

Social Catering

by

ALEXANDER
CATERING COMPANY



2026 Menus & Packages

Getting Started

Planning an event can be overwhelming with choices - here are some simple steps to follow as you navigate our menus.



- 1** Browse our menus - we offer appetizer packages, buffet options, grazing tables, stations and more. Some food options include or require staffing, others do not.
- 2** Depending on your menu - decide whether you would like a serviced event or a pick up/hot delivery option. We have a \$750 minimum for hot food delivery and set up. You may also choose to pick up directly from our shop.
- 3** Decide if you may require bar services and/or rentals (chairs, tables, linens, service ware).
- 4** Call us, email, or submit a form on our website with your date, estimated number of guests, venue, and your menu selections. Please let us know if you may require staffing, rentals, and bar services. We will send you a **proposal** and contact you to discuss any questions or additional needs.

We are here to help - please don't hesitate to reach out if you need help creating a menu or answering questions regarding all things event related.

Appetizer Packages

Appetizer packages include serviceware. Service packages available at a minimum of 4 hours of time including set up/breakdown.

\$12/pp	\$15/pp	\$20/pp
3 Hors D'ouerves	5 Hors D'ouerves	7 Hors D'ouerves

Featured Hors D'oeuvres

Southern Fried Chicken Skewers <i>hot honey drizzle</i>	Bacon wrapped scallops <i>horseradish crema</i>	Lamb Skewers <i>Tzatziki, mint and Tahini</i>
Lamb Lollipops +\$2pp	Moroccan Chicken Skewers <i>Tzatziki</i>	Aloo Gobi Spring Roll <i>mint Riata dipping sauce</i>
Asian Pork Meatballs	<i>Spanish Shrimp Skewers</i> <i>roasted tomatoes</i>	Prosciutto wrapped Dates <i>gorgonzola stuffed</i>
Smoked Crab Dip <i>sourdough crostini</i>	Award Winning Beer Mac 'n' Cheese Fritters	Seared Sesame Tuna <i>wonton crisp with Wicame salad</i>
Vegetable Dumpling <i>lemongrass dipping sauce</i>	Tomato and Basil Bruschetta	Asparagus and Asiago Quiche Bites
Pastrami Rueben Eggroll	Spanakopita	Street Corn Phyllo Cup <i>Tajin and Cotija</i>

Seasonal Hors D'oeuvres

Fall-Winter

Maple Pumpkin Bisque Shooter
Cinnamon crema

Crispy Seared Porkbelly
Kimchi slaw

Sweet Potato Flatbread
Asiago & fresh herbs

Baked Brie and Stewed Apple Puffs

Apple & Dried Cherry Stuffing Fritter

Rosemary Roasted Butternut Squash Spoon
Buratta

Braised Short Rib
crispy fried potato

Spring-Summer

Baked Brie & Balsamic marinated strawberry puffs

Cucumber Watermelon Spoon
Tajin & Feta

Shrimp Cocktail Shooter
spicy Sriracha sauce

Asparagus & Carmelized Onion Flatbread
roasted garlic & aged cheddar

Heirloom Tomato Caprese Salad
fresh Mozzarella & Basil

Roasted Corn Bique Shooter
buttered lobster

Grilled Peach Pork BBQ Spring Rolls

Display Platters

Fruit and Cheese

\$52/96

Honeydew, Cantaloupe, Pineapple, Grapes, Seasonal Berries, Dried Fruit, Cheddar, Pepper jack, Colby Jack, Swiss

Charcuterie

\$75/135

Assorted cured meats, fresh and marinated vegetables, hard and soft cheeses, dried fruit, crostini and crackers.

Market Fresh Produce

\$45/82

Fresh selection of crisp vegetables, seasonal stone fruits and berries. House-made Ranch Dipping sauce

Mediterranean

\$58/110

Dolmas, Roasted Red Pepper Hummus, Tzatziki, Fresh Cucumbers, Roasted Garlic, Marinated Feta, Mixed Olives, Pita, Sesame Crackers

Artisanal Cheese

\$75/142

Chef's selection of cheeses from our local cheese monger paired with pickled vegetables and chutneys

Grazing Tables

Dips and Crisps

\$12

Artichoke-Parmesan Dip, Za'atar Hummus, Salsa, Guacamole, Street Corn Dip, Caramelized Onion Dip, tortillas, fresh fried potato chips, crudité vegetables, crackers, pita, crostini

Gourmet Gameday

\$13

Handcrafted fresh pretzels with cheese sauce, cured and smoked sausages, pepperoni Stromboli pinwheel, Cowboy caviar, twice fried baby potatoes and assorted Aiolis, jalapeno popper dip, buffalo chicken dip, chili con Queso dip, chips, hard pretzels, pickled vegetables, fresh breads

Butcher and Baker Board

\$15

A selection of artisan cured meats, fresh and pickled vegetables, savory jams and chutneys, freshly baked breads, seasonal fruits

Shop Local PA

\$19

Working with multiple craft producers of fine cheeses, meats and fresh produce this table highlights the products from Chester County and the surrounding region

Grazing Tables prices are per person and can be added as an enhancement to cocktail hour or as a late night option.



