

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.

\$92/pp	\$115/pp	\$132/pp
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'oeuvres

<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>Pastrami Rubeen Eggroll</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'oeuvres

<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 & 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 & aged cheddar</i>
Apple & Dried Cherry Stuffing Fritter brown gravy	Heirloom Tomato Caprese Salad <i>fresh Mozzarella & 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>Sliced Fruit Cantaloupe, Honeydew, Pineapple, Seasonal Stonefruit, Granny Smith Apples, Seasonal Berries</p> <p>Fruit and Cheese Honeydew, Cantaloupe, Pineapple, Grapes, Seasonal Berries, Dried Cherries and Cranberries, Cheddar, Pepper jack, Colby Jack, Swiss</p> <p>Charcuterie 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>Crudite Carrot, Celery, Red peppers, Cherry tomatoes, Broccoli, House-made Ranch Dipping sauce</p> <p>Mediterranean Dolmas, Roasted Red Pepper Hummus, Tzatziki, Fresh Cucumbers, Roasted Garlic, Marinated Feta, Mixed Olives, Pita, Naan, Sesame Crackers</p> <p>Artisinal Cheese 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 w/ *Chimmichurri*
Braised Short Rib
Shaved Petite Tender Steak
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
Garlic and Roasted Herb Shrimp

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