# Welcome to the services of Konopelski Katering 

## Menus

Below is a complete listing of our menu options. Although you can choose any of our menus for your event, some menus work better for specific events than others. For your convenience, we have recommended menus based on the type of your event. Events are divided into Social or Corporate. Our pricing is based on your event, the date, location, and the number of guests. Please call or email our office to discuss pricing or to arrange a personal meeting and/or tour of our facilities. Our friendly and professional staff looks forward to speaking with you.

## Menu Selections

## Beverages

Breakfast and Brunch Menus
Sandwiches, Salads and Soups
Lunch Menus
Box Lunches and Sandwich Tray Menu
Hot and Cold Buffet
Picnic Buffet Hot Style
Picnic Menus
Special Occasion Menus
Party Trays
Hors d'oeuvers
Hors d'oeuvres Packages
Stations Menu
Sit Down Dinners
Hot Buffet Dinners
Comfort Food Buffet
Ala Cart Menu
Desserts

## Personal Catering

## WEDDING

Hors d'oeuvres, Stations, Sit Down Dinners, Hot Buffets, Hot and Cold Buffets.

## HOUSE PARTY

Hors d'oeuvres, Party Trays, Stations, Special Occasion, Hot Buffets, Hot \& Cold Buffets, Picnic Buffet Hot Style.
FUNERAL GATHERING
Hors doeuvres, Party Trays, Special Occasion, Hot Buffets, Comfort Food, Hot and Cold Buffets.
FAMILY REUNIONS / PICNICS
Hot \& Cold Buffet, Picnic Buffet Hot Style, Picnic Menus
CLASS REUNIONS
Hors d'oeuvres, Party Trays, Stations, Sit Down Dinners, Hot Buffets, Picnic Buffet Hot Style, Picnic Menus.

## GRADUATION PARTIES

Hors d'oeuvres, Party Trays, Stations, Special Occasion, Hot Buffets, Hot \& Cold Buffets, Picnic Buffet Hot Style.

## BRIDAL / BABY SHOWER

Hors d'oeuvres, Party Trays, Stations, Special Occasion, Hot Buffets, Hot and Cold Buffets.
SWEET 16 BIRTHDAY PARTY
Hors d'oeuvres, Party Trays, Stations, Special Occasion, Hot Buffets, Hot \& Cold Buffets.
ANNIVERSARY PARTY
Hors d'oeuvres, Party Trays, Stations, Special Occasion, Sit Down Dinner, Hot Buffets, Hot \& Cold Buffets.

BIRTHDAY PARTY - KIDS
Special Occasion, Hot Buffets, Hot \& Cold Buffet, Picnic Buffet Hot Style
BIRTHDAY PARTY - ADULTS
Hors d'oeuvres, Party Trays, Stations, Special Occasion, Sit Down Dinner, Hot Buffets, Hot \& Cold Buffets.

BOWLING BANQUET
Special Occasion, Hot Buffets, Comfort Food, Hot \& Cold Buffet, Pienic Buffet Hot Style.
SPORTS BANQUET
Special Occasion, Hot Buffets, Comfort Food, Hot \& Cold Buffet, Picnic Buffet Hot Style.
FUNDRAISER
Hot Buffets, Comfort Food, Hot \& Cold Buffet, Pienic Buffet Hot Style.

## Corporate Catering

COMPANY MEETING
Lunch Menu, Breakfast and Brunch Menu, Party Trays, Special Occasion, Hot Buffets, Hot and Cold Buffet, Box Lunches.
COMPANY PICNIC
Picnic Buffet Hot Style, Picnic Menus
EMPLOYEE APPRECIATION LUNCH
Lunch Menu, Hot Buffets, Hot and Cold Buffet, Hot Style Pisnic Buffet

## EMPLOYEE SAFETY RECOGNITION

Lunch Menu, Hot Buffets, Hot and Cold Buffet, Hot Style Picnic Buffet

EMPLOYEE APPRECIATION BREAKFAST Breakfast and Brunch Menu
HOLIDAY PARTY
Hors d'oeuvres, Party Trays, Stations, Sit Down Dinners, Hot Buffets, Breakfast and Brunch, Hot \& Cold Buffets.

## OPEN HOUSE

Hors d'oeuvres, Party Trays, Stations.
GOLF TOURNAMENT
Picnic Buffet Hot Style, Picnic Menus,
Hot and Cold Buffett.

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## Beverages

Choose the Beverage selection to compliment your menu and event.

## Cold Assorted Soft Drink Bar

Assortment of Sodas, Teas, and Bottled Water

## Cold Picnic Beverage Bar

Lemonade, Iced Tea, Bottled Water

## Specialty Beverage Bars*

## MARTINI BAR

Assortment of Vodkas and Gin along
with all the ingredients to create:
Dirty Martini
Cosmopolitan
Blue Moon Martini
Church Lady Martini
Manhattan-tini
Palm Beach
Summer Breeze
Waikiki Martini
Shrimp-tini
Oyster Shooter-tini

## BLOODY MARY BAR

Assortment of Vodkas, Bloody Mary Mixes
and a host of garnishes including:
Bacon Strips
Celery
Olives
Lemons
Limes
Horseradish
Cheese Sticks
Special Sauces

## MOJITO BAR

Assortment of Rums, Fresh Mint, Lime, Cane Sugar

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## Breakfost and Brunch Menus

We offer a variety of breakfast menus. Choose from the sample menus below or allow our chef to help you create a menu of your own.

## Continental Breakfast

Your choice of Select or Deluxe Coffee Break in addition to:
Seasonal Fresh Fruit

## Breakfast

Your choice of Select or Deluxe Coffee Break in addition to:
Seasonal Fresh Fruit
Fresh Scrambled Eggs
Home Fried Potatoes
Bacon or Sausage

## Brunch

Your choice of Select or Deluxe Coffee Break in addition to:
Sliced Seasonal Fresh Fruit
Choice of Soup (See Soup Menu)
Chicken Salad with Rolls
Cinnamon French Toast Bread Pudding
Scrambled Eggs
Home Fried Potatoes
Bacon or Sausage
Baked Glazed Ham with Rolls

## Make Your Own Omelet

Your choice of Select or Deluxe Coffee Break in addition to:
Omelet Toppings to include:
Ham, Tomatoes, Green Peppers,
Onions, Mushrooms, Shredded Cheese.
Bacon or Sausage
Home Fried Potatoes
Sliced Seasonal Fresh Fruit

## Select Coffee Break

Fresh Brewed Coffee and Tea
Assorted Chilled Fruit Juices
Assorted Pastries \& Muffins

## Deluxe Coffee Break

Fresh Brewed Coffee and Tea
Fresh Squeezed Orange Juice
Cinnamon French Toast Bread Pudding
Variety of Fresh Baked Muffins:
Banana Walnut
Apple Crumb
Blueberry
Chocolate Chip
Toffee Pecan
Fresh Baked Sticky Buns

## Sandwiches, Salads, and Soups

The following listing of Sandwiches, Salads, and Soups are divided into Artisan or Traditional and are available when the Lunch, or Box Lunch Menus are chosen.