Buffet Packages

Prices are per person.
Most entrees can be made
gluten and dairy free upon
request.

Vegan Options Available

\$25/pp

1 Salad
1 Pasta
1 Entrees
1 Sides

\$35/pp

1 Salad
1 Pasta
2 Entrees
2 Sides

\$50/pp

1 Salad
1 Pasta
3 Entrees
3 Sides

Chicken and Pork

Chicken Parmigiana
Chicken Marsala or Picatta
Shimpy's Pit BBQ Chicken Thigh
Shimpy's Pit BBQ Pulled Pork
Tandoori Chicken
Herb Roasted Pork Tenderloin
Roasted Tomato & Goat Cheese
Chicken Breast

Pasta

Pesto Tortellini
Seasonal Vegetable Lasagna
Bolognese Lasagna
Ravioli ala Vodka
Brown Butter and Herb Gnocchi
Roasted Garlic Shrimp Scampi
Tortellini Alfredo
Baked Ziti

Sides

Rosemary Roasted Red Potatoes
Roasted Garlic Whipped Potatoes
Roasted Sweet Potatoes
Jeweled Cous-Cous
Rice Pilaf
Steamed Broccoli
Sautéed Asparagus
Toasted Garlic Green Beans
Seasonal Vegetables
Honey Glazed Carrots

Beef

Gaucha Steak with
Chimmichurri
Braised Short Rib
Shaved Petite Tender Steak
Shaved Roast Beef

Seafood

Maryland Style Crabcakes
Char-Grilled Salmon
Baked Butter & Lemon
Flounder
Crab Stuffed Flounder
Sauteed Mediterranean
Shrimp

Dessert Add-Ons

Cookies and Milk

Chocolate chip, oatmeal raisin,
and sugar cookies with a variety
of milk and sweet creams

Ice Cream Bar

Vanilla and Chocolate premium
ice cream with six
accompaniments

Warm Bread Pudding

Rich and creamy bread pudding
served with Vanilla Ice Cream

Miniature Desserts

Assortment of custards, cakes
and terrines.

Salads

Caesar

Romaine lettuce, shaved
Parmesan, garlic croutons, creamy
Caesar 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 filet, orange-ginger
dressing.

Chef's Seasonal

Preparation of greens topped with
seasonal
vegetables and choice of dressing

Stationary Displays

Shimpy's BBQ Shack \$22

Choice of 2 Proteins:

Smoked Beef Brisket

Jalapeno Sausage

Dry-Rubbed Chicken Thigh

Pit Pulled Pork

Honey Cornbread

Tangy Potato Salad

Creamy Coleslaw

Hawaiian Rolls, Shimpys Signature

BBQ Sauce, sliced onion and pickles

East Asian Flavors \$24

Choice of 2 Proteins:

Hand-Rolled Sushi

Beef and Broccoli

Bulgogi Beef

Orange Chicken

General Tso's Chicken

Steamed Rice

Pork Dumplings

Crab Wontons

Chilled Lo Mein Salad

Sambal/Ginger/Soy/Sriracha

Mint/Thai Basil

Baked Potato Bar \$9

Jacket Potatoes

Chopped Bacon

Chopped Pit Pork

Cheddar Cheese

Chopped White Onion

Sour Cream

Chives/Scallions

Horseradish Crema

Whipped Butter

Tapas Bar \$21

Patatas Bravas w/ Pimenton
Aioli

Gambas al Ajillo

(Garlic Shrimp)

