

## Sample Menus

### BREAKFAST WITH OMELET STATION (Chef Required)

Omelets prepared by Chef at buffet with fillings: cheese, mushrooms, asparagus, peppers, onions, and ham

Scrambled Eggs Egg Strata: egg, bread and milk blended with savory ingredients topped with cheese and baked golden brown

Hash Brown Potatoes Breakfast Sausages, Bacon, Scrapple, Pork Roll

Pancakes, plain, banana, or apple or wheat syrup and whipped butter

Fresh Luau Fruit Salad

Assorted fresh baked breakfast breads or Danish or bagels

or

Assorted muffins: banana, cranberry, bran, raisin, apple cream cheese and butter

Paper Products

choice of juices: orange, cranberry, apple

Coffee, and Tea Station \$15.00 plus staff \$30.00 an hour per staff 6 hour minimum

**Staffing must be provided for omelet station**

### Spring Wedding

*3:00 Guests arrive for Reception*

#### **Stationary Hors D'ouvres**

Crudités of vegetables and dip set up in cabbage leaves and grapevine baskets Spinach dip served in a bread boule with bread cubes and crackers

## **Butlered Hors D'ouvres**

Skewered tuna cubes coated with black and white sesame seeds, soy wasabi dipping sauce

Chicken sate with Indonesian peanut sauce

Bite size Maryland crab cakes with Chesapeake bay sauce

Potato Latkes served with sour cream and apple sauce

Asian duck rolls, crepes filled with duck

Crostini topped with olive tapenade, fresh mozzarella and julienne roasted peppers

***Stationary Hors D'ouvres will be served from 4 - 5:30***

***Butlered Hors D'ouvres will be served from 4:15 - 5:30***

***Guests will be seated at 5:30 5:45 wine will be offered to the guests at the tables Bride and Groom will be announced and seated***

***Toasting and Grace will by 6:00***

***Plated Salad served at 6:00***

Assorted leafy lettuces and spring mix, Belgium endive, grilled pears, gorgonzola cheese, toasted walnuts, citrus vinaigrette

Bread Basket and plate of butter

***Dinner Buffet at 6:15***

Breast of chicken with sausage , cornbread filling, Rosemary Sauce

Tenderloin of Beef carved on the buffet, roasted medium rare, served with Demi glace

Broiled Mahi filet, stopped with shrimp and bay scallops, citrus butter,

Peach and Pepper salsa on the side

Kansas rice medley, wild rice, red rice, kinio ,etc

White corn on the cob half ears, with butter

Asparagus with shallot butter

Oven roasted potatoes with fresh rosemary

### **Dessert at 8:30**

Wedding Cake provided by the client

Served for dessert with fresh fruit and sorbet( wild berry)

Coffee, Decaf, Tea served at the guest tables following dinner

Bar Service includes fresh brewed iced tea, lemon aid, ice water, ice for water glasses

Bartender will serve clients' beer, wine, soda

### **Station Event**

#### **Cheese and Vegetable Station**

Assorted wine friendly cheese display to include, havarti, brie, smoked gouda, mild cheddar and crackers, grapes and strawberries

Crudite of vegetables and fresh herb dip

#### **Butlered Hors D'ouvres**

Grilled vegetable roll ups Shrimp wrapped in bacon

Chicken sate with Indonesian peanut sauce

### **Station Two**

#### **Stir Fry Station:**

Shrimp, Chicken, or Beef stir fry with, carrots, water chestnuts, mushrooms, peppers, scallions

Jasmine Rice

Asian noodle salad with snow peas, carrots, scallions, soy sesame vinaigrette

Mixed green salad with mandarin oranges, almonds, and croutons

Assorted rolls and butter

### **Station Three**

Assorted mini pastries, expresso brownies, pumpkin pecan pie, mini cheesecakes

Coffee, Decaf Tea

### **Holiday Open House Station One**

Crudite of Vegetables and Spinach Dip served in a bread boule with chunks of bread

