

TWISTED THISTLE



LINGROW FARM CATERING MENU

127 MARKET STREET, LEECHBURG, PA, 15656

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INTRODUCTION

THANK YOU FOR CONSIDERING US FOR YOUR SPECIAL OCCASION. WE ARE LOCATED AT 127 MARKET ST LEECHBURG PA 15656. OUR HEAD CHEF ADDISON BRANT HAS OVER 20 YEAR OF CATERING EXPERIENCE. YOUR GOALS AND CULINARY IMAGINATION BECOME A CRAFTED REALITY WITH OUR CHEF'S QUALITY AND PRESENTATION. WHAT MAKES US DIFFERENT IS OUR PERSONAL TOUCH AND VALUE. LOCALLY SOURCED FOOD AND FRESH INGREDIENTS FOR EXCEPTIONAL FLAVOR. TOGETHER WE WILL CREATE A MENU TO FIT YOUR TASTE, STYLE, AND BUDGET. OUR TEAM OF CHEFS AND SERVERS WANT TO MAKE YOUR EVENT SPECTACULAR.

MENU SELECTIONS

WE OFFER A COMPLIMENTARY TASTING FOR UP TO 4 PEOPLE. EACH ADDITIONAL GUEST IS \$25 A PERSON. WE WOULD BE DELIGHTED TO HAVE YOU AND YOUR GUESTS COME INTO OUR ESTABLISHMENT, LOCATED IN LEECHBURG, TO TRY OUR MANY MENU OPTIONS. JUST MAKE AN APPOINTMENT TO EXPERIENCE OUR TOP QUALITY FOOD AND SERVICE. WE ALSO OFFER OUR OWN VENUE, ALSO LOCATED IN LEECHBURG, WITH NO RENTAL FEE IF YOU DECIDE TO HAVE YOUR WEDDING CATERED BY US. FEEL FREE TO PICK AND CHOOSE FROM OUR PACKAGES IN THIS MENU. IF THERE IS SOMETHING YOU WERE THINKING OF THAT YOU DIDN'T SEE LISTED IN THE MENU PLEASE LET OUR CHEF KNOW AND HE WILL BE HAPPY TO PREPARE IT FOR YOU.

PRICING AND SERVICES

ALL PRICES IN THIS GUIDE ARE APPLICABLE TO 2023 EVENTS AT LINGROW FARM AND ARE SUBJECT TO A 20% PRODUCTION FEE AND 6% SALES TAX. PRICING FOR YOUR EVENT CAN GENERALLY BE GUARANTEED AT THE TIME OF YOUR QUOTE, REGARDLESS OF THE FUTURE DATE. GUEST PRICING INCLUDES FLOOR LENGTH LINEN, APPETIZERS, DINNER, COFFEE, DESSERT SERVICE, STAFF, EQUIPMENT, SUPPLIES, EARLY SETUP AND ALL OF THE "STANDARD SERVICES" LISTED ON PAGE 3. THESE CAN BE ADJUSTED TO FIT THE SPECIFIC NEEDS OF YOUR EVENT. NOTE: CHINA AND FLATWARE ARE PROVIDED BY THE VENUE.

PAYMENTS AND POLICIES

WE REQUIRE A \$1500 NON-REFUNDABLE RETAINER TO RESERVE YOUR DATE. 50% OF THE TOTAL COST MUST BE PREPAID 30 DAYS BEFORE YOUR WEDDING. FINAL BALANCE IS PAYABLE 5 DAYS IN ADVANCE. CHECKS ARE PREFERRED (3% CHARGE FOR CREDIT CARDS).