## Artisan Sandwiches

Our Artisan Sandwiches are made with Oven Roasted Meats, a variety of Fresh Baked Breads, the freshest ingredients and homemade Condiments.
Roast Beef and Aged Cheddar - Oven Roasted Beef and Cheddar Cheese, Romaine Lettuce, Topped with Horseradish Mayonnaise.
Roast Beef and Asiago Cheese - Oven Roasted Beef and Asiago Cheese, Bed of Greens, Roasted Red Pepper Aioli
Garlic Roast Beef - Oven Roasted Beef, Provolone, Leaf Lettuce, Roasted Garlic Aioli
Grilled London Broil and Blue Cheese - Sliced Grilled London Broil, Bed of Greens, Blue Cheese Aioli
Breast of Turkey Bacon and Avocado - Oven Roasted Breast of Turkey, Bacon, Avocado, Spinach and Roasted Tomato, Lemon Aioli
Southwestern Turkey - Oven Roasted Breast of Turkey, Pepper Jack Cheese, Leaf Lettuce, Tomato, Chipotle Mayo
Grilled Baked Ham and Brie - Crispy Grilled Ham, Brie, Mixed Greens, Sweet \& Spicy Sriracha Sauce
Grilled Breast of Chicken and Artichoke - Sliced Grilled Breast of Chicken, Bed of Greens, Roasted Tomato, Artichoke and Parmesan Spread.
Grilled Breast of Chicken Mexicano - Sliced Grilled Breast of Chicken, Cheddar Cheese, Lettuce, Tomato, Chipotle Mayo
Buffalo Chicken - Sliced Grilled Breast of Chicken, Leaf Lettuce, Buffalo Sauce with Bleu Cheese Dressing
Pesto Chicken - Sliced Grilled Breast of Chicken, Mixed Greens, Chopped Tomatoes, Basil Pesto Spread
Chicken, Bacon and Avocado - Sliced Grilled Breast of Chicken, Bacon, Pepper Jack Cheese, Chopped Tomatoes, Avocado Spread
Caprese - Roasted Tomato, Fresh Buffalo Mozzarella, Fresh Basil, Olive Oil, Sweet Balsamic Glaze
Grilled Vegetable and Goat Cheese - Grilled Portabella, Zucchini, Red Peppers, Mixed Greens, Goat Cheese, Sweet Balsamic Glaze
Grilled Chicken Caesar - Slices of Grilled Chicken, Romaine Lettuce, Parmesan Cheese, Caesar Dressing

## Soups

Chicken Corn Noodle
New England Clam Chowder Italian Wedding Soup White Bean with Bacon Bisque Lemon Chicken Orzo Soup Tomato Macaroni \& Cheese Soup White Bean Chicken Chili Garlic Smashed Potato Soup Broccoli and Cheddar Soup

Lobster Bisque
Crab Bisque
Fire Roasted Tomato Bisque
Tomato Bolognese
French Onion Soup
Bloody Mary Soup
Guinness Cheddar Soup
Thai Curry Chicken Rice Soup
Cheddar Baked Potato Soup
Mashed Potato \& Beef Gravy Soup

## Traditional Sandwiches

Our Traditional Sandwiches made with the finest lunch meats and are served on your choice of Panini Rolls, Croissants, Kaiser Rolls, White, Wheat, Multi-Grain, or Rye Bread with choice of Mayonnaise or Mustard.
Lean Roast Beef and Cheddar - Sliced Roast Beef, Cheddar Cheese, Lettuce, Tomato
Breast of Turkey and Provolone - Sliced Turkey, Provolone Cheese, Lettuce, Tomato
Baked Ham and Swiss - Sliced Baked Ham, Swiss Cheese, Lettuce, Tomato
Breast of Chicken Salad - All White Meat Chicken Salad, Lettuce, Tomato
Tuna Salad - Tuna Salad, Lettuce, Tomato

## Artisan Salads

Sweet Greens - Mixed Field Greens with Granny Smith Apples, Walnuts, Goat Cheese, Dried Cranberries, Strawberry Vinaigrette
Classic Caesar - Romaine Lettuce topped with Shaved Parmesan, Croutons, Caesar Dressing
Wedge with Blue - Wedges of Iceberg Lettuce, Diced Tomatoes, Bacon, Gorgonzola Dressing
Caprese - Bib Lettuce, Tomatoes, Fresh Buffalo Mozzarella, Fresh Basil with Balsamic and Olive Oil
Spinach - Fresh Spinach, Grilled onions, Gilled Ham, Gorgonzola Cheese, Light Vinaigrette
The BLT - Bacon, Lettuce, Tomato, and American Cheese, Roasted Tomato Dressing
Thai Chicken Noodle Salad - Breast of Chicken, Lettuce, Asian Noodles, Mint, Peanuts, Spicy Peanut Dressing
Vietnamese Chicken Salad - Breast of Chicken, Shredded Cabbage, Mint, Peanuts, Vietnamese Sweet and Spicy Dressing

## Traditional Salads

Garden Salad - Mixed Greens, Tomato, Croutons, Choice of Dressing
Caesar Salad - Romaine Lettuce, Parmesan Cheese, Croutons, Caesar Dressing
Chef Salad - Mixed Greens, Tomato, Ham, Provolone, Egg, Olives, Choice of Dressing
Greek Salad - Lettuce, Tomato, Onion, Cucumber, Kalamata Olives, Parsley, Fetta Cheese, Greek Dressing

## Lunch Menus

Our Lunch Menus offer both hot and cold options. When choosing a menu that offers a Sandwich, Salad, or Soup, you may make your selection from our complete listing of Traditional and Artisan Sandwiches and Salads Menu. Soup may be added to any of the following menus.

SANDWICH \& SALAD LUNCHEON
Tray of Assorted Traditional or Artisan Sandwiches Choice of Traditional or Artisan Salads
Tray of Pickles and Olives or Potato Chips
Fresh Baked Cookies or Fresh Fruit

## SANDWICH \& SOUP LUNCHEON

Tray of Assorted Traditional or Artisan Sandwiches Choice of Soup
Side Salad of the Day
Tray of Pickles and Olives or Potato Chips Fresh Baked Cookies or Fresh Fruit

## WRAP SANDWICH LUNCHEON

Tray of Assorted Traditional or Artisan Wrap Sandwiches Side Salad of the Day
Tray of Pickles \& Olives or Potato Chips Fresh Baked Cookies or Fresh Fruit

## PANINI SANDWICH LUNCHEON

Tray of Assorted Traditional or Artisan Panini Sandwiches Side Salad of the Day
Tray of Pickles \& Olives or Potato Chips
Fresh Baked Cookies or Fresh Fruit

## ITALIAN LUNCHEON

Toasted Garlic Bread with Cheese
Baked Ziti or Penne Bruschetta Topped with Mozzarella
Tossed Garden Salad w/Choice of Dressing
Fresh Baked Dessert

## TURKEY LUNCHEON

Roast Breast of Turkey
Apple Sage Filling
Yellow Sweet Corn
Roll and Butter
Fresh Baked Dessert

## CHICKEN LUNCHEON

Rosemary Garlic Chicken
Baked Potato
Steamed Broccoli
Roll \& Butter
Fresh Baked Dessert

## LONDON BROIL LUNCHEON

London Broil with Mushroom Sauce
Oven Browned Potatoes and Sugar Snap Peas
Roll \& Butter and a Fresh Baked Dessert

## PA DUTCH LUNCHEON

Chicken Pot Pie
Roll \& Butter and a Fresh Baked Dessert

## PEPPER STEAK LUNCHEON

Pepper Steak with Onions and Peppers with White Rice Roll \& Butter and a Fresh Baked Dessert

## CHILI LUNCHEON

Beef or Chicken Chili with Shredded Cheese and Sour Cream Corn Bread \& Butter and a Fresh Baked Dessert

## BEEF STROGANOFF LUNCHEON

Beef Stroganoff with Fluffy Noodles
Roll \& Butter and a Fresh Baked Dessert
PORK \& SAUERKRAUT LUNCHEON
Pulled Roasted Pork
Sauerkraut
Mashed Potatoes
Pork Gravy
Roll \& Butter and a Fresh Baked Dessert

## BEEF ROAST LUNCHEON

Fall off the bone Roast Beef
Beef Gravy
Mashed Potatoes
Green Beans
Roll \& Butter and a Fresh Baked Dessert

## Box Lunches and Sondwich Tray Menu

The Box lunch and Sandwich Tray menu is perfect for small groups or for people who are on the go. You may order an assortment or specific Entrées. Please refer to our Sandwich, Salad, and Soup Menu for a complete listing of our Traditional and Artisan Entrée Sandwiches and Salads.

