

# WEDDING BUFFET MENU

Please notify us of any dietary requirements and we will accommodate where possible.

## STATIONARY HORS D'OEUVRES

Hors d'oeuvre service includes our Chef's Table, which is a selection of international and domestic cheeses, assorted dips and crackers, garden crudité display, insalata caprese and warm baked brie served with chutney.

**PLEASE SELECT ONE - EACH ADDITIONAL CHOICE IS \$3 PER PERSON**

### ANTIPASTO DISPLAY

Traditional Italian platter of specialty cured meats and a variety of pickled vegetables

### SEASONAL FRUIT TRAY

Assorted selection of seasonal fruit with a refreshing honey yogurt dip  
(Not available during Winter months)

V GF

### TORTILLA TEASERS

Flour tortillas deep fried and topped with cheese and spicy red peppers served with salsa and a seasonal house-made hummus

V

### SPINACH ARTICHOKE DIP

A warm, velvety dip comprised of cheese, spinach and artichokes served in a cast iron pan with toasted pita bread

V

## BUTLERED HORS D'OEUVRES

**PLEASE SELECT FOUR - EACH ADDITIONAL CHOICE IS \$2 PER PERSON**

### SPRING ROLLS

Golden brown wonton filled with Asian vegetables served alongside a tangy dipping sauce

V

### MEATBALL PARMESAN

Parmesan meatballs topped with mozzarella accompanied with marinara sauce

### POT STICKER

Roast pork dumpling deep fried and served with an Asian style dipping sauce

### FRENCH FRIES

Individual servings of sweet potato or battered french fries served with gourmet ketchup

V

### BACON WRAPPED BABY POTATOES

Yellow baby potatoes wrapped with applewood bacon and roasted until crispy

### GRILLED POLENTA CRACKERS

House-made polenta crackers char grilled and topped with a roasted red pepper tapenade

V GF

### BUFFALO CHICKEN BITES

Hand rolled spicy chicken meatballs topped with a mouthwatering buffalo sauce

### SOUP CORDIAL

Our coveted farm fresh butternut squash bisque in individual cordial servings

V GF

### BROCCOLI & CHEDDAR PALMIERS

Broccoli and cheddar cheese rolled into a flaky puff pastry and baked to perfection

V

### BACON & CHEDDAR PALMIERS

Bacon and cheddar cheese rolled into a flaky puff pastry and baked to perfection

### CAULIFLOWER TOAST

Roasted cauliflower whipped with mascarpone cheese served over a garlic crouton and drizzled with chive oil

V

### MAC N' CHEESE BITES

Macaroni and cheese lightly breaded and fried to a golden brown

V

### POTATO TEASERS

Crispy golden bite-sized potato croquettes seasoned with your choice of old bay, ranch, cajun or parmesan and garlic

V

### CLASSIC BRUSCHETTA

Chopped tomatoes, onions, and basil dressed with Italian seasonings and served on toasted bread

V

### CUCUMBER SALMON BITES

Smoked Norwegian salmon paired with a lemon dill cream cheese over an English cucumber slice

GF

### WAIKIKI MEATBALLS

Seasoned meatballs tossed in a sweet and sour pineapple glaze

### ROASTED CORN SHOOTERS

Roasted local Pennsylvania corn purée topped with chipotle crema  
(Available September/October Only)

V

### GOAT CHEESE CROSTINI

Creamy goat cheese paired with house-made orange marmalade, toasted pecans and a buckwheat honey streaker

V

### BURRATA STUFFED TOMATOES

Yellow and red cherry tomatoes stuffed with creamy burrata cheese and drizzled with aged balsamic vinegar

V

### BAKED BRIE BITES

Soft brie cheese paired with local orchard apples and caramelized onions baked inside a crispy phyllo pastry cup  
(Available September/October Only)

V

# PREMIUM HORS D'OEUVRES

PLEASE SELECT ONE - EACH ADDITIONAL CHOICE IS \$4 PER PERSON

## CRAB CAKE CANAPÉS

House-made crab cakes served on a crostini atop delicately flavored crab bisque

## SHRIMP TEMPURA

Tempura battered shrimp accompanied with a sweet and sour dipping sauce  
(Seasonally Available)

## PETITE BEEF WELLINGTONS

Bite sized cuts of steak accompanied by a mushroom duxelles wrapped in flaky puff pastry

## WONTON DUCK

Crispy house fried wontons stuffed with duck confit, drizzled with hoisin and topped with caramelized cipollini onions

## COCONUT SHRIMP

Shrimp rolled in an a blend of coconut flakes and panko breadcrumbs, deep fried and drizzled with a sweet chili sauce

