

# ALL INCLUSIVE BUFFET WEDDING PACKAGES

*Packages include food, service ware, linens, upscale disposable plate ware and glasses, service staff & chef, bartender, basic bar package and coffee and tea service. Subject to tax, service fee, gratuity and additional rental fees.*

<b>\$88/pp</b>	<b>\$110/pp</b>	<b>\$125/pp</b>
3 Hors D'ouerves	4 Hors D'ouerves	5 Hors D'ouerves
1 Display	1 Display	2 Display
1 Salad	1 Salad	2 Salads
2 Entrees	3 Entrees	3 Entrees
2 Sides	2 Sides	3 Sides
1 Dessert	1 Dessert	Premium Dessert

## Featured Hors D'ouerves

<p>Hoisin-Soy Chicken Skewers <i>Teriyaki glaze</i></p> <p>Lamb Lollipops (GF) +\$2pp</p> <p>Spanakopita</p> <p>Asian Pork Meatballs (GF)</p> <p>Smoked Crab Dip <i>sourdough crostini</i></p> <p>Vegetable Dumpling (V) <i>lemongrass dipping sauce</i></p> <p>Kimchi Rangoon (V) <i>sweet chile sauce</i></p> <p>Potato Latkes (GF) <i>salmon mousse and dill</i></p>	<p><i>Perfect for anytime or occasion</i></p> <p>Seared Sesame Tuna (GF) <i>sushi rice cakes</i></p> <p>Asparagus and Asiago (V) <i>Quiche bites</i></p> <p>Roasted Mushroom and Tarragon Bruschetta (V)</p> <p>Black Bean charred corn Empanada (V)</p> <p>Award Winning Beer Mac 'n' Cheese Fritters (V)</p> <p>Tomato and Basil Bruschetta (V)</p>	<p>Bacon wrapped scallops (GF) <i>horseradish crema</i></p> <p>Moroccan Chicken Skewers (GF) Tzatziki</p> <p>Spanish Shrimp Skewers (GF) <i>tomato and olives</i></p> <p>Lamb Skewers (GF) <i>Tzatziki, mint and Tahini</i></p> <p>Aloo Gobi Springroll (V) (potato/cauliflower) <i>mint Riata dipping sauce</i></p> <p>Gorgonzola stuffed Prosciutto wrapped Dates (GF)</p>
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## Seasonal Hors D'ouerves

<i>Fall-Winter</i>	<i>Spring-Summer</i>
Maple Pumpkin Bisque Shooter (V) (GF) Cinnamon crema	Baked Brie & Balsamic (V) marinated strawberry puffs
Crispy Seared Porkbelly (GF) <i>Kimchi slaw</i>	Cucumber Watermelon Spoon (V) <i>Tajin &amp; Feta</i>
Kennett Square Mushroom Jalapeno Popper (V)	Kani Crab Salad <i>cucumber wedge</i>
Sweet Potato Flatbread (V) Asiago & fresh herbs	Shrimp Cocktail Shooter with spicy Sriracha sauce
Baked Brie and Stewed Apple Puffs (V)	Asparagus & Carmelized Onion Flatbread <i>roasted garlic &amp; aged cheddar</i>
Apple & Dried Cherry Stuffing Fritter brown gravy	Heirloom Tomato Caprese Salad <i>fresh Mozzarella &amp; Basil</i>
Rosemary Roasted Butternut Squash Spoon (V) (GF) Baratta	Roasted Corn Bique Shooter <i>buttered lobster</i>
Braised Short Rib (GF) crispy fried potato	Grilled Peach Pork BBQ <i>Spring Rolls</i>

## Display Platters

<p><b>Sliced Fruit</b> Cantaloupe, Honeydew, Pineapple, Seasonal Stonefruit, Granny Smith Apples, Seasonal Berries</p> <p><b>Fruit and Cheese</b> Honeydew, Cantaloupe, Pineapple, Grapes, Seasonal Berries, Dried Cherries and Cranberries, Cheddar, Pepper jack, Colby Jack, Swiss</p> <p><b>Charcuterie</b> Assorted cured meats (<i>Salami, Pepperoni, Capicola and Soppressata</i>), Roasted Red Peppers, Mixed Marinated Olives, Pepperoncini, Marinated Vegetables (<i>artichokes, mushrooms and asparagus</i>), Roasted Garlic, Marinated Mozzarella, Crostini</p>	<p><b>Crudite</b> Carrot, Celery, Red peppers, Cherry tomatoes, Broccoli, House-made Ranch Dipping sauce</p> <p><b>Mediterranean</b> Dolmas, Roasted Red Pepper Hummus, Tzatziki, Fresh Cucumbers, Roasted Garlic, Marinated Feta, Mixed Olives, Pita, Naan, Sesame Crackers</p> <p><b>Artisinal Cheese</b> Chef's selection of artisinal cheeses from our local cheese monger paired with pickled vegetables and chutneys.</p>
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## Chicken and Pork

Chicken Parmigiana  
Chicken Marsala or Picatta  
Italian Sausage and Peppers  
(hot or mild)  
Shimpy's Pit BBQ Chicken Thigh  
Shimpy's Pit BBQ Pulled Pork  
Tandoori Chicken  
Herb Roasted Pork Tenderloin  
Roasted Tomato &  
Goat Cheese Chicken Breast

## Beef and Veal

Gauche Steak  
*Chimmichurri*  
Chipotle Meatloaf  
Braised Short Rib  
Veal Saltimbocca  
Meatballs in marinara

## 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 file, orange-ginger dressing.

### Chef's Seasonal

Preparation of greens topped with seasonal vegetables and choice of dressing

## Pasta

Pesto Tortellini  
Seasonal Vegetable Lasagna  
Bolognese Lasagna  
Linguini in white clam sauce  
Ravioli ala Vodka  
Brown Butter and Herb Gnocchi  
Roasted Garlic Shrimp Scampi  
Crab Gravy Spaghetti  
Tortellini Alfredo

## Seafood

Maryland Style Crabcakes  
Char-Grilled Salmon  
Butter & Lemon Tilapia  
Crab Stuffed Flounder

## Sides

Rosemary Roasted Red Potatoes  
Smoked Paprika Potato Hash  
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

## Desserts

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.*



## **Considerations**

All packages require a minimum of 40 people

All packages include basic disposables.

All packages are subject to PA Sales tax of 6% and service charge of 9%.

Serviced events over 75 people subject to an 8% gratuity.

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