## Sandwich Tray Menu

Includes an Assortment of
Traditional or Artisan Sandwiches
Side Salad
Snack
Dessert
Paper Products
Utensils

## SIDE SALADS

(Choice of One)
Parmesan Pasta Salad
Coleslaw
Apple Sauce
Broccoli \& Cheese Salad
Fresh Fruit
Ranch Pasta Salad
Red Bliss Potato Salad

## SNACKS

(Choice of One)
Potato Chips
Crackers
Pretzels
Dill Pickle
Cubed Cheese
Red Beet Egg
Carrot Sticks

## DESSERTS

Dessert of the Day
BEVERAGES
Assorted Sodas, Teas, and Water

## Box Lunch Menu

## STANDARD BOX LUNCH

Includes a choice of Traditional or Artisan Entrée Sandwich or Salad
Fresh Fruit
Cubed Cheese
Utensils

## SELECT BOX LUNCH

Includes a choice of Traditional or Artisan
Entrée Sandwich or Salad
Fresh Fruit
Snack
Side Salad
Dessert
Utensils

## DELUXE BOX LUNCH

Includes a choice of Traditional or Artisan
Entrée Sandwich or Salad
Fresh Fruit
Side Salad
Imported Cheese
Gourmet Dessert
Mint
Utensils

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## Hot \& Cold Buffet

Hot and Cold Buffets offer a large variety of food which will be sure to please all of your guests. Begin with your choice of any of our three Cold Buffets and add as many hot items as you like. The Select and Premium Cold Buffets offer the finest Lunch Meats while the Gourmet Cold Buffet offers Oven Roasted Meats.

## Select Cold Buffet

Roast Beef
Turkey Breast
Baked Ham
Ring Bologna
White American Cheese
Swiss Cheese
Longhorn Cheese (cubed)
Potato Salad
Parmesan Pasta Salad
Lettuce
Sliced Tomatoes
Sliced Onions
Pickles
Black \& Green Olives
Chips and Pretzels
Wheat and Rye Bread
Condiments and Paper Products

## Premium Cold Buffet

Roast Beef
Turkey Breast
Baked Ham
Pepperoni
Ring Bologna
White American Cheese
Swiss Cheese
Longhorn Cheese (cubed)
Potato Salad
Parmesan Pasta Salad
Lettuce
Sliced Tomatoes
Sliced Onions
Red Beet Eggs
Pickles
Black \& Green Olives
Chips and Pretzels
Kaiser Rolls
Wheat and Rye Bread
Condiments and Paper Products

## Gourmet Cold Buffet

Oven Roasted Top Round of Beef
Oven Roasted Breast of Turkey
Oven Roasted Smoked Baked Ham
Sliced White American Cheese
Sliced Swiss Cheese
Choice of Two Salads:
Red Bliss Potato Salad Parmesan Pasta Salad Fresh Garden Salad Broccoli and Bacon Salad
Sliced Tomato and Lettuce Tray
Fresh Fruit Assortment
Intl. \& Domestic Cheese Tray with Crackers
Crudités with Dip
Rye and White Italian Bread
Artisan Rolls
Condiments and Paper Products

## Hot Items (to add to Cold Buffets)

Deep Fried Chicken
Barbecued Chicken
Baked Chicken
Italian Sausage \& Meatballs
Grilled Sausage w/ Onions and Peppers
Swedish Meatballs with Mushrooms
Baked Ziti with Mozzarella Cheese
Penne Bruschetta with Mozzarella Cheese
Italian Shells with Mozzarella Cheese
Macaroni and Cheese
Ham and Scalloped Potatoes
Kielbasa
Galumpki
Pierogies
Beef Stroganoff with Noodles
Haluski
Chicken Pot Pie
Baked Lima Beans
Soup (See Soup Menu)
Beef Chili
Chicken Chili
Meatloaf


## Picnic Buffet - Hot Style

The Hot Style Picnic Buffet allows you to choose as many hot items as you like with the addition of all the cold items.

## Hot Items

Quarter Pound Ground Beef Hamburgers
Quarter Pound Ground Beef Cheeseburgers
Large Hot Dogs
Coney Island Hot Dogs
Chili Dogs
Italian Meatball Sandwich
Steak Sandwich with Onions
Philly Cheese Steak with Onions and Cheese Wiz
California Cheese Steak Hoagie with Lettuce,
Tomato, and Mayo
Buffalo Chicken Cheese Steak
Honey Mustard Chicken Cheese Steak
Grilled Ham and Cheese Hoagie with Lettuce,
Tomato, and Mayo
Chicken Parmesan Sandwich
Italian Sausage Sandwich with Onions and Peppers
Kielbasa Sandwich
Chicken Corn Noodle Soup
Baked Lima Beans with Bacon
Penne Bruschetta
Baked Ziti topped with Mozzarella Cheese
Italian Shells topped with Mozzarella Cheese
Pierogies in Butter and Onion Sauce
Golden Deep Fried Chicken
Tangy Barbecued Chicken
Beef Barbecue Sandwich
Pork Barbecue Sandwich
Turkey Barbecue Sandwich
Pulled Pork Sandwich
Grilled Breast of Chicken Sandwich New England Fish Sandwich Gyro

## Picnic Menus

We offer an extensive selection of Picnic Menus. Also offered are picnic style Snack, Lunch, Dessert and Beverage Menus to complete your outdoor event. You may choose to have these menus served at our Willow Glen Park or at your location.

## Picnic Dinners

A Picnic Dinner is a predetermined choice of Entrées with a selection of sides. To select a Picnic Dinner that is right for your event and budget, simply choose a Level; Standard, Select, or Deluxe, than choose your Entrée Choice. If your group is over 100 and you would like to offer your guests a choice, you may choose two Entrées. You must give us the exact count of how many of each Entrée you need for your event

## Picnic Dinner Level Options

STANDARD PICNIC DINNER
Entrée Choice
Baked Idaho Potato with butter
Fresh Local Sweet Corn on the Cob
Homemade Pepper Cabbage
Fresh Baked Rolls with butter

## SELECT PICNIC DINNER

Entrée Choice
Baked Idaho Potato with butter
Fresh Local Sweet Corn on the Cob
PA Dutch Chicken Corn Noodle Soup
Homemade Pepper Cabbage
Parmesan Pasta Salad
Fresh Baked Rolls with butter
Sliced Watermelon

## DELUXE PICNIC DINNER

Entrée Choice
Baked Idaho Potato with butter Fresh Local Sweet Corn on the Cob PA Dutch Chicken Corn Noodle Soup
Homemade Pepper Cabbage
Parmesan Pasta Salad
Fresh Garden Salad
Summer Fresh Cucumber-Tomato Salad
Crispy Vegetable Tray with Dip
Assortment of Pickles and Olives
Pretzels and Potato Chips
Sliced Watermelon
Fresh Baked Chocolate Brownies

## Picnic Menus (continued)

## Picnic \& Theme Buffets

Picnic Buffets allow you to offer your guests a large assortment of Entrées and sides.

## OLD FASHIONED PICNIC BUFFET

Italian Meatball Sandwich, Large Hot Dogs, Shearer's Famous Barbecued Chicken, Turkey Barbecue Sandwich, Choice of one: Chicken Corn Noodle Soup or Baked Lima Beans with Bacon, Fresh Potato Salad, Parmesan Pasta Salad, Pepper Cabbage, Pickles, and Olives, Chips and Pretzels

## COUNTRY BARBECUE BUFFET

Shearer's Famous Barbecued Chicken, Spare Ribs, Large Hot Dogs, Baked Ziti, Choice of one: Chicken Corn Noodle Soup or Baked Lima Beans with Bacon, Fresh Potato Salad, Parmesan Pasta Salad, Pepper Cabbage, Assorted Cubed Meats and Cheeses, Pickles and Olives, Chips and Pretzels.

## BUSINESSMEN'S LOBSTER AND STEAK FEST

Hors d'oeuvres selection to include: Raw Bar featuring Clams and Oysters on the half shell, Cubed Meats and Cheeses, Hot Wings, Chips and Pretzels. Dinner to include: Choice of Whole Maine Lobster or 2 lb . Char-broil Delmonico steak, Homemade Macaroni and Cheese, Stewed Tomatoes, Steamed Green Beans, Pepper Cabbage, and lce Cream Sundae Bar.

