

# Weddings

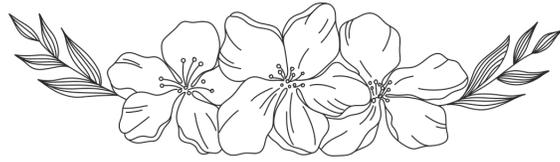
by

**ALEXANDER**  
CATERING COMPANY



## 2026 Wedding Menus & Packages

# Getting Started



There are many steps between your engagement and your wedding day – we're here to make catering one of the easiest. Below is our simple process for getting started with ACC and what to expect if you choose us to be part of your celebration.

- 1** Browse our wedding **packages**. Make menu selections based on the number of appetizers, salads, entrees, sides, and desserts in your selected package. Browse additional menu add ons.
- 2** Call us, email, or submit a form on our website with your date, estimated number of guests, venue, and your selected package and menu selections. We will send you a **proposal** and contact you to discuss any questions or additional needs.
- 3** If you are happy with the proposal – we will schedule a **tasting** at our Kennett Square location for you to sample your selected menu. We will review the proposal and discuss any additional rental, staffing, or day of needs.
- 4** **Booking** requires a 25% deposit of the proposal and a signed contract. We will schedule a 90 day and 30 day phone or Zoom call to discuss additional details and continue to answer any questions. At 90 days, we will review our wedding questionnaire to ensure coordination between all vendors and that every detail is covered.
- 5** **Final** guest count is due 14 days prior to your wedding day. At that time, your proposal will be updated and the balance will be due.

# All Inclusive Wedding Packages

## Buffet Packages

Buffet packages include food, service ware, linens, upscale disposable plateware and glasses, service staff, chef, bartender, basic bar package and coffee and tea service. Subject to tax, service fee, gratuity, and any additional rental fees.

**\$92/pp**

3 Hors D'oeuvres

1 Display

1 Salad

2 Entrees

2 Sides

1 Dessert

**\$115/pp**

4 Hors D'oeuvres

1 Display

1 Salad

3 Entrees

2 Sides

1 Dessert

**\$132/pp**

5 Hors D'oeuvres

2 Display

2 Salad

3 Entrees

3 Sides

Premium Dessert

## Plated Packages

Plated packages include food, service ware, linens, plate ware and glasses, service staff, chef, bartender, basic bar package and coffee and tea service. Subject to tax, service fee, gratuity, and any additional rental fees.

**\$135/pp**

3 Hors D'oeuvres

1 Display

1 Salad

2 Entrees

1 Dessert

**\$160/pp**

5 Hors D'oeuvres

1 Display

1 Salad

3 Entrees

1 Dessert

**\$190/pp**

7 Hors D'oeuvres

2 Display

1 Salad

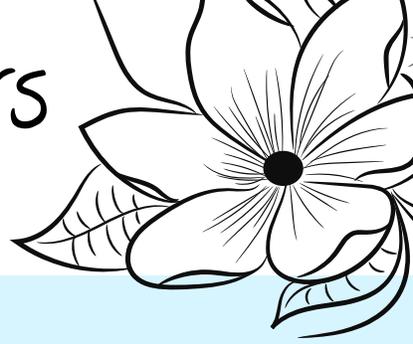
3 Entrees

Premium Dessert

Additional station add ons, premium desserts, and late night options are available after the buffet and plated menus.

Buffet and Plated menu selections may be found on the following pages.

# Buffet and Plated Appetizers



Gluten Free (GF) Vegetarian (V)  
Vegan Options Available

## Featured Hors D'oeuvres

Southern Fried Chicken  
Skewers  
*hot honey drizzle*

Lamb Lollipops  
*+\$2pp (GF)*

Asian Pork Meatballs

Smoked Crab Dip  
sourdough crostini

Vegetable Dumpling  
lemongrass dipping sauce (V)

Pastrami Rye Eggroll

Bacon wrapped scallops  
*horseradish crema (GF)*

Moroccan Chicken Skewers  
*Tzatziki (GF)*

*Spanish Shrimp Skewers*  
*tomato and olives (GF)*

Award Winning Beer  
Mac 'n' Cheese Fritters

Tomato and Basil Bruschetta  
(V)

Spanakopita (V)

Lamb Skewers  
*Tzatziki (GF)*

Aloo Gobi Spring Roll  
*mint Riata dipping sauce (V)*

*Prosciutto wrapped Dates*  
*gorgonzola stuffed*

Seared Sesame Tuna  
*wonton crisp with Wakame salad*

Asparagus and Asiago  
Quiche Bites (V)