Extra Crispy Calamari

Empanada di Chorizo

Vegetable Tortilla

Albóndigas con

Champiñones

(Meatballs with mushrooms)

olives, cheese, marinated
vegetables

Mac & Cheese Bar \$11

Straight up Mac and
Cheese

Craft Beer Mac and Cheese

Shimpy's BBQ Pulled Pork

Pulled Buffalo Chicken

Thick Cut Bacon Lardons

Chipotle Sauce

Herb Aioli

Buffalo Sauce

Roasted Garlic Hot Sauce

Avocado-Cilantro Sauce

Asian Noodle Bar \$11

Takeout Boxes

Rice Noodles

Soba Noodles

Seasoned Chicken Broth

Bean Sprouts, Julienne

Bell Pepper, Sno Peas,
Shaved Cucumbers, Thai

Basil, Chiles, cilantro,
limes, Ponzu glaze, Black

Garlic sauce, Gochujang,
Sesame Peanut Sauce

Middle East Feast \$22

Choice of 2 entrees:

Chicken or Pork Souvlaki

Tandoori Chicken

Lamb Gyro

Falafel

Beef Shawarma

Dolmas

Jeweled Basmati

Carrot Salad

Figs/Dates/Cashews

Marinated Feta

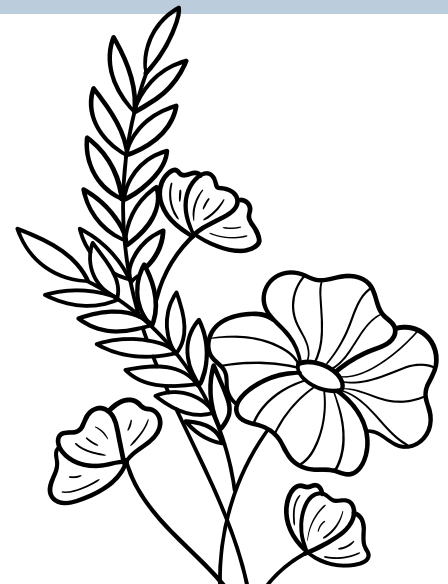
Pita and Flatbreads

Prices are per person.

Most entrees can be made
gluten and dairy free upon
request.

Vegan Options Available

ALEXANDER
CATERING COMPANY



Action Stations

Service package required for action stations.

See following pages for service information.

Street Tacos \$18

Choice of two proteins:

Carne Asada

Pork al Pastor

Ancho Chicken Breast

Birria

Cilantro Lime Jackfruit

Assortment of Sauces
and Accompaniments

Corn or Flour Tortillas

Corn Tortilla Chips

Hand-Carved \$25

Choice of two proteins:

Italian Roasted Porchetta

Garlic-Studded Prime Rib

Filet of Beef

Smoked Turkey Breast

Honey-Glazed Ham

Herb Roasted Pork

Tenderloin

Assortment of Sauces
and Accompaniments

Assorted Dinner Rolls

Whipped Butter

Raw Bar \$26

Shucked Oysters on the Half
Shell

(subject to market
availability)

Cocktail Crab Legs

16/20 Extra Jumbo Shrimp

Cheddar-Old Bay Fritters

Mignonette, Cocktail Sauce,

Horseradish, Hot sauce

Lemon Wedges

Horseradish

Pasta-To-Order \$16

Penne Rigate

Farfalle

Four Cheese Tortellini

Alfredo, Marinara and

Pesto Cream

Assorted Toppings

Grated Parmesan

Red Pepper Flake

Garlic Bread

Sizzle and Stir-Fry \$21

Choice of 2 Mains:

Sesame Chicken

Soy-Marinated Shave Pork

Hoisin Marinated Tofu

Chile Marinated Shrimp

Teriyaki Beef

broccoli, carrots, snap peas,

mushrooms, bell peppers

scallions, cilantro, chiles,

lime

Assorted Sauces

White and Brown Rice

Slider Station \$12

Choice of 2 entrees:

Angus Beef Patties

Black Bean Burger

Salmon and Scallion

Patties

Shimpy's BBQ Pulled Pork

Southern Fried Chicken

Brioche Slider Rolls

Assorted of Sauces and

Accompaniments

Shawarma Pit \$25

*Choose 1 Spit Roasted
Meat:*

Garlic and Herb Beef

Spiced Lamb Shoulder

Turmeric Spiced Chicken

Lavash

Shaved Lettuce, Fresh

Tomato, Cucumber,

Shaved Onion, hummus,

tahini, eggplant, pickled

vegetables

Prices are per person.

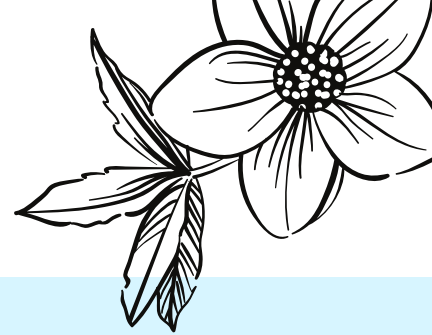
Most entrees can be made
gluten and dairy free upon
request.