## CARIBBEAN BUFFET

Roasted Chicken with Jamaican Jerk Marinade, Pulled Pork Sandwich with Mango Chutney or Caribbean Kicker BBO Sauce, Catch of the Day'o, Rice Creole, Mashed Sweet Potatoes, Calypso Garden Salad with Thousand Islands Dressing, Cucumber Salad with Vine Ripened Tomatoes, Caribbean Coconut Cole Slaw, Fresh Island Fruit Tray, Sun Chips with Calypso Queen Fruit Salsa

## OLD FASHIONED PORK ROAST

Slow Roasted Pork, Tangy Barbecue Sauce, Fresh Baked Kaiser Rolls, Baked Idaho Potatoes with Butter, Fresh Picked Local Sweet Corn on the Cob, Applesauce with Cinnamon.

## HAWAIIAN LUAU

Roasted Kailua Pork, Barbecued Spare Ribs, Chicken Teriyaki, Grilled Mahi Mahi, Shrimp Fried Rice, Baked Sweet Potato, Hawaiian
Garden Salad with Green Goddess Dressing, Hawaiian Potato Salad, Oriental Cole Slaw, Namasu Cucumber Salad, and Fresh Island Fruit.

## TEX-MEX

Marinated Beef Brisket Sandwich, Tacos, Slow Cooked Chicken Barbecue, Five Alarm Chili, Smokehouse Baked Beans with Bacon, Fresh Sweet Corn on the Cob, Homemade Pepper Cabbage, Tex-Mex Salad with Conqueso Dressing, Cornbread, and Tortilla Chips with Salsa.

## CARNIVAL

Italian Sausage Sandwich with Onions \& Peppers, Steak Sandwich, Pizza, Quarter Pound Hamburgers, Coney Island Hot Dogs, Fresh Local Sweet Corn on the Cob, French Fries, Pickles and Olives, Lettuce, Tomatoes, and Onions, Popcorn, Chips and Pretzels, Double Dutch Chocolate Cake, Hand Dipped Ice Cream, and Watermelon Slices.

## Cold Picnic Beverage Bar

Assorted Sodas, Lemonade, Iced Tea, Bottled Water

## Picnic Additional Selections Menu*

## STEAMED CLAMS:

A Dozen Steamed Clams with Sweet Melted Butter.
STEAMED SHRIMP:
A Dozen Steamed Shrimp with Sweet Melted Butter.
STEAMED JUMBO MARYLAND CRABS:
Jumbo Maryland Crabs Steamed in our Spicy Old Bay Seasoning.
ICED RAW BAR:
A Selection of Clams and Oysters on the Half Shell Served with Lemon and Cocktail Sauce.

## BUFFALO WINGS:

Chicken Wings Served with your Choice of Sauce: Medium, Hot, BBQ, Ranch or Honey Mustard.

## Picnic Lunch Menus*

STANDARD LUNCH:
Large Hot Dogs, Choice of one: Soup (Chicken Corn Noodle Soup or New England Clam chowder) or Baked Lima Beans with Bacon), Chips, Pretzels, Pickles, and Olives.
SELECT LUNCH:
Quarter Pound Hamburgers, Large Hot Dogs, Choice of one: Soup (Chicken Corn Noodle Soup or New England Clam chowder) or Baked Lima Beans with Bacon), Side Salad, chips, Pretzels, Pickles, and Olives.

## DELUXE LUNCH:

Meatball Sandwich, Quarter Pound Hamburgers, Large Hot Dogs, Choice of one: Soup (Chicken Corn Noodle Soup or New England Clam chowder) or Baked Lima Beans with Bacon), Side Salad, Sliced Watermelon, chips, Pretzels, Pickles, and Olives.

## Picnic Snack Menus*

ALL DAY SNACK:
Chips, Pretzels, and Popcorn
STANDARD SNACK:
Assorted Cubed Meats, Ring Bologna, and Cheeses, Chips, Pretzels, Pickles, and Olives.

## SELECT SNACK:

Sliced Fresh Fruit, Fresh Vegetable Tray, Assorted Cubed Cheeses with Crackers and Mustards.

## DELUXE SNACK:

Buffalo Wings, Swedish Meatballs, Assorted Cubed Meats, Ring Bologna and Cheeses, Chips, Pretzels, Pickles, and Olives.

## Picnic Dessert Menu*

Hand Dipped Ice Cream Ice Cream Novelties
Standard Ice Cream Sundae Bar Deluxe Ice Cream Sundae Bar
Fresh Popped Popcorn
Snow Cones
Cotton Candy

Funnel Cakes
Watermelon Slices
Chocolate Cake Chocolate Brownies Ice Cream \& Cake or Brownies Home Baked Cookies
Candy Store
Sandy Candy
Roasted Peanuts

## Special Occasions Menu

Whether your event is Social or Corporate, our Special Occasions Menu offers uniquely designed menus that are a perfect fit for your individual special occasion. When choosing a menu that offers a Sandwich, Salad, or Soup, you may make your selection from our complete listing of Traditional and Artisan
Sandwiches and Salads Menu. Soup may be added to any of the following menus.

## THE BRIDAL SHOWER

Choice of Traditional or Artisan Sandwiches
Red Bliss Potato Salad
Caesar Salad
Fresh Fruit Tray
Assorted Cubed Cheeses

## MONDAY NIGHT FOOTBALL

Your choice of Traditional or Artisan Sandwiches Buffalo Chicken Wings (hot or mild)
Red Bliss Potato Salad
Pickle and Olive Tray
Pretzels and Potato Chips

## THE BABY SHOWER

Your choice of Traditional or Artisan Sandwiches
Your choice of Soup
Broccoli \& Cheese Salad
Fresh Fruit Tray
Baked Brie with French Bread and Grapes

## THE TAILGATE PARTY

Hot London Broil Sandwiches
Barbecued Spare Ribs
Shredded Cole Slaw
Parmesan Pasta Salad
Assorted Cubed Cheeses
Pretzels and Potato Chips

## SOUTHERN PICNIC

Pulled Pork Sandwich
London Broil Sandwich
Marinated Grilled Breast of Chicken Sandwich
Black Beans
Grilled Vegetables
Corn Bread
Shredded Coleslaw

## CHILDREN'S BIRTHDAY PARTY

Hot Dogs
Chicken Tenders with
BBQ and Honey Mustard Dipping Sauces
Macaroni and Cheese
Apple Sauce

## THE BACHELOR PARTY

Italian Sausage Sandwiches
Buffalo Wings (hot or mild)
Macaroni Salad
Cubed Cheese Tray
Pretzels and Potato Chips

## THE OPEN HOUSE

Crab Salad Ball with Crackers
Assorted Cheeses with Mustards and Crackers
Vegetable Tray with Dip
Fresh Fruit Tray

## MEXICAN FIESTA

Chicken Enchiladas
Mexican Tacos
Spanish Rice
Tortilla Chips with Salsa

## FOURTH OF JULY PARTY

Deep Fried Chicken Pulled Pork Sandwich Sweet Corn on the Cob Parmesan Pasta Salad Garden Salad Fresh Fruit Tray Vegetable Tray with Dip Pretzels and Potato Chips

## POLKA PARTY

Cucumber Salad Kielbasa
Galumpkis
Pierogie
Rolls and Butter

## Party Trays

Party Trays make a great addition to any menu. They may be used as Appetizers prior to your meal or may be combined to create your entire menu.