## MINI PORK SLIDERS

Slow smoked BBQ pulled pork and crispy onion straws served on a mini roll

## KOREAN CHICKEN SKEWERS

Tender chunks of gochujang marinated chicken, toasted sesame seeds and green onions

## SHRIMP SKEWERS

Marinated jumbo shrimp flame-grilled to perfection and then glazed with a sweet ginger teriyaki

## MINI LAMB KOFTA SKEWERS

Chargrilled spiced ground lamb rolled with fresh mint and served with a pomegranate wine reduction

## SPICY TUNA POKE CANAPÉS

Sushi grade tuna diced with fresh ginger, lemon juice and green onions topped with toasted sesame seeds and red chilli oil

## BEEF BRISKET BRUSCHETTA

Our delicious in-house smoked beef brisket shredded and served on a toasted crostini topped with hot honey

## BACON WRAPPED SCALLOPS

Jumbo sea scallops wrapped in applewood smoked bacon and broiled to a golden brown

## SCALLOP CANAPÉ

Pan seared scallop served with sage butter and parsnip purée

## TOMATO SOUP & GRILLED CHEESE

Grilled cheese bites accompanied by delicious tomato soup

## ARANCINI

Hand rolled pesto risotto balls covered in seasoned breadcrumbs

# BUFFET SALADS

PLEASE SELECT ONE - EACH ADDITIONAL CHOICE IS \$2 PER PERSON

## GARDEN SALAD

A seasonal blend of mixed greens and fresh vegetables with a choice of two dressings

V

## AUTUMN ORCHARD SALAD

Seasonal greens with local orchard apples, dried cranberries, toasted pecans, feta cheese and apple cider vinaigrette

(Fall / Winter Only)

V

## BERRY FIELDS SALAD

Baby spinach topped with fresh berries, blue cheese, glazed pecans and dressed with a balsamic glaze

(Spring / Summer Only)

V

## CLASSIC CAESAR SALAD

Crisp, chopped romaine lettuce tossed with creamy caesar dressing topped with parmesan cheese and seasoned croutons

# BUFFET SIDES

PLEASE SELECT TWO - EACH ADDITIONAL CHOICE IS \$3 PER PERSON

## RICE PILAF

Fluffy rice topped with toasted cashews, cranberries and fresh herbs

V GF

## SMASHED LOADED RED POTATOES

Lightly mashed baby red potatoes with sour cream, cheese, butter and chives

V GF

## PENNE PASTA A LA VODKA

Penne pasta topped with our signature house-made vodka sauce

V

## POTATOES AU GRATIN

Sliced potatoes layered between cream and cheese and baked until golden brown

V GF

## ROASTED RED POTATOES

Baby red potatoes roasted in olive oil and garnished with fresh herbs

V GF

## CREAMY RIGATONI PASTA

Rigatoni pasta tossed in a rich and creamy sauce with peas and bacon



## BUFFET ENTRÉES

All entrées are served with seasonal vegetables and fresh bread.  
Children's meals of french fries and chicken tenders may be pre-ordered.

**PLEASE SELECT TWO – EACH ADDITIONAL CHOICE IS \$7 PER PERSON**

### TUSCAN CHICKEN

Pan seared chicken breast topped with a creamy white wine reduction, sautéed spinach and sun dried tomatoes.

GF

### CREAMY LEMON CHICKEN

Baked panko crusted chicken breast smothered in a creamy lemon sauce

### CHICKEN FRANCAISE

Pan seared egg battered chicken breast served with a white wine butter sauce and garnished with fresh herbs

GF

### CHICKEN MARSALA

Pan seared chicken breast cooked in marsala wine with baby mushrooms and pearl onions

### CHICKEN BRUSCHETTA

Grilled marinated chicken breast topped with farm fresh tomatoes, red onion and basil

GF

### BRAISED STEAK TIPS

Tender beef sirloin tips slowly braised with mushrooms and onions, served in a rich, velvety gravy

### SLOW SMOKED BRISKET

Our hand-carved signature beef brisket dry rubbed with special seasoning and smoked to perfection

### FLANK STEAK

Hand-carved marinated grilled flank steak served with a horseradish sauce

GF

### ROAST PORK LOIN

Dry rubbed pork loin, slow roasted and served with a rosemary au jus

### FRESH SALMON

Sautéed salmon served with a lemon butter sauce and garnished with fresh herbs

GF

### SPICY CARIBBEAN MAHI MAHI

Seared mahi mahi fillet in a scallion tomato broth served with fresh squeezed lime juice

GF

### MEDITERRANEAN SHRIMP

Lemon pepper shrimp cooked with zucchini and red onion and topped with feta cheese

GF

### EGGPLANT PARMESAN

Breaded eggplant topped with cheese and marinara sauce

V

### STUFFED SHELLS

Pasta shells stuffed with a creamy ricotta cheese and smothered in a roasted garlic alfredo

V

## DESSERTS

Our two-tier wedding cake is custom decorated and included with your package. Coffee and tea service is also included with your cake selection. Groom's cakes, three-tier cakes, and elaborately decorated wedding cakes are subject to additional charges.