Street Corn Phyllo Cup  
*Tajin and Cotija (V)*

## Seasonal Hors D'oeuvres

### Fall-Winter

Maple Pumpkin Bisque  
Shooter  
*Cinnamon crema (V)*

Crispy Seared  
Porkbelly  
*Kimchi slaw (GF)*

Sweet Potato Flatbread  
*Asiago & fresh herbs (V)*

Baked Brie and Stewed  
Apple Puffs (V)

Apple & Dried Cherry  
Stuffing Fritter (V)

Rosemary Roasted  
Butternut Squash  
Spoon (V, GF)  
*Buratta*

Braised Short Rib  
*crispy fried potato*

### Spring-Summer

Baked Brie & Balsamic  
marinated strawberry  
puffs (V)

Cucumber Watermelon  
Spoon  
*Tajin & Feta (V)*

Shrimp Cocktail Shooter  
*spicy Sriracha sauce (GF)*

Asparagus &  
Carmelized Onion  
Flatbread  
*roasted garlic & aged  
cheddar (V)*

Heirloom Tomato  
Caprese Salad  
*fresh Mozzarella & Basil  
(V)*

Roasted Corn Bique  
Shooter  
buttered lobster

Grilled Peach Pork BBQ  
Spring Rolls

## Display Platters

### Fruit and Cheese

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

### Charcuterie

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

### Market Fresh Produce

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

### Mediterranean

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

### Artisanal Cheese

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

## Chicken and Pork

Chicken Parmigiana  
Chicken Marsala or Picatta  
Italian Sausage and Peppers  
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

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

## Seafood

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

## 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

## 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

## 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.

## Entrees

**Chicken Marsala**

Sauteed chicken breast, exotic mushrooms, marsala wine sauce, whipped potatoes

**Pan Seared Bone-In Pork Loin**

Caramelized garlic whipped potatoes, shaved brussels sprouts and dried cherries, hunter sauce

**Tandoori Chicken**

Sauteed chicken breast, saffron scented jasmine rice, fresh herb and accompaniment

**Roasted Tomato and Goat Cheese Chicken Breast**

Crumbled goat cheese, roasted roma tomatoes, steamed broccoli, citrus zested Israeli couscous

**Maryland Style Crabcakes**

Char-grilled corn and fennel slaw, lemon-dill sauce, roasted asparagus

**Char-Grilled Salmon**

Roasted Fingerling potatoes, creamy spinach, herb oil

**Crab Stuffed Flounder**

Roasted red pepper rice pilaf, green beans

**Braised Short Rib**

Horseradish mashed potatoes, sauteed spinach, au jus  
Seared Filet Mignon

**Seared Filet Mignon**

Truffled scalloped potatoes, roasted baby carrots, candied orange peel demi-glace

**Pesto Tortellini (V)**

Three cheese tortellini, fresh basil pesto, blistered cherry tomatoes, shaved Parmigiano Reggiano

**Seasonal Vegetable Lasagna (V)**

Pasta, Herb ricotta, seasonal vegetables, mozzarella, bechamel, lemon

**Brown Butter & Herb Gnocchi (V)**

Hand rolled Gnocchi, brown butter, sage, thyme, shaved Parmigiano Reggiano

**Lobster Ravioli**

Roasted tomato filet, lobster sauce, micro arugula

## 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

## 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.

# Stationary Add-Ons

## 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, Shimpy's 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

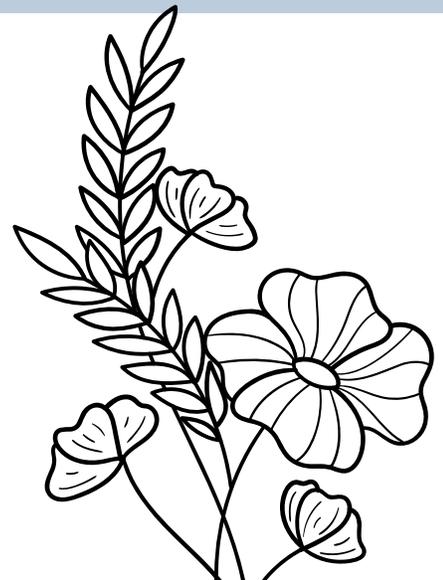
Marinated Feta

Pita and Flatbreads

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

Vegan Options Available

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# Action Station Add-Ons

## 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

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# 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.

# Grazing Table Add Ons

## 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.



# 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.

Day of Coordinators are available through ACC.



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