## FRESH FRUIT TRAY

Featuring Watermelon, Cantaloupe, Honeydew,
Pineapple, Grapes, Strawberries

## FRESH VEGETABLE TRAY

Featuring Carrots, Celery, Broccoli, Cauliflower,
Cherry Tomatoes, Ranch Dip
MARINATED VEGETABLE TRAY
Featuring Artichoke Hearts, Asparagus, Mushrooms, Heart of Palm, Red Peppers, Brussels Sprouts

## GRILLED VEGETABLE TRAY

Featuring Zucchini, Squash, Red Peppers, Portabella Mushrooms, Asparagus, Brussels Sprouts

## INTERNATIONAL AND DOMESTIC CHEESE TRAY

Featuring an assortment of I\&D Cheeses, Spicy and Plain Fruit Preserves, Almonds, Fresh Fruit and Crackers

## BAKED BRIE

With Puff Pastry, Spicy and Plain Fruit Preserves, Fresh Fruit and French Bread

## DOMESTIC CHEESE TRAY

Featuring an assortment of Domestic Cheeses, Farm House Mustard and Crackers

## LOADED TORTILLA CHIPS

With Ground Beef, Salsa, Lettuce, Tomato, Cheese, Sour Cream, and Black Olives

## MIDDLE EASTERN HUMMUS

With Roasted Red Pepper and Roasted Garlic with Pita Triangles

## EASTERN SHORE CRAB SALAD BALL

With Crackers
JUMBO SNOW CRAB CLAWS
With lemons and cocktail sauce

## MARYLAND CRAB CLAWS

With lemons and cocktail sauce
STEAMED MEDIUM SHRIMP TRAY
Pick \& Peel with lemons and cocktail sauce
(Plain or Old Bay Style)

## STEAMED LARGE SHRIMP TRAY

Peeled with lemons and cocktail sauce (Plain or Old Bay Style)

## HAND CARVED FILET OF BEEF TRAY

With French Rolls and Horseradish Mayonnaise

## HAND CARVED ROASTED BREAST OF TURKEY TRAY

With French Rolls and Tarragon Aioli
HAND CARVED BAKED HAM TRAY
With French Rolls and Farm House Mustard
HAND CARVED
LONDON BROIL TRAY
With French Rolls and Gorgonzola Butter

## Hors d'oeuvres Menu

The following is an assortment of Hors d'oeuvres you may choose for your Cocktail hour or entire event. Choose the items individually or create your menu by using one of our Hors d'oeuvres Packages. You may also add items from our Stations or Desserts Menus to complement your event. The Hors d' oeuvres are prepared in trays of fifty.

## Poultry

HOT
Chicken and Pepper Jack Quesadilla
Spicy Chicken Rolls
Cajun Chicken Emeril
Chicken Cacciatore Calzone
Chicken Satay with Spicy Peanut Sauce Grilled Chicken and Artichoke Flatbread Duck w/ Mango Salsa on Wonton Crisp Chicken Quesadilla: Avocado, Chipotle Cream Wings: Hot, Mild, Ranch, Honey Mustard, BBQ Chicken Tenders with Dipping Sauce Spicy Southwestern Chicken and Cheddar Soup Shooter

## COLD

Turkey on Crostini w/ Tarragon Mayonnaise Turkey, Orange Mustard, Mini Corn Muffins Oriental Chicken Salad, Puff Pastry Medium Rare Duck, Red Onion and Mustard, Brochette

## Meat

## HOT

Brazilian Flank Steak w/ Chimichurri Sauce Steak Bites with Mustard Bearnaise Sauce
Steak and Pepper Jack Quesadilla
Braised Pork Belly
BBQ Baby Back Ribs
Mushroom stuffed with Sausage
Meatballs, Italian, Swedish or Curried
Cheese Burger Kabob
Mini Lamb Chops
French Garlic Sausage en croute
Andouille Sausage en Croute
Philly Cheese Steak Spring Rolls
Braised Short Ribs with Risotto
Sweet Bourbon Glazed Pork Tenderloin with
Grilled Pineapple Salsa
London Broil and Gorgonzola Flatbread
COLD
Beef Tenderloin on Crostini w/Horseradish Mayo Pork Tenderloin, Fig Marmalade Pork, Provolone, Roasted Red Pepper Crostini Cuban Sliders: Pork, Ham, Swis, Pickle, Mustard London Broil Crostini, Gorgonzola Butter Sliced Breast of Chicken, Bacon, Avocado Crostini Sliced Breast of Chicken, Roasted Zucchini,

Garlic Hummus Crostini

## Vegetables/Fruits / Cheeses

## HOT

Traditional Bruschetta with Balsamic Glaze Grilled Portabella and Mascarpone Crostini Stuffed Mushroom with Brie and Bacon Porcini Mushrooms in Phyllo Cup Grilled Vegetables Quesadilla Spanokopita
Mini Red Potato Skins w/ Cheddar \& Bacon Warm Artichoke and Parmesan Beignet
Steamed Asian Seafood Dumplings
with Lobster Sauce
Mini Vegetable Spring Rolls: Sweet Chili Sauce Roasted Vegetables, Goat Cheese Flatbread Marinated Vegetables on Crostini Roasted Vegetable and Egg Frittata Portabella, Leek, Mascarpone Flatbread Brie, Asparagus, Pine Nut Tartlets Roasted Pepper \& Fresh Mozzarella Rounds Macaroni and Cheese Tartlets
Fig, Bacon and Blue Tartlets
Grilled Cheese Triangles
Mushroom Risolto
Bacon, Egg and Cheese Toasts
French Toasts with Banana, Pecans
Roasted Tomato Soup Shooter
White Bean and Truffle Oil Soup Shooter
Butternut Squash Soup Shooter
Loaded Garlic Smashed Potato Soup Shooter
COLD
Brie: Walnut with Sweet \& Spicy Preserves
Roquefort Mushrooms
Marinated Vegetables: Mushrooms, Artichoke Hearts, Asparagus, or Brussels Sprouts Barquettes of Ratatouille
Belgian Endive with Boursin
Marinated Portabella on Crostini Mini Fresh Fruit Kabobs
Antipasti Skewer: Olive, Mozzarella Ball, Pepperell, Artichoke
Vichyssoise Soup Shooter
Caprese Skewers, Grape Tomatoes, Fresh Mozzarella and Basil with a balsamic syrup
Fresh Cut Crudités
with Herb Dip Shooter
Mini PB\&J with Ice Cold Milk Shooter

## Seafood

## HOT

Grilled Shrimp with Wasabi Dipping Sauce Lobster, Macaroni and Cheese Tartlets
Mushrooms stuffed with Crab
Seafood American in Puff Pastry
Shrimp Focaccia
Clams Casino
Petite Maryland Crab Cakes
Pan Seared Rare Tuna, Wasabi Dipping Sauce Crab Filled Artichoke Hearts
Cajun Shrimp Emeril
Scallops Teriyaki wrapped in Bacon
Lobster, Sun Dried Tomato Cream Sauce, Tartlet
Smoked Mussels with Curried Mayonnaise
Crab Bisque Soup Shooter
Crab Rangoons
Shrimp Tacos, Fried Won Ton, Sweet Sriracha Sauce Crispy Oyster Tacos: Tomatillo Salsa, Cilantro Mini Fish Tacos: Cabbage and Chipotle Sauce Deep Fried Shrimp Shooters: Sweet Sriracha Sauce

## COLD

Smoked Salmon, Honey Mustard Aioli Caribbean Crab on Corn Chips with Mango Salsa Lobster \& Crab on Toasted Won Ton Crab Eggs Lucullus
Smoked Whitefish on Croustade Maryland Crab Claws, Cocktail Sauce Seafood and Avocado Napoleons Snow Crab Claws, Cocktail Sauce Seared Ahi Tuna Taco: Avocado, Cilantro Crab and Avocado on Crispy Wonton Jumbo Shrimp Cocktail Shots: Lemon,

Bloody Mary Dip and Bacon
Chilled Shrimp Shooters: Cocktail, Remolade,
or Cilantro Salsa

## Hors d'oeuvres Packages

The following Hors d'oeuvre Packages can be served during your cocktail hour prior to your dinner or as your entire meal if you are planning a cocktail style event. Please choose from our complete list of Hors d'oeuvres listed on our Hors d'oeuvres Menu. To complete your menu, you may choose to add items from our Stations or Dessert Menus.

## PACKAGE ONE

Table Service "A"
Fresh Fruit Display, Fresh Vegetables with Dip, Assorted Cubed Cheeses with Dip
PACKAGE TWO
Table Service "B"
Fresh Fruit Display, Marinated or
Grilled Vegetables,
International and Domestic Cheese Board

## PACKAGE THREE

Table Service "A" or "B" with Three passed Hors d'oeuvres
PACKAGE FOUR
Table Service "A" or "B" with Four passed Hors d'oeuvres
PACKAGE FIVE
Table Service "A" or "B" with Five passed Hors d'oeuvres
PACKAGE SIX
Table Service "A" or "B" with Six passed Hors d'oeuvres
PACKAGE SEVEN Choice of Four passed Hors d'oeurres
PACKAGE EIGHT Choice of Five passed Hors d'ouuvres
PACKAGE NINE Choice of Six passed Hors d'oeuvres

## Stations Menu

Food Stations will enhance your affair by having food placed around your venue allowing your guests to "graze" and naturally mix and interact with each other. Some stations are Action or "Staffed" and others are Self-Serve. You may create an entire menu using stations or add items from our Hors d'oeuvres Menu.