### 2-TIER WEDDING CAKE

Our cakes are both beautiful and delicious. Choose your style and flavors, and discuss your cake dreams with our event coordinator.

### CUPCAKES OR SLICED CAKE

In addition to the two-tier wedding cake, you have the option of cupcakes or sliced cake for your guests. Choose your favorite flavors from our mouthwatering selections.

## PREMIUM DESSERT UPGRADES

Our premium dessert selections are the perfect complement to your cake or cupcakes, and offer your guests another deliciously sweet treat.

### ASSORTED GOURMET COOKIES

A heavenly selection of fresh-baked jumbo gourmet cookies.

**\$4 PER PERSON**

### MILK & COOKIE BAR

Freshly-baked cookies paired with mini glasses of ice-cold milk and chocolate milk.

**\$5 PER PERSON**

### DELUXE INDOOR S'MORES BAR

All of the fun of s'mores brought indoors. Roast your marshmallow and combine it with a choice of candies and chocolates atop graham crackers.

**\$4 PER PERSON**

### ICE CREAM BAR

Three delicious ice cream flavor choices along with a selection of delectable toppings.

**\$5 PER PERSON**

Add belgian sugar waffles for additional \$2 per person

### SIGNATURE DESSERT JARS

These adorable sweet treats, served in 8 oz mason jars, come in a variety of tasty options.

Choose from three of the following varieties; salted caramel banana, chocolate mousse brownie, peanut butter crunch, tiramisu trifle, lemon meringue, or cheesecake with strawberry topping.

**\$5 PER PERSON**

## RECEPTION ENDER ADD-ONS

After an amazing celebration, a late night snack is the perfect way to wind down the party. Freshly prepared and served buffet style, our selection of snacks are sure to be a hit.

### MINI HOT SUBS & SANDWICHES

Bite-sized hot sandwiches including meatball subs, sausage and pepper subs, and cheesesteaks.

**\$5 PER PERSON**

### LATE NIGHT BAR FARE

Choose three of the following; french fries, sweet potato fries, chicken fries, mac n' cheese bites, jalapeno poppers, or beer battered onion rings. Condiments and dips are included.

**\$5 PER PERSON**

### BAVARIAN PRETZEL STICKS & DIPS

Warm bavarian style soft pretzel sticks served with beer mustard and warm cheese dipping sauces.

**\$4 PER PERSON**

## WEDDING PARTY ARRIVAL PLATTERS

Keep your wedding party well fed from your arrival through to the ceremony with these delicious assorted sandwiches served on french bread. Each platter is accompanied by condiments and chips.

**\$75 PER PLATTER (FEEDS 6 PEOPLE) - MINIMUM 2 ORDERS**

### SMOKED TURKEY

Smoked turkey breast, avocado, bibb lettuce, applewood smoked bacon and cooper cheese

### ROAST BEEF

Roast beef, New York cheddar, arugula, creamy horseradish mayo

### MOZZARELLA & TOMATO

Whole milk mozzarella, heirloom tomatoes, baby spinach and pesto mayo



# FOOD STATIONS ADD-ONS

Add one or more food stations to your cocktail hour or reception to give your guests even more dining options during your wedding.

Items marked by the chef's jacket icon are chef-led and interactive.

## BRUSCHETTA TABLE

Guests can choose from our fresh ingredients listed below to build their own delicious bruschetta

Great Northern White Beans, Shaved Prosciutto di Parma, Fresh Whole Milk Mozzarella, Vine Ripened Tomatoes, Snipped Basil, Baby Arugula, Olive Tapenade, Eggplant, Toasted Garlic Crostini, Infused Olive Oils

**\$3 PER PERSON**

## MAC N' CHEESE BAR

An interactive cooking station where our chef creates your perfect macaroni and cheese bowl with your favorite ingredients

Smoked Gouda, Ghost Pepper Cheese, Maple Glazed Ham, Applewood Smoked Bacon, Broccoli and Peas, Buffalo Chicken Bites

Surf & Turf Add-On (Marinated steak and jumbo lump crab meat) additional \$5 per person