Assorted Domestic and Imported Cheese and crackers with grapes

### **Station Two**

Carved top Round of beef or Honey glazed Montreal seasoned Grilled Flank Steak carved on the buffet and served with au jus

Fresh Roasted Turkey breast carved on the buffet served with honey mustard rosemary sauce

Country Style Roasted Garlic Mashed Potatoes

Artesian Lettuces strawberries blue cheese crumbles  
toasted almonds

chocolate balsamic vinaigrette

Ciabatta Rolls

**Dessert Station**

Assorted mini desserts such as espresso brownies, pecan tarts, cheesecakes, mini tira misu

Holiday Cookies

Coffee Decaf, Tea

**GRADUATION PARTY**

**People's Choice Menu**, this section of the menu is designed for those with a more relaxed style party and a smaller budget. A pound of food per person is generally plenty.

Entree Options 5 pound minimum

ROAST BEEF, OR ROAST PORK, (au jus and horseradish included)

\$10.75 PER POUND

FRESH ROASTED BREAST OF TURKEY WITH HONEY MUSTARD ROSEMARY GLAZE

\$10.75 PER POUND

BREAST OF CHICKEN SERVED COLD, PREVIOUSLY MARINATED IN ORANGE HONEY , SERVED WITH LEAFY LETTUCE, SLICED TOMATOES, ROLLS AND HERB MAYONNAISE

\$5.50 PER PERSON

BREAST OF CHICKEN SEASONED WITH JAMAICAN CARIBBEAN JERK SEASONING OR BASIL AND

**GARLIC , DISPLAYED , SLICED ON PLATTERS OR YOU MAY CHOOSE TO SERVE THIS ITEM HOT \$4.00 PER PERSON 4 oz. portion**

**CURRIED CHICKEN SALAD WITH GRAPES AND WALNUTS \$8.25 PER POUND**

**HOMEMADE MEATBALLS, AND TOMATO SAUCE, AND PARMESAN CHEESE \$7.00 PER POUND SWEET ITALIAN SAUSAGE AND PEPPERS WITH ONIONS AND TOMATO SAUCE \$8.50 PER POUND VEAL SCALLOPINE \$10.50 PER POUND**

**Rolls 6 oz. LONG SUB ROLLS \$3.80 a dozen**

**Torta Rolls \$6.00 per dozen**

**CATER KAISER ROLLS \$4.50 per dozen ITALIAN**

**PISTELS \$3.50 per dozen CIABATTA ROLLS \$5.50**

**Starches 5 pound minimum**

**TRADITIONAL PENNSYLVANIA DUTCH POTATO SALAD \$6.50 PER POUND**

**RED BLISS POTATOES AND FRESH GREEN BEANS WITH TARRAGON, RED PEPPERS, AND SCALLIONS SERVE HOT OR COLD \$7.50 PER POUND**

**GERMAN POTATO SALAD WITH ONION , VINEGAR AND BACON DRESSING \$7.50 PER POUND**

**RICE PILAF SALAD WITH PEAS AND ASPARAGUS AND MUSHROOMS \$6.00 PER POUND**

**CAJUN STYLE RICE WITH KIDNEY BEANS AND TOMATO AND CORN AND HERBS \$6.25 PER POUND**

**TRADITIONAL CREAMY COLESLAW \$3.50 PER POUND**

**FIESTA MEXICAN STYLE COLESLAW CABBAGE, PEPPERS, CUCUMBERS, CARROTS, SCALLIONS, SWEET AND SOUR VINAIGRETTE \$5.00 PER POUND**