## Chefs Carving Station

## ROASTED FILET OF BEEF

Roast Tenderloin of Beef, quickly Grilled over open flame, carved to order, served open face on Crostini or on a French roll as a sandwich. Choice of Roasted Pepper Aioli, Regular and Horseradish Mayonnaise.

## PRIME RIB OF BEEF

Slow roasted to perfection and served open face on Crostini or on a French roll as a sandwich. Choice of Roasted Pepper Aioli, Regular and Horseradish Mayonnaise.

## LONDON BROIL OF BEEF

Marinated and quickly grilled over Open flame, carved to order, served open Face on Crostini or on a French roll as a sandwich. Choice of Gorgonzola Butter, Regular and Horseradish Mayonnaise

## TOP ROUND OF BEEF

Oven Roasted carved to order, served open face on Crostini or on a French roll as a sandwich. Choice of Roasted Pepper Aioli, Regular and Horseradish Mayonnaise.

## BREAST OF TURKEY

Oven Roasted Turkey Breast with Rosemary and Garlic carved to order, served open face on Crostini or on a French roll as a sandwich. Choice of Tarragon Mayonnaise, Cranberry Chutney and Dijon Mustard
SMOKED BAKED HAM
Baked Ham with our Apricot Glaze Carved to order, served open face on Crostini or on a French roll as a sandwich. Choice of Farmhouse Mustard and Dijon Mustard
BBO BABY BACK RIBS
Barbequed Baby Back Ribs will be cut to order and served with Buttermilk Biscuits and Smokehouse Skillet Beans
SMOKED NORWEGIAN SALMON
Sliced and served on Cocktail Rye Bread, Sweet Onions, Capers, Lemons, Egg and Dill Cream Cheese.

## BONELESS PORK LOIN

A Boneless Pork carved to order, served open face on Crostini or on a French roll as a sandwich. Choice of Dijon Mustard and

Sweet Apple Compote

## Pasta Station

The Chef will prepare your choice of pastas and sauces. Station includes grated Parmesan Cheese.

## PASTAS

Penne, Angel Hair, Tortellini, Fettuccini

## SAUCES

Marinara, Bolognese, Vodka, Alfredo, Pesto, Lobster

## Fajita Station

Make your own Fajita featuring Sliced Grilled Chicken and Beef with Green Peppers, Onions, Salsa, Cheddar Cheese, Sour Cream, Refried Beans, Guacamole, Chipotle Sause and Tortillas.

## Fish \& Beef Taco Station

Choice of Flour and Corn soft Taco Shells, Seasoned Beef, Grilled White fish, Cheddar Cheese, Shredded Lettuce, Shredded Cabbage, Diced Onion, Cilantro, Limes, Hot \& Mild Tomato Salsa, and Sour Cream.

## Bruschetta Station

Grilled Crostini brushed with Olive oil with your choice of Toppings:
Traditional Bruschetta
Tomato, Basil with Parmesan
Kalamata Olives Tapenade w/ Chevre Cheese Roasted Wild Mushrooms, Gorgonzola Cheese Caramelized Onion, Taleggio Cheese Hot Peppers and Aged Provalone Sundried Tomatoes and Goat Cheese Tomato Basil \& Garlic Concasse Tuscan White Bean Roasted Eggplant Relish Artichoke and Parmesan Cheese

## Martini Potato Bar

Smoshed Garic Potatoes served in Martini Glasses with your choice of:
Braised Short Ribs; Cabernet Reduction Beef Gravy
Shredded Cheddar Cheese Smoked Bacon
Steamed Broccoli
Sour Cream \| Chives \| Butter

## Deluxe Potato Bar

Smashed Garlic Potatoes and Smashed Sweet Potato served in Martini Glasses
with your choice of:
Braised Short Ribs; Cabernet Reduction
Beef Gravy
Shredded Cheddar Cheese
Smoked Bacon
Steamed Broccoli
Brown Sugar
Cinnamon \& Sugar
Marshmallows
Sour Cream | Chives \| Butter

## Salad Station

Your choice of salads such as:
Traditional Fresh Garden Salad Mixed Greens w/Apples, Walnuts, Goat Cheese, Dried Cranberries: Strawberry Vinaigrette Classic Caesar topped with Shaved Parmesan Wedges of Iceberg Lettuce with Gorgonzola Dressing, Diced Tomatoes and Bacon Sliced Tomatos, Fresh Buffalo Mozzarella, and Fresh Basil with Balsamic and Olive Oil

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## Stations Menu (continued)

## Antipasti Station

Grilled Vegetables to include: Zucchini, Summer Squash, Asparagus, Portabella Mushrooms
Marinated Vegetables to include: Artichoke
Hearts, Roasted Red Peppers, Heart of Palm, Cherry Tomatoes, and Brussels Sprouts,
Variety of Olives
Variety of International and Domestic Cheeses
Imported Cured Meats

## Soup Shooter Station

A variety of Soups served in Shot Glasses. White Bean with Black Truffle Oil Crab Bisque Lobster Bisque
Spicy Southwest Chicken and Cheddar Roasted Tomato with Basil Oil
Spicy Bloody Mary with Horseradish
Chicken Chili Soup with Monterey Jack
Corn and Crab Chowder
Butternut Squash
Garlic Smashed Potato Soup
Cheddar Baked Potato Soup
Broccoli and Cheddar Soup
Guinness Cheddar Soup

## Flat Bread/F ocaccia Station

Flat Bread or Focaccia served with your choice of toppings:
Potato with Rosemary and Roasted Garlic Drizzled with Olive Oil
Grape, Walnut and Goat Cheese
London Broil with
Gorgonzola and Watercress
Prime Rib, Caramelized Onion, Horseradish sauce
Fresh Pork Sausage, Sundried Tomatoes and Goat Cheese
Grilled Vegetables and Mascarpone Cheese
Tomatoes with Fresh Buffalo Mozzarella and Basil leaves
Grilled Portabella and Mascarpone Cheese
Shredded Pork with Provolone
and Roasted Red Peppers
Greek Style with Chicken, Feta, Olives and Tzatziki Sauce
Barbecued Chicken, Bacon, Caramelized Onions and Cheddar
Peaches, Goat Cheese, Arugula and Balsamic
Wild Mushrooms and Goat Cheese, Caramelized Onions, Truffle Oil

## Chicken Wing Station

Extra Crispy Chicken Wings fried
and dressed to your liking.
Mild Buffalo
Hot Buffalo
Ranch
Barbecue
Sweet \& Spicy
Asian Teriyaki
Honey Mustard

## Mini Slider Station

A Mini Slider Station with your choice of:
Mini All Beef Cheese Burgers
Mini Grilled Breast of Chicken
Mini Crab Cakes
Mini Sausage Link
Mini Philly Cheese Steak
Full Assortment of Toppings and Condiments available to include: Caramelized Onions, Gorgonzola, Roasted Red Peppers, Bacon, Mushrooms, Lettuce and Tomato

## Grilled Artisan Bread Crostini and Dip Station

Grilled Crostini with your choice of Dips: Baked Crab Dip
Artichoke \& Spinach Dip
Buffalo Chicken Dip
Roasted Tomatoes \& Garlic
Olive Tapenade

## Macaroni and Cheese Bar

Sharp Cheddar and Monterey Jack with Elbow Pasta served in Martini Glasses with your choice of Toppings to include:
Crispy Fried Onions
Stewed Tomatoes
Steamed Broccoli
Crispy Grilled Ham
Bacon
Grilled Porcini Mushrooms

## Raw Bar

Clams on the Half Shell
Oysters on the Half Shell
Cocktail Sauce
Hot Sauce
Horseradish
Lemons

## Nacho Station

Crisp Tortilla Chips featuring your choice of toppings:
Spicy Beef, Melted Cheddar Cheese, Black Beans, Jalapeno Peppers, Tomatoes, Black
Olives, Guacamole, Scallions, Sour Cream

## Fruit, Vegetable, and Cheese Station

Fresh Fruit featuring:
Watermelon, Cantaloupe, Honeydew,
Pineapple, Grapes, and Strawberries
Fresh Vegetables featuring:
Carrots, Celery, Broccoli, Cauliflower,
Zucchini, Yellow Squash,
Cherry Tomatoes and Dip
Assortment of Cheeses featuring:
Longhorn, Muenster, Swiss, and Pepper Jack

## Deluxe Fruit, Vegetable, and Cheese Station

Fresh Fruit featuring:
Watermelon, Cantaloupe, Honeydew,
Pineapple, Grapes, and Assorted Berries
Grilled Vegetables featuring: Zucchini, Yellow Squash, Red Peppers, Asparagus, Brussels Sprouts and Portabella Mushrooms International and Domestic Cheeses featuring: an assortment of five Cheeses.

