



BUFFET EVENT PACKAGES

\$65/PP
 4 Hors D'oeuvres
 or 1 small plate
 1 Display
 2 CHICKEN/PORK
 1 BEEF/VEAL/PASTA Options
 2 Sides
 1 Salad

\$85/PP
 5 Hors D'oeuvres
 or 2 small plate
 1 Display
 3 ENTRÉE options
 1 PASTA Option
 3 Sides
 1 Salad

\$110/PP
 5 Hors D'oeuvres
 or 2 small plate
 2 Display
 3 ENTREE Options
 2 PASTA Option
 3 Sides
 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 chiccarrone 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

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 **Sweet Cakes (Oxford, PA)**

WARM BREAD PUDDING

Rich and creamy bread pudding flambe with brandy and
served with Vanilla Ice Cream

PREMIUM DESSERT PACKAGES AVAILABLE UPON REQUEST

CONSIDERATIONS

All packages require a minimum of 40 people

All buffet packages include rental of metal chafers, service
ware, salad bowls and appetizer platters

Premium table setting options available at additional cost

Choosing a small plate option will require a dedicated server

All packages are subject to PA Sales tax of 6%

All packages include 15% service charge

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