**TRADITIONAL CAESAR SALAD WITH CROUTONS  
\$4.50 per person MINIMUM OF 20**

**MIXED SEASONAL GREENS WITH ORANGE  
VINAIGRETTE AND MANDARIN ORANGES AND  
TOASTED WALNUTS \$3.75per person**

### **Cold Pasta Selection**

#### **5 pound minimum**

**CHEESE TORTALINI SALAD WITH  
CARROTS,BROCCOLI, PEPPERS, SCALLIONS AND  
BASIL VINAIGRETTE \$9.00 PER POUND**

**CAPPELLINI SALAD WITH TOMATOES ZUCCHINI  
,PINENUTS AND FETA CHEESE(OPTION) \$6.00 PER  
POUND**

**TRICOLORED SPIRELLI SALAD WITH BROCCOLI AND  
CARROTS , SCALLIONS AND HERB VINAIGRETTE  
\$7.00 PER POUND**

**SHRIMP AND PASTA , LINGUINE WITH SHRIMP,  
ASPARAGUS, SUNDRIED TOMATOES IN A LEMON  
GARLIC SAUCE \$9.00 PER POUND**

**TRICOLORED TORTELLINI PASTA, TRICOLORED  
PEPPER STRIPS, BLACK OLIVES TOSSED WITH  
FRESH HERBS AND OLIVE OIL \$9.00 PER POUND**

**COUS COUS WITH RAISINS, APPLES, AND WALNUTS  
WITH CURRY \$4.50 PER POUND**

**CALIFORNIA PASTA , BOWTIE PASTA , TRICOLORED  
PEPPERS, TOMATO, BROCCOLI, BLACK OLIVES,**

**LEMON HONEY MUSTARD VINAIGRETTE \$7.50 PER POUND**

**MINI CHEESE RAVIOLI SALAD WITH SUNDRIED TOMATOES FRESH BASIL., PEPPERS, PESTO VINAIGRETTE \$8.50 PER POUND**

**ORIENTAL WHOLE-WHEAT NOODLE SALAD WITH CHICKEN , ASPARAGUS, SCALLIONS, JULIENNE CARROTS, SESAME SEEDS AND ORIENTAL VINAIGRETTE \$9.50 PER POUND**

**WITH OUT CHICKEN \$6.50 PER POUND**

**SEAFOOD AND SHELLS, SHRIMP, SCALLOPS, SMALL PASTA SHELLS, ROASTED RED PEPPERS, SWEET RED ONIONS, FRESH HERBS, LEMON AND OLIVE OIL \$9.00 PER POUND**

**MACARONI SALAD , ELBOW MACARONI, CARROTS, CELERY , SCALLIONS, MAYONNAISE AND SEASONINGS \$6.50 PER POUND**

**HOT PASTA DISHES, BAKED ZITI , RED OR WHITE LASAGNA OR STUFFED SHELLS \$30.00 PER 1/2 PAN**

**PASTA PRIMA VERA, CHOICE OF FUSILLI, TRICOLORED ROTINI, FETTUCINI, AND PENNE, WITH BROCCOLI, CAULIFLOWER, CARROTS, PEPPERS, SQUASH AND PEAS, TOSSED IN AN ALFREDO CREAM SAUCE \$8.75 PER POUND**

**PENNE PUTTANESCA, PENNE TOSSED WITH MARINARA, BLACK OLIVES, CAPERS, ONIONS, AND ANCHOVIES \$8.75 PER POUND**



**PENNE, WITH LEMON CHICKEN , ASPARAGUS AND A PESTO CREAM SAUCE \$9.75 PER POUND**

**TRICOLORED TORTALINI WITH SUNDRIED TOMATO, GRILLED PORTABELLO MUSHROOMS, VODKA AND HERB BECHAMEL SAUCE \$8.75 PER POUND**

### **Dessert**

**DECORATED LAYERED BIRTHDAY CAKE YELLOW OR CHOCOLATE CAKE WITH BUTTERCREAM FROSTING AND STRAWBERRY FILLING \$75.00 FOR 50 PEOPLE**

**COOKIES CHOCOLATE CHIP, OATMEAL RAISIN, WALNUT, BISCOTTI, BUTTER COOKIES, PECAN, PEANUT BUTTER \$6.00 PER POUND**