## Make Your Own Omelet Station

Fresh Eggs
Omelet Toppings to include:
Ham, Bacon, Tomatoes, Green Peppers,
Onions, Mushrooms, Sharp Cheese.

## Hamburger Station

Flame Grilled 1/4 Pound Fresh Hamburgers Featuring Full Assortment of Toppings and Condiments available to include:
Bacon
Caramelized Onions
Gorgonzola, Pepper Jack, Cheddar
and American Cheese
Roasted Red Peppers
Mushrooms
Fresh Salsa
Leaf Lettuce and Tomatoes

## Sit Down Dinner

Choose from our list of sit down dinner menus for the utmost in elegance and formal dining. Please select one or two Entrée choices and our chef will assist you with the appropriate accompaniments. Sit down dinners are served with crisp hearth baked rolls and fresh creamery butter.

## Entrées

## BEEF

Roast Prime Rib of Beef, au jus Tournedos of Beef Filet, Morel Mushroom Sauce Roast New York Sirloin Strip Grilled London Broil, Gorgonzola Butter Brazilian Flank Steak, Chimichurri Sauce

## POULTRY

Breast of Chicken Francese, Oscar Breast of Chicken Francese, Dijon Sauté Breast of Chicken Piccata Sauté Breast of Chicken Marsala Sauté Breast of Chicken Provencal Sauté Breast of Chicken, Pecan Maple Cream Grilled Breast of Chicken Bourbon Grilled Tuscan Breast of Chicken
Stuffed Chicken, Boursin, Spinach, Ham, Red Pepper Cream
Sliced Chicken and Penne Pasta,
Sundried Tomatoes in a basil pesto sauce Sliced Chicken with Penne ala Vodka Sliced Chicken Bruschetta
Roast Turkey Breast w/Natural Gravy

## SEAFOOD

Baked Tilapia, Olive Oil, Tomato, Caper Baked Tilapia, Mango Salsa
Baked New England Cod, Lemon Herb Butter
Flounder Provencal with Tomatoes, Capers, Olives, Garlic \& White Wine Baked Haddock, Red Pepper Coulis Seafood American in Puff Pastry Baked Stuffed Flounder w/Crabmeat Stuffed Jumbo shrimp w/Crabmeat Broiled Swordfish with Lemon,
Olive Oil and Garlic
Norwegian Salmon, Sweet Bourbon Glaze Baked Lobster tail, Drawn Butter \& Lemon Hardwood Smoked Salmon
with Honey Mustard Aioli
Blackened Cattish, Cajun
Shrimp \& Scallop with a garlic lemon sauce over Linguini
Lump Crab Cake, Red Pepper Coulis Lobster Macaroni and Cheese

## Entrées

## VEAL \& PORK

Medallions of Veal Marsala
Fricassee of Veal Scaloppini
Roast Rack of Nature Veal w/Morels
Roast Rack of Spring Lamb, Zinfandel Demi-glace
Roast Loin of Pork w/Fruit Compote PA Dutch Pork Roast, Natural Gravy Smoked Baked Ham w/Apricot Glaze

## Fresh Vegetables

Sugar Snap Peas
Honey Buttered Carrots
Baby Carrots
Mélange of Seasonal Vegetables
Buttered Corn
Fresh Broccoli Florets with Garlic Butter
Fresh Asparagus Spears
Cauliflower Au Gratin
Zuchini and Summer Squash
Green Beans with Bacon

## Accompaniments

Garlic Smashed Potatoes Loaded Mashed Potatoes Roasted Fingerling Potatoes-Herb Butter Parslied New Red Potatoes Oven Browned Potatoes Pennsylvania Dutch Potato Filling Orzo with Browned Butter Fresh Whipped Potatoes Potatoes Dauphine Potatoes Boulangere Baked Idaho Potato Baked Sweet Potato Angel Hair Pasta Fettuccini Alfredo Mushroom Risotto Candied Yams
Wild Rice
Rice Pilaf
Couscous

## Salads

Traditional House Garden Salad with choice of Dressings
Spinach Salad with Grilled Onions and Gorgonzola
Classic Caesar Salad with Bacon
Caprese Plate with Tomato, Basil, and Fresh Mozzarella
Mixed Greens with Apples, Goat Cheese and Walnuts, Strawberry Vinaigrette
Boston Bib Salad with Balsamic Vinaigrette

## Desserts

Please review our Dessert Menu for Complete Selection

## Beverages

Coffee, Regular or Decaf., Tea
Please Review our Beverage Menu for Additional Selections.

## Hot Buffet Dinners

A Hot Buffet menu style is recommended when presentation and variety of foods is preferred. Select your Entrée choices and our chef will assist you with the appropriate accompaniments. Dinner buffets are served with crisp hearth baked rolls with fresh creamery butter.

## Entrées

BEEF
Roast Prime Rib of Beef, Au Jus Tournedos of Beef Filet
with Morel Mushroom Sauce
Roast New York Sirloin Strip
Grilled London Broil, Gorgonzola Butter Brazilian Flank Steak w/ Chimichurri Sauce Carved Top Round of Beef, au jus

## POULTRY

Breast of Chicken Francese, Oscar Breast of Chicken Francese, Dijon Sauté Breast of Chicken Piccata Sauté Breast of Chicken Marsala Sauté Breast of Chicken Provencal Sauté Breast of Chicken Pecan Maple Cream Grilled Breast of Chicken Bourbon
Grilled Tuscan Breast of Chicken
Stuffed Chicken, Boursin, Spinach, Ham
Red Pepper Cream
Sliced Chicken and Penne Pasta, Sundried
Tomatoes in a Basil Pesto Sauce
Sliced Chicken with Penne ala Vodka
Sliced Chicken Bruschetta
Carved Roast Turkey Breast w/Natural Gravy

## SEAFOOD

Baked Tilapia, Olive Oil, Tomato, Caper Baked Tilapia, Mango Salsa
Baked New England Cod, Fine Herb Butter
Flounder Provencal with Tomatoes, Capers,
Olives, Garlic \& White Wine
Baked Haddock with Red Pepper Coulis
Seafood American in Puff Pastry
Baked Stuffed Flounder with Crabmeat
Stuffed Jumbo Shrimp with Crabmeat
Broiled Swordfish w/Lemon, Olive Oil \& Garlic
Norwegian Smoked Salmon
with Sweet Bourbon Glaze
Baked Lobster tail, Drawn Butter and Lemon
Hard Wood Smoked Salmon
with Honey Mustard Aoli
Blackened Cattish, Cajun
Shrimp \& Scallop with a Garlic Lemon Sauce over Linguini
Lump Crab Cake, Red Pepper Coulis Lobster Macaroni and Cheese

## Entrées

VEAL, PORK, \& LAMB
Medallions of Veal Marsala
Fricassee of Veal Scaloppini Roast Rack of Nature Veal, with Morels
Roast Rack of Spring Lamb,
Zinfandel Demi-glace
Roast Loin of Pork with Fruit Compote
PA Dutch Port Roast, Natural Gravy
Carved Baked Ham with Apricot Glaze

## PASTA

Penne Bruschetta | Penne ala Vodka Baked Ziti topped with Mozzarella Fettuccini Alfredo w/ Sun dried Tomatoes Linguini with sautéed Vegetables Calypso Penne, Veg., Spicy Cream Sauce Bow Ties Carbonara with Ham,
Tomatoes, Garlic, and Cream Macaroni and Cheese | Pastitsio Orzo w/Mushrooms \& Roasted Tomatoes Pasta Primavera

## Fresh Vegetables

Sugar Snap Peas
Honey Buttered Carrots
Baby Carrots
Mélange of Seasonal Vegetables Buttered Corn
Fresh Broccoli Florets with Garlic Butter
Fresh Asparagus Spears (in season)
Cauliflower Au Gratin
Zucchini and Summer Squash Green Beans with Bacon

## Desserts

Please Review our Dessert Menu for Complete Selection.

