WGC

Weddings · Gatherings · Corporate Functions

Catering for all occasions

717.448.6573 • WGCCATERER.COM • WGCCATERING@YAHOO.COM

Wedding Packages

Distinguished Elegance

Appetizer Selection:

- Coconut Shrimp
  paired with a tropical dipping sauce
- Individual Shrimp Cocktail
  with a spicy red sauce
- Caribbean Shrimp Skewer
- Bacon Wrapped Shrimp
- Miniature Crab Ball Cocktail
- Bacon Wrapped Scallops
- Bacon Wrapped Cheese & Potato
  stuffed pierogie
- Warm Spinach Balls
- Bruschetta with Toasted Points
- Our Signature Meatballs
  in our secret sauce
- Kilted Sausage
- Spinach & Artichoke Parmesan Dip
  with toasted points

Sides Selection:

- Asparagus Marinated for
  6 Hours & Grilled
- Seafood Melody Pasta
- Rosemary Fingerling Potatoes
- Golden Yukon Bacon
  Cheddar Mashed Potatoes
- Golden Yukon Mashed Potatoes
- Garlic Red Skin Mashed Potatoes
- Green Bean Almondine
- Rice Pilaf
- Customized Vegetable Scampi
- Vegetable Medley

Main Entree Selection:

- Cranberry Glazed Salmon
- Seasoned Grilled to
  perfection salmon
- Filet Chesapeake: Beef Filet
  topped with our Signature
  Lump Crab Cake & topped
  with a beef reduction sauce
- Dijon Salmon
- Chicken Picatta
- Crab Cakes
- Italian Chicken: Chicken Breast
  marinated in our handmade marinade
- Lemon Pepper Chicken
- Carved Sirloin: Complete with
  carver & demi glaze sauce
  to be drizzled
- Chicken Marsala

Includes linens, china, glassware, flatware, service staff, set up, wait-staff, liability insurance, cake cutting, trash removal, tear down, clean up, delivery, ice, 3 soft drinks, iced tea, lemonade, coffee, assorted hot teas, etc.

Package Pricing

$82.95 - $88.99 per head

6% sales tax + 18% gratuity + venue fee if applicable