A PRELIMINARY GUEST COUNT IS DUE APPROXIMATELY 60 DAYS BEFORE YOUR WEDDING. A FINAL COUNT AND TABLE SEATING ARE DUE 130 DAYS IN ADVANCE. FINAL GUEST COUNT CANNOT BE REDUCED. CHILDREN AND VENDORS ARE USUALLY BILLED AT A DISCOUNTED RATE. YOU WILL BE PROVIDED WITH A DETAILED MENU & SERVICE CONFIRMATION. THIS WILL LIST ALL FOOD ITEMS, SERVICES, PRICING, KEY TIMES AND OTHER IMPORTANT DETAILS OF THE RECEPTION. WE'LL RESPOND TO ALL YOUR INQUIRIES IN A TIMELY MANNER AND ANY CHANGES WILL BE RECORDED. WE'LL REVIEW ALL DETAILS WITH YOU APPROXIMATELY 30 DAYS BEFORE THE WEDDING AND MAKE SURE WE'VE GOT EVERYTHING COVERED. YOUR RECEPTION IS IN GOOD HANDS.

STANDARD SERVICES

THE ITEMS LISTED BELOW ARE INCLUDED IN OUR PACKAGE PRICING AT NO ADDITIONAL CHARGE.

LINEN:

- GUEST TABLES. FLOOR LENGTH TABLECLOTHS - WHITE, OR IVORY.
- GUEST NAPKINS (FOLDED) – CHOICE OF COLOR CAN BE FOUND IN OUR LINEN ORDER FORM.
- HEAD TABLE. FLOOR LENGTH TABLECLOTHS OR SKIRTING, WHITE OR IVORY. MINI LIGHTS IF DESIRED.
- SERVICE TABLES. FLOOR LENGTH TABLECLOTHS - WHITE OR IVORY. INCLUDES CAKE, COOKIES, GIFTS, ENTRY/ESCORT CARDS, DJ, SPECIAL VENDORS, AND FOOD SERVICE TABLES.
- COCKTAIL TABLE LINENS. FLOOR LENGTH TABLECLOTHS, WHITE OR IVORY. UP TO 6 TABLES
- IF YOU HAVE NOT RECEIVED THE LINEN ORDER FORM, PLEASE REACH OUT TO OUR STAFF.

TABLEWARE:

- GUEST CHINA AND FLATWARE. DINNER, SALAD & BREAD PLATES, WATER GOBLET, 2 FORKS & KNIFE. NOTE: THESE ITEMS ARE PROVIDED BY LINGROW FARM.
- ALSO AT GUEST TABLES: DRESSING BOWLS, WATER PITCHER, ROLL BASKET, SALT & PEPPER SHAKERS.
- DISPOSABLE SUPPLIES FOR APPETIZERS, COOKIES, AND DESSERT

SERVICES & EQUIPMENT:

- PROFESSIONAL MANAGER, SERVICE & SUPPORT STAFF. DRESSED IN FORMAL ATTIRE.
- ALL REQUIRED FOODSERVICE EQUIPMENT & SUPPLIES. NO CHARGE FOR STANDARD RENTALS.
- APPETIZER SERVICE: STATIONARY DISPLAY – PLUS PASSED HORS D'OEUVRES (IF APPLICABLE).
- SALAD SERVICE: PRESET AT GUEST SEATS FAMILY STYLE. SALAD CAN BE PRE-DRESSED – OR TWO DRESSINGS AVAILABLE AT GUEST TABLES. FRESH ROLLS (BASKET) AND BUTTER.
- BUFFET SERVICE. FULLY STAFFED (GUESTS ARE SERVED). OUR STAFF WILL RELEASE GUEST TABLES TO THE BUFFET. "SECONDS" ARE AVAILABLE AFTER EVERYONE IS SERVED. LEFTOVERS ARE PACKAGED IN FOIL PANS FOR CLIENT.
- PLATED MEAL SERVICE. CHOICE OF 2 ENTREES PLUS VEGETARIAN AND KIDS' MEALS. CLIENT MUST PROVIDE MEAL SELECTIONS BY GUEST NAME AND TABLE NUMBER AND INDICATE EACH GUEST'S MEAL SELECTION ON THEIR ESCORT CARD.
- STATION STYLE SERVICE. GRAZING STATIONS (MANNED AND SELF-SERVE) ARE LOCATED STRATEGICALLY AROUND THE VENUE. COCKTAIL PLATES AND REQUIRED FLATWARE ARE LOCATED AT EACH STATION. THIS STYLE OF SERVICE PROMOTES MORE GUEST INTERACTION AND A UNIQUE DINING EXPERIENCE.
- WEDDING PARTY SERVICES – PLATED MEAL (IF BUFFET), TOASTING GLASSES, APPETIZERS AT THE HEAD TABLE.
- EARLY SETUP. TABLES COVERED AND ROOM SETUP THE DAY BEFORE YOUR WEDDING (WHEN POSSIBLE).
- 6 HOUR RECEPTION – FROM COCKTAIL HOUR (BAR OPENS) UNTIL CLOSING (MUSIC STOPS).