## Beverages

Coffee (Reg. or Decaf.), Tea,
Review Beverage Menu for Additional Selections

## Accompaniments

Garlic Mashed Potatoes Loaded Mashed Potatoes Roasted Fingerling Potatoes-Herb Butter Parslied New Red Potatoes
Oven Browned Potatoes
Potatoes Dauphine | Potatoes Boulangere Baked Idaho Potato | Baked Sweet Potato Candied Yams | Wild Rice | Rice Pilaf Angel Hair Pasta | Fettuccini Alfredo Fresh Whipped Potatoes
Pennsylvania Dutch Potato Filling
Orzo with Browned Butter
Mushroom Risotto | Couscous

## Salads

Traditional House Garden Salad with choice of Dressings
Spinach Salad with Grilled Onions and Gorgonzola
Classic Caesar Salad with Bacon
Caprese Plate with Tomato, Basil, and Fresh Mozzarella
Sweet Greens with Apples, Goat Cheese, Walnuts, Strawberry Vinaigrette Boston Bib Salad with Balsamic Vinaigrette Selection from our Salads Menu

## Number of Entrée Options:

One Entrée (Pasta)
One Entrée (Meat or Seafood)
Two Entrée (1 Meat or Seafood, I Pasta)
Two Entrée (2 Meat or Seafood
Three Entrée (2 Meat or Seafood, 1 Pasta)
Four Entrée (3 Meat or Seafood, 1 Pasta)

## Comfort Food Buffet

If you prefer Comfort Food or are working with a limited budget, this menu features classic Americana Comfort Food at its best! You may choose one or more Entrees. Comfort food buffets are served with rolls and butter.

## Comfort Food Entrées

Oven Roasted Top Round of Beef with Natural Mushroom Gravy Oven Roasted Turkey Breast
with Natural Gravy
Smoked Baked Ham with Apricot Glaze
Pulled Pork Roast with Natural Gravy
Baked Chicken (Legs, Thighs \& Breasts)
Pepper Steak over Rice
Beef Stroganoff over Noodles
Meatloaf with Natural Gravy
Shepherd's Pie
Bangers and Mash
(Sausage and Mashed Potatoes)
Ham and Scalloped Potatoes
Baked Ziti topped with Mozzarella
PA Dutch Chicken Pot Pie
Chicken and Dumplings
Macaroni and Cheese
Chicken Chili with Tomatoes,
Shredded Cheese, and Sour Cream
Beef Chili with Shredded Cheese
Baked White Fish with Lemon

## Fresh Vegetables

Buttered Corn
Broccoli
String Beans
Glazed Carrots
Cauliflower
Sauerkraut

## Accompaniments

Baked Potato
Potato Filling
Mashed Potatoes
Buttered Noodles
Parslied New Potatoes
Oven Browned Red Potatoes
Baked Sweet Potatoes
Candied Yams
Rice Pilaf

## Desserts

Please Review our Dessert Menu for Complete Selection

## Beverages

Coffee: Regular or Decaf., Tea Please Review our Beverage Menu for Additional Selections.

## À La Carte Menu

Our à la carte menu allows you to order menu items for pickup service only.

## Selections

Deep Fried Chicken (legs \& thighs)
Deep Fried Chicken (legs, thighs \& breasts)
BBO Chicken (legs \& thighs)
BBQ Chicken (legs, thighs \& breasts)
Sliced Grilled London Broil Sandwich
Assorted Sliced Rolls
Italian Sausage \& Meatballs
Italian Meatballs
Crisp Rolls
Swedish Meatballs
Italian Shells (meatless)
Baked Ziti (with meat)
Stuffed Shells
Penne Bruschetta
Penne Bruschetta with Chicken
BBQ Baby Back Spare Ribs
Kielbasa
Galumki
Haluski
Pierogie
Baked Beans
Hot Sausage Sandwich
Steak Sandwich
Cheese \& Broccoli Soup
Chicken Corn Noodle Soup
Manhattan Clam Chowder
Party Tray, Sliced Meats \& Cheeses
Turkey BBO
Beef BBO
Pork BBO
Chicken Wings (medium or hot)
Fresh Fruit Salad
Macaroni Salad
Potato Salad
Red Potato Salad
Parmesan Pasta Salad
Broccoli and Bacon Salad

## Servings

3 per lb.
3 per lb.
3 per lb.
3 per lb.
5 per lb.
12 ct.
4 per lb.
4 per lb.
8 ct.
5 per lb.
15 or 30 servings
15 or 30 servings
15 or 30 servings
15 or 30 servings
15 or 30 servings
50 ct.
25 servings
.1 dozen
4 per lb.
.1 dozen
4 per lb.
25 servings
4 per lb.
.16 per gal.
.16 per gal.
.16 per gal.
10-25
4 per lb.
4 per lb.
4 per lb.
50 ct.
4 per lb.
4-6 perlb.
4-6 per lb.
4-6 per lb.
4-6 per lb.
4-6 per lb.

## Sandwiches

PANINI SANDWICHES ( $3^{\prime \prime} / 6^{\prime \prime}$ )
Roast Beef, Turkey, Ham,
Tuna Salad, or Chicken Salad

## CROISSANT SANDWICHES

Roast Beef, Turkey, Ham,
Tuna Salad, or Chicken Salad

## Desserts

## No menu is complete without the finishing touch from our dessert menu.

Choose from the sample listing below or we can create a dessert just for your affair.

## Desserts

Fresh Baked Apple Pie with choice of Whipped Cream or Ice Cream
Pumpkin Pie with choice of Whipped Cream or Ice Cream
Cheesecake with Fresh Fruit
Carrot Cake w/Cream Cheese Icing
Pecan Pie with Dark Chocolate Drizzle
Double Dutch Chocolate Cake with Butter Cream Icing
Fudge Brownie w/Vanilla Ice Cream and Raspberry Sauce
Glazed Baked Apple in Cream topped with Sweet Crumbs
Chocolate Bread Pudding with Raspberries and Vanilla Sauce
Cinnamon French Toast Bread Pudding with Cream and Maple Syrup Sauce
Warm Apple Crisp with Vanilla Ice Cream and Caramel Sauce
Strawberry Shortcake with Fresh Whipped Cream
Caramel Apple Taco with Ice Cream
Bananas Foster
Assortment of Cupcakes; Lemon, Red Velvet, Peanut Butter \& Chocolate, Double Chocolate
Candy Bar Station
Featuring a large assortment of Candy
Hand Dipped Ice Cream
Ice Cream Sundae Bar
featuring an assortment of toppings
Fresh Fruit Sherbet

## LARGE HOME BAKED COOKIES

Chocolate Chip
Sugar
Oatmeal
Peanut Butter
Pecan Carmel
M\&M

## ASSORTED MINIATURE DESSERTS

Lemon Squares
Chocolate Covered Strawberries
Chocolate Chip Brownie
Italian Cannoli
Cinnamon Cheese Square
Caramel Apple Taco
Mini PB\&J
Dark Chocolate Cake with Caramel and Sea Salt
Fresh Fruit and Nutella Wonton
Assorted Dessert Shooters

## BUTLERED DESSERTS WITH ICED COLD MILK SHOOTERS

Assorted Miniature Cookies and Miniature Desserts served with Ice Cold Chocolate and Whole Milk

## FONDUE STATION

Milk and Dark Chocolate and Carmel Fondue served with a display of Mini Cookies, Mini Desserts, Fresh Fruit, and Cake Bites

DNDDEILSIKI 94 Park Avenue, Sinking Spring, PA 19608


[^0]:    * Alcohol to be supplied by customer.

