



## BUFFET EVENT PACKAGES

\$45/PP	\$60/PP	\$80/PP	\$100/PP
3 Hors D'oeuvres or 1 small plate	4 Hors D'oeuvres or 1 small plate	5 Hors D'oeuvres or 2 small plate	5 Hors D'oeuvres or 2 small plate
1 Display	1 Display	1 Display	2 Display
2 Chicken/Pork/Pasta Options	2 CHICKEN/PORK	3 ENTRÉE options	3 ENTREE Options
2 Sides	1 BEEF/VEAL/PASTA Op- tions	1 PASTA Option	2 PASTA Option
1 Salad	2 Sides	3 Sides	3 Sides
	1 Salad	1 Salad	1 Salad

## HORS D'OEUVRES

Baked Brie and Balsamic Marinated Strawberry Puffs

Spanakopita

Asian Pork Meatballs

Smoked Crab Dip with Sourdough Crostini [c]

Seared Sesame Tuna on sushi rice cakes [c]

Asparagus and Asiago Quiche Bites

Smoked Sausage en croute

Prosciutto, Melon and aged provolone skewer [c]

Black Bean and Charred Corn Empanada

Award Winning Beer Mac 'n' Cheese Fritters

Tomato and Basil Bruschetta on crostini [c]

Roasted Mushroom and Tarragon Bruschetta [c]

Hoisin-Soy Chicken Skewers

Bacon wrapped scallops  
*with horseradish crema*

Spanish Shrimp Skewers  
*with tomato and olives [c]*

Moroccan Chicken Skewers  
*with tzatziki*

Crispy Four Cheese ravioli  
*with tomato sauce*

Lamb Skewers  
*with tzatziki, mint and tahini*

Vegetable Dumpling  
*with lemongrass dipping sauce*

Squash Rangoon  
*with sweet and sour sauce*

Potato Latkes  
*with salmon mousse and dill [c]*

## SMALL PLATES

Deviled Eggs

*with pimento and fried capers*

Shimpy's Pit BBQ Pork

*with Creamy slaw and Cheddar Crisps*

Bulgogi Beef Taco

*with broccoli slaw and crisp radish*

Nashville Hot Chicken and Waffle

*with blue cheese cream*

Mojo Pork and Mofungo

*with chicarrone crisp*

Spicy Spanish Shrimp

*with steamed rice and chive oil*

Moroccan Chicken

*on pomegranate cous-cous with tzatziki*

Roasted Pork Bangers

*with garlic mash and spinach*

"Fish and Chips" on Roasted Fingerling Potatoes

*with malt vinegar aioli*

Seared Scallop on Mediterranean Farro

Buffalo Cauliflower on Beer Mac and Cheese

# DISPLAYS

## SLICED FRUIT

Cantaloupe, Honeydew, Pineapple, Seasonal Stonefruit, Granny Smith Apples, and Seasonal Berries

## FRUIT AND CHEESE

Honeydew, Cantaloupe, Watermelon, Grapes, Seasonal Berries, Dried Cherries and Cranberries, White Cheddar, Pepperjack, Colby Jack, Swiss

## CHARCUTERIE

Assorted cured meats (*Salami, Pepperoni, Capicola and Soppressata*), Roasted Red Peppers, Mixed Marinated Olives, Pepperoncini, Marinated Vegetables (*artichokes, mushrooms and asparagus*), Roasted Garlic, Marinated Mozzarella, Crostini

## CRUDITE

Carrot, Celery, Red peppers, Cherry tomatoes, Broccoli, House-made Ranch Dipping sauce

## MEDITERRANEAN

Dolmas, Roasted Red Pepper Hummus, Tzatziki, Fresh Cucumbers, Roasted Garlic, Marinated Feta, Mixed Olives, Pita, Naan, Sesame Crackers

## INTERNATIONAL CHEESE AND MEAT

Brie, Porter Cheddar, Feta, Gorgonzola, Prosciutto, Spanish Chorizo, Giardiniera, Amarena Cherries, Fresh Fruit and Mixed Nuts

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# SALADS

## CAESAR

Romaine lettuce, shaved parmesan, garlic croutons, creamy ceasar dressing

## SPRING MIX

Mesclun greens, shaved carrots, cucumbers, cherry tomatoes, honey-balsamic dressing

## SPINACH

Marinated strawberries, goat cheese crumbles, toasted pecans, citrus vinaigrette

## ARUGULA AND BLEU

Baby arugula, gorgonzola crumbles, Candied walnuts, dried cherries, spiced cider vinaigrette

## AVOCADO AND ORANGE

Iceberg and romaine lettuce, shredded carrots, radish, roasted tomato filets, orange-ginger dressing

## CHEF'S SEASONAL

Preparation of greens topped with seasonal vegetables and choice of dressing



# ENTREES

## CHICKEN AND PORK

Chicken Parmigiana

Chicken Marsala

Pork Loin Picatta

Italian Sausage and Peppers  
*(hot or mild)*

Pit BBQ Chicken Thigh

Pit BBQ Pulled Pork

Tandoori Chicken

Nashville Hot Fried Chicken

Roasted Tomato and Goat Cheese  
Chicken Breast

Herb Roasted Pork Tenderloin

## SEAFOOD

Maryland Style Crabcakes

Char-Grilled Salmon

Butter-Poached Haddock

Crab Stuffed Flounder

## BEEF AND VEAL

Gaucha Steak

*with Chimmichurri*

Chipotle Meatloaf

Braised Short Rib

Veal Saltimbocca

Meatballs in marinara

## PASTA

Pesto Tortellini

Seasonal Vegetable Lasagna

Bolognese Lasagna

Linguini Arrabiata

Brown Butter and Herb Gnocchi

Roasted Garlic Shrimp Scampi

Crab Gravy Spaghetti

Tortelloni Alfredo



## SIDES



Rosemary Roasted Red Potatoes

Smoked Paprika Potato Hash

Roasted Garlic Whipped Potatoes

Roasted Sweet Potatoes

Jeweled CousCous

Rice Pilaf Steamed Broccoli

Roasted Cauliflower

Sautéed Asparagus

Green Beans Almandine

Seasonal Vegetables

Honey Glazed Carrots

## DESSERT AND COFFEE SERVICE

All packages include freshly brewed coffees, assorted teas  
and one of the following dessert displays

### COOKIES AND MILK

Chocolate chip, oatmeal raisin, and sugar cookies with a variety of milk  
and sweet creams

### CUPCAKE TOWERS

Assortment of cupcakes from **The Baker of Buffington (Downingtown,  
PA)**

### WARM BREAD PUDDING

Rich and creamy bread pudding flambe with brandy and served with Va-

### CONSIDERATIONS

All packages require a minimum of 50 people

Buffet packages include all chaffer rentals and service  
utensils.

All packages are subject to PA Sales tax of 6%

Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of foodborne ill-  
ness