



WEDDING BUFFET PACKAGES

\$40/PP	\$60/PP	\$80/PP	\$100/PP
3 Hors D'oeuvres or 1 small plate 1 Display	4 Hors D'oeuvres or 1 small plate 1 Display	5 Hors D'oeuvres or 2 small plate 1 Display	5 Hors D'oeuvres or 2 small plate 2 Display
2 CHICKEN/PORK/ PASTA Options	2 CHICKEN/PORK 1 BEEF/VEAL/PASTA Options	3 ENTRÉE options 1 PASTA Option	3 ENTREE Options 2 PASTA Option
2 Sides 1 Salad	2 Sides 1 Salad	3 Sides 1 Salad	3 Sides 1 Salad

Hors D'oeuvres

Hoisin-Soy Chicken Skewers w/ teriyaki glaze
 Baked Brie and Balsamic Marinated Strawberry Puffs
 Spanakopita
 Asian Pork Meatballs
 [c] Smoked Crab Dip with Sourdough Crostini
 Vegetable Dumpling w/ lemongrass dipping sauce
 Squash Rangoon w/ sweet and sour sauce
 [c] Potato Latkes w/ salmon mousse and dill
 [c] Seared Sesame Tuna on sushi rice cakes
 Asparagus and Asiago Quiche Bites
 Bacon wrapped scallops w/ horseradish crema

Moroccan Chicken Skewers w/ tzatziki
 Smoked Sausage en crouete
 [c] Spanish Shrimp Skewers w/ tomato and olives
 [c] Prosciutto, Melon and aged provolone skewer
 Black Bean and Charred Corn Empanada
 Award Winning Beer Mac 'n' Cheese Fritters
 [c] Tomato and Basil Bruschetta on crostini
 [c] Roasted Mushroom and Tarragon Bruschetta
 Crispy Four Cheese ravioli w/ tom sauce
 Lamb Skewers w/ tzatziki, mint and tahini

Small Plates

Deviled Eggs w/ pimento and fried capers
 Shimpy's Pit BBQ Pork w/ Creamy slaw and Cheddar Crisps
 Bulgogi Beef Taco w broccoli slaw and crisp radish
 Nashville Hot Chicken and waffle w/ blue cheese cream
 Mojo Pork and Mofungo with chicarrone crisp
 Spicy Spanish Shrimp w/ steamed rice and chive oil

Moroccan Chicken on pomegranate cous-cous w/ tzatziki
 Seared Scallop on Mediterranean Farro
 Buffalo Cauliflower on Beer Mac and Cheese
 Roasted Pork Bangers, garlic mash and spinach
 "Fish and Chips" Beer Battered Cod on Roasted
 Fingerling Potatoes with malt vinegar aioli

Displays

Sliced Fruit

Cantaloupe, Honeydew, Pineapple, Seasonal Stonefruit, Granny Smith Apples, 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 The Baker of Buffington (Downingtown, PA)

Warm Bread Pudding

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

Upgrades to our dessert packages can be arranged. Ask about all our offerings and we will send you a full dessert menu.



****All orders require a minimum of 40 people**

****Prices Effective 4/13/21 and are subject to change without notice**

****Deliveries are subject to a delivery fee**

****All packages include rentals of basic metal chafing dishes and serving utensils**

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