with cheese

- **Grilled Asparagus**
- **Steamed Pacific Vegetable Medley** with herb butter
- **Summer Squash a la Grecque** cooked in a sauce of olive oil, lemon and seasonings
- **Sweet Corn Succotash** with red onion, edamame, grape tomatoes, basil
- **Green Beans** with caramelized onions
- **Steamed Broccoli** with garlic and butter
- **Roasted Carrots** tossed with honey, coriander and thyme
- **Twice Baked Potatoes** with cheddar and chives
- **Sugar Snap Peas** sauteed in sesame oil and garlic

Sauces & Preparations

Pork

Yuengling Beer Mustard Cream with whole grain mustard, shallots, beer and cream

Ginger Gastrique, a sweet and ginger sauce

Apple Cider Rosemary Jus

Mojo Verde, sour orange with cilantro, garlic, cumin and jalapeno

Duck

Green Olive-Golden Raisin Relish, sweet and bright and tangy relish containing onions and orange zest

Star Anise Black Cherry Sauce, brown sauce flavored with black cherries, scented with star anise with a splash of vinegar

Red Wine Cranberry Sauce, whole cranberries with mulling spices, red wine, maple syrup and orange
Sauce Bigarade, beef stock with orange

Fish

Lemongrass Broth, rich fish fumet infused with lemongrass and ginger

Coconut Curry made with shallots, garlic, thai green curry paste, lime juice and coconut milk

Hazelnut Romesco, tomato-based sauce made from nuts, peppers, garlic, toasted bread and vinegar

Miso Glaze, sweet sauce made from miso, sake and mirin

Brown Butter Almond Sauce, nuts toasted in brown butter with shallots, lemon and parsley

Sherry butter, made with sherry vinegar, fortified sherry wine and black pepper

Apple Cider Gastrique, sweet and sour glaze from reducing apple cider vinegar and apple cider

Citrus Beurre Blanc, butter sauce made with shallots and a mixture of citrus juice

Beef

Whiskey Sauce flavored with onions and Worcestershire sauce

Brandied Peppercorn Sauce with shallots, Green Peppercorns, and finished with cream

Bordelaise flavored with red wine, cracked pepper and shallot

Porcini Mushroom Sauce flavored with white wine with dry mustard

Chicken

Sauce Supreme, reduction of chicken broth, finished with cream and lemon

Lemongrass Chicken jus, chicken broth infused with ginger and lemongrass

Sauce Basquaise, bell pepper and onions cooked with Chorizo, smoked paprika, garlic, chicken broth and a splash of red wine vinegar

Mushroom and Black Garlic, chicken sauce infused with roasted mushrooms and aged black garlic

Bourbon Glaze, roasted chicken sauce flavored with dijon mustard, soy, worcestershire and bourbon

Lamb

Chimichurri, green herb sauce made with parsley, cilantro, garlic, oil and white vinegar

Jalapeno White Bean Sauce, mildly spicy made from beef broth thickened with white beans, flavored with onions, garlic, jalapeno and white wine

Syrah Sauce, natural braising juices infused with red wine and rosemary

Lemon Tahini Sauce, acidic sauce mellowed by rich nuttiness of sesame tahini

Extras

After Dinner Snacks

Fresh-Cut French Fry Bar - \$8 per person

Soft Pretzels - \$5 per person

Potato Chips w/ French Onion - \$4 per lb

Chicken Tenders with sauces- \$10 per person

Fried Bar- Jalapeno Poppers, Mozzarella Sticks
and Fried Pickles- \$10 per person

Signature drink - pricing based on selection

1 hour of house brand liquor - \$10 per person

1 Additional hour of open bar - \$10 per person

(package includes 2 hours of beer, wine, and soda)