

Christine Marie's Catering

610-358-0252

Wedding Celebration

Staff arrival 2:30 for set up

Guests arrive 5:30

5:15 valet service parks cars

5:30 Bar and Hors_D'ouvres Station open (set up under a tent)

Wedding Menu

Stationary Hors D'ouvres

Assorted fresh vegetables and dip

Crostini topped with tomato basil bruschetta

Chicken mozzarella sundried tomato roulades skewered sundried tomato sauce

Ratatouille Spoons topped with fresh mozzarella

6:00 Butler Hors D'ouvres

Pan Seared Scallops on a bed of orange glazed spinach served on a spoon(chilled)

Lemon Pepper Shrimp wrapped in Bacon

Sweet potato and apple latkes with apple butter sour cream

Beef Sate with chipotle mayo

Mini burger sliders with caramelized onions and crumbles saga blue

First Course Served in the tent

Salad and Bread Course (assorted breads basket)

Traditional Caesar Salad served to guests in the tent (plated)

Dinner Buffet

Chicken Picante with lemon and caper sauce

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Roast Hanger Steak Carved on the buffet served with au jus and horseradish cream

Penne Prima vera, broccoli, carrots, peppers, mushrooms, pesto vegetable broth

(some noodle left plain for kids meals)

Mosaic of roasted/grilled vegetables

Green Bean and red pepper salad with a light vinaigrette

Kids meal chicken tenders, plain noodles, carrots sticks and apple sauce served to the children at their tables

Dessert

Chocolate cake with chocolate frosting –Grooms Cake

Assorted cupcakes –flavors to be determined

Asst mini desserts (TBD)

Sliced Fruit Mosaic

Coffee, Iced Coffee and Tea Station

For the bar Iced tea, fruit infused water