Vegan Options Available

ALEXANDER
CATERING COMPANY



Premium Desserts



Cheesecake Bar \$7

NY style, Raspberry, and Chocolate Cheesecakes with choice of toppings:

Fresh berries, hot fudge, caramel sauce, whipped cream, peanut butter cups, crushed Oreos, maraschino cherries

Chocolate River Station \$8

Melted chocolate fountain with berries, pretzels, marshmallows, Oreos, cake bites, brownie bites, and Stroopwaffles

S'more Station \$6

Tea light 'bonfires' for roasting marshmallows and creating S'mores - a fun interactive for guests

Philly Shaved Ice Station \$5

A local favorite - shaved ice with all your favorite flavorings and vanilla gelato

Build your own Cannoli \$6

Classic, chocolate, and lemon zest cannoli creams. Toppings include mini chocolate chips, crushed graham crackers and Oreos, pistachios, pecans, sprinkles, and chocolate sauce.

Fruit Bars \$4

A mixture of seasonal fruit and custard bars with graham cracker and chocolate cookie crust.

Brunch Style Options

Pricing is per person

Buffet Packages

\$16

1 Breakfast
Mains
2 Hot Sides
1 Cold Side
Coffee and Tea

\$19

2 Breakfast
Mains
3 Hot sides
2 Cold Sides
Coffee and Tea

\$22

3 Breakfast
Mains
3 Hot Sides
2 Cold Sides
Coffee and Tea

Continental **\$12**

assorted danishes, donuts, bagels with fresh whipped cream cheese and butter. fresh whole fruit, coffee and tea

Breakfast Mains

scrambled eggs
french toast
asparagus and
asiago quiche
belgian waffles
fluffy blueberry
pancakes

Cold Sides

honey & yogurt
assorted bagels
croissants
donuts
fresh fruit
mixed berries



Hot Sides

bacon
sausage links
scrapple
pork roll
smoked paprika
potato hash
cheesy southern grits
thyme roasted root
vegetable hash
cheddar skillet
potatoes
buttermilk biscuits
creamy oatmeal

Late Night Options

A great way to send off guests – our late night options are available stationed or in a food truck (\$1200 minimum).

Philly Specials \$10

Mini Cheesesteaks, Herr's Chips and Soft Pretzels with Mustards

Tater Tot Bar \$8

Regular and Dry Seasoned Tater Tots with a myriad of sauces (herb aioli, caramelized garlic buffalo sauce, Shimpy's BBQ Signature BBQ, Honey Dijonnaise, Sriracha Ketchup)

Personal Flatbreads \$9

Flatbreads topped with tomato sauce, pepperoni, and vegetables in individual pizza boxes

Gourmet Hot Dog Bar \$8

All-Beef Franks, split top rolls and a myriad of accoutrement (raw onions, relish, mustards, ketchup, crispy onions, pickled jalapenos, kimchi, Coney Island Chili)

Theatre Snack Time \$11

Fresh Popped Popcorn with butter and seasonings, Pretzel nuggets and Cheese Sauce,

Chinese Takeaway \$11

Pork Fried Rice and Vegetable Lo Mein in Mini Take out boxes

Loaded Nacho Bar \$11

Fried tortilla Chips, queso cheese with hatch chiles, chorizo, pulled chicken, black beans, jalapenos, cilantro, white onion, lime, pico de gallo, cotija

Smore's Station \$8

Graham cracker, HERSHEY'S Chocolate, Marshmallow. Cooked over lame with Service member supervision. Weather and Venue Restrictions applicable.

DIY Snack Mix Bar \$6

Resealable bags (monogram available for extra fee) and a selection of dried fruits, nuts, chocolate chips, flavor pretzel twists, granola clusters, toffee, reese pieces, m&m's and other protein and chocolate offerings to mix and shake for now or to take with you.



Additional Information

Rentals

We can assist with any additional rental needs outside of what is provided in our packages. This includes tables, chairs, additional linens, upgraded plate and glassware, and more. We can provide recommendations for tent rentals, but cannot facilitate them directly.

Bar Service

Our basic bar package includes the following:

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic, Cranberry and Orange Juices, Spa Water, Ice, Bar top set ups and beverage dispensers.

Signature Cocktails can be added to your bar package based on ingredients needed.

Service Staff

Our packages include service staff throughout your wedding including 2 hours of set up and 1 hour of clean up at the end of the evening.



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