OPTIONAL SERVICES & UPGRADES

ALL SALES ARE SUBJECT TO 20% PRODUCTION FEE AND 6% PA SALES TAX.

BANQUET STYLE TABLES ARE \$17.00 PER TABLE. KINGS TABLES REQUIRE 2 CLOTHS. REPLACES OUR STANDARD FLOOR LENGTH WHITE, BLACK OR IVORY TABLECLOTHS.

TOASTING GLASSES ... \$1.00 PER GUEST. INCLUDES POURING OF CHAMPAGNE.

DESSERT COURSE ON CHINA ... \$1.25 PER GUEST. REPLACES STANDARD PLASTIC PLATE & FORK.

COOKIE TRAYING ... \$100.00 PER EVENT. OUR STAFF WILL ARRANGE YOUR COOKIES FOR A BEAUTIFUL DISPLAY. INCLUDES SILVER TRAYS & DOILIES. DISPOSABLE TRAYS WILL BE USED TOWARDS THE END OF THE EVENING TO FACILITATE CLEANUP. TAKE HOME CONTAINERS AND LEFTOVER COOKIES ARE THE CLIENT'S RESPONSIBILITY.

COFFEE SERVICE AT GUEST TABLES ... \$1.50 PER GUEST. INCLUDES CHINA COFFEE CUP & SAUCER, TEASPOON, CREAM & SUGAR. REPLACES SELF-SERVICE COFFEE STATION.

EXTENDED STAFF TIME ... \$100.00 PER HOUR PAST 6-HOUR PACKAGE LIMIT.

FULL SERVICE BUFFET PACKAGE I

COCKTAIL HOUR

GARDEN FRESH CRISP VEGETABLE CRUDITÉ DISPLAY
GRAPES AND WATERMELON DISPLAY

- ◇ ADD OPTIONAL ANTIPASTI BOARD WITH IMPORTED CHEESE, MEATS, MUSTARD, OLIVES, LAM, NUTS, & CRACKERS STARTS AT \$6/PERSON
- ◇ ADD ADDITIONAL FRUIT FOR \$2/PERSON

SALAD COURSE

CLASSIC TOSSED SALAD WITH TOMATO, CUCUMBER, CARROTS, OLIVES, ONION
SERVED WITH YOUR CHOICE OF HOMEMADE RANCH, BALSAMIC, ITALIAN

- ◇ ADD 2ND DRESSING - \$2 PER TABLE

FRESH BAKED SOFT SWEET DINNER ROLLS WITH WHIPPED BUTTER.