**\$7 PER PERSON**

## TAJ MAHAL STATION

A variety of classic Indian flavors where guests can build their own plates

Bombay Potatoes, Vegetarian Samosas, Chicken Tika Masala, Chana Masala, Spinach Paneer, Baked Garlic Naan, Crispy Poppadoms, Mango Lassi Shooters

**\$6 PER PERSON**

## TUSCAN PASTA BAR

An interactive cooking station where guests can choose their own pasta, sauce and toppings

### Pasta Selections (Choose Two)

Tri Color Tortellini, Mezzi Rigatoni, Cavatappi, Farfalle Gemelli, Mushroom Ravioli

### Sauce Selections (Choose Three)

Hearty Marinara, Puttanesca, Bolognese, Creamy Alfredo, Vodka, Aglio e Olio

### Toppings

Broccoli, Zucchini and Squash, Peas and Mushrooms, Sun Dried Tomatoes, Bacon, Asiago, Aged Parmesan and Mozzarella Cheeses

**\$7 PER PERSON**

## MASHED POTATO BAR

An interactive station with mashed potatoes served warm in a classic martini glass with a selection of toppings and gravy

Whipped White Potatoes, New York Mild Cheddar Cheese, Applewood Smoked Blue Cheese Crumbles, Maple Peppercorn Bacon, Roasted Broccoli Florets, Caramelized Onions, Brown Gravy, Chive Butter

**\$6 PER PERSON**

## SPANISH TAPAS TABLE

A Barcelona inspired tasting table where guests can mix and match their favorite bites

Garlic Shrimp, Marinated Mushrooms, Chorizo Al Vino Tinto (Spanish Sausage braised in red wine), Mixed Olives, Mojo Picante (Red pepper dipping sauce), Pan con tomate (Spanish style tomato bread), Marinated Manchego, Gazpacho Shooters, Torta Crackers

Pairs perfectly with our homemade sangria  
Additional \$3 per person

**\$5 PER PERSON**

## OKTOBERFEST STATION

A smörgåsbord of fun authentic German cuisine presented in a mouth-watering display

Beer Braised Bratwurst, Sauerkraut, Jumbo Soft Pretzels with Spicy Mustard, Potato Pancakes with Sour Cream and Dill, Roasted Lemon Thyme Chicken, Warm German Potato Salad

**\$6 PER PERSON**

## CHINESE TAKEOUT STATION

A blend of familiar Chinese flavors where guests can build their own mini takeout box

Lo Mein Noodles, Sweet and Sour Chicken, Sesame Pork Stir Fry, Spring Rolls

**\$6 PER PERSON**

## RAW OYSTER BAR

Freshly shucked blue point oysters served on the half shell over a bed of ice. Accompanied with lemon wedges and our homemade New England Bloody Mary sauce

**\$ MARKET PRICE / 4 DOZEN MINIMUM**

## SOUTH OF THE BORDER TACO BAR

An interactive station where guests can create their own perfect taco from a selection of delicious fresh ingredients

Tinga de Pollo (slow braised chicken), Al Pastor (pork), Tacos de Pescado (fish), Guacamole, Salsa Rojo, Salsa Verde, Red Cabbage, Shaved Radishes, Cilantro, Cotija cheese, Fresh Limes

**\$7 PER PERSON**

## SMOKEHOUSE SLIDER BAR

An interactive station where our chef will help your guests create a delicious slider with their choice of in-house smoked meats

Shredded Turkey Breast, Pulled Pork Shoulder, Sliced Beef Brisket, Tangy Barbecue Sauce, Pickled Cabbage, Fried Onion Petals, Deep Fried Potato Skins, Horseradish Mayo, Bread and Butter Pickles

**\$7 PER PERSON**

## ARTISAN FLATBREAD TABLE

An assortment of delicious oven baked flatbreads. **(Choose Three)**

Bacon jam, arugula, crumbled goat cheese and shaved prosciutto

Fresh mozzarella, tomato sauce and basil

Applewood smoked bacon, breaded chicken, buttermilk ranch aioli, shredded mozzarella and smoked provolone

Fire roasted bell peppers, chopped baby spinach, shaved red onion, baby bella mushrooms, hearty marinara and aged asiago cheese

Hot spicy chicken, white barbecue sauce, pickle chips and shredded mozzarella cheese

Honey garlic buffalo sauce, braised chicken, crumbled ghost pepper cheese, sliced jalapenos and a chipotle drizzle

Mild Italian sausage, sliced portabella mushrooms, diced yellow onions, chunky tomato sauce and mozzarella cheese

**\$6 PER PERSON**

## CHILLED SHRIMP BAR

Jumbo Shrimp served over ice and accompanied by lemon wedges and Chesapeake-style cocktail sauce

**\$ MARKET PRICE / 4 DOZEN MINIMUM**