ON THE BUFFET

CHOOSE ENTRÉE #1

CHICKEN MARSALA WITH PORTOBELLO MUSHROOMS AND MARSALA WINE SAUCE

CHICKEN ROMANO LIGHTLY BATTERED WITH LEMON BUTTER AND SAUTÉED SPINACH

CHICKEN CAPRESE WITH SPINACH ROMANO TOMATOES MOZZARELLA AND BALSAMIC

HERB ENCRUSTED BAKED CHICKEN BREAST

CLASSIC STUFFED CHICKEN BREAST WITH COUNTRY GRAVY

BAKED HALIBUT WITH ENGLISH STYLE BREAD CRUMBS LEMON WINE SAUCE

SMOKED BONELESS HAM WITH PINEAPPLE RUM SAUCE

BLACKENED TILAPIA WITH GARLIC SHALLOT CREAM SAUCE

CHOOSE ENTRÉE #2

BRAISED SIRLOIN TIPS WITH MUSHROOMS, ONIONS AND HORSERADISH DEMI

SLICED ROAST BEEF WITH AUJUS OR DEMI GLAZE

PORK TENDERLOIN WITH PEACH BOURBON SAUCE

MEAT OR CHEESE LASAGNA WITH SAN MARZANO PLUM TOMATOES HOMEMADE MARINARA

STUFFED SHELLS WITH RICOTTA MOZZARELLA FRESH BASIL MARINARA SAUCE

EGGPLANT LASAGNA

CHOOSE SIDE #1

- ROASTED REDSKIN POTATOES
- GARLIC MASHED POTATOES
- TRADITIONAL MASHED POTATOES
- PARSLEY POTATOES
- REDSKINS MASHED POTATOES
- SCALLOPED POTATOES
- VEGETABLE FRIED RICE

CHOOSE SIDE #2

- PENNE WITH PLUM TOMATOES FRESH BASIL GARLIC
- PENNE WITH MARINARA
- PENNE WITH GARDEN VEGETABLES GARLIC AIOLIO
- FARFALLA WITH HOT SAUSAGE BANANA PEPPERS SPINACH GARLIC OLIVE OIL.+\$1

CHOOSE SIDE #3

- BROCCOLI CARROTS
- BROCCOLI CAULIFLOWER CARROTS
- CUT GREEN BEANS
- PRINCE EDWARD MEDLEY ASSORTED BEANS AND CARROTS
- HONEY GLAZED BABY CARROTS OR BUTTER AND DILL

AFTER DINNER

CLIENT PROVIDED WEDDING CAKE - WE WILL CUT AND SERVE CAKE

FRESH BREWED COFFEE, DECAF AND TEA AVAILABLE DURING COCKTAIL HOUR THROUGH DESSERT SERVICE.

\$34.95 PER GUEST

MINIMUM OF 100 GUEST

ASK ABOUT SEATED MEAL PRICING

ALL ABOVE PRICING INCLUDES STANDARD SERVICE LISTED ABOVE

IF LESS THAN 100 GUESTS, A SURCHARGE OF \$1/PERSON WILL APPLY.

PRODUCTION FEE IS 20% AND 6% PA SALES TAX.

FULL SERVICE BUFFET PACKAGE II

COCKTAIL HOUR

GARDEN FRESH VEGETABLE CRUDITE DISPLAY
FRESH FRUIT DISPLAY
ASSORTMENT OF CHEESES AND MUSTARDS

- ◇ ADD OPTIONAL ANTIPASTI BOARD WITH IMPORTED
CHEESE, MEATS, MUSTARD, OLIVES, LAM, NUTS, &
CRACKERS STARTS AT \$6/PERSON

SALAD COURSE

CLASSIC TOSSED SALAD OR CAESER SALAD
TOSSED SALAD SERVED WITH YOUR CHOICE OF HOMEMADE
RANCH, BALSAMIC, ITALIAN
◇ ADD 2ND DRESSING - \$2 PER TABLE
FRESH BAKED SOFT SWEET DINNER ROLLS WITH WHIPPED BUTTER.

PASSED APPETIZERS - CHOOSE 3

- ◇ ARTICHOKE CRUSTING TOPPED WITH MOZZARELLA
AND PARMESAN CHEESE
- ◇ MINI GRASS FEED BEEF TACOS
- ◇ CORN FRITTERS
- ◇ CAULIFLOWER TOTS
- ◇ STUFFED MUSHROOMS
- ◇ MINI SPANIKOPITA
- ◇ CLASSIC ITALIAN TOMATO BASIL BRUSCHETTA
- ◇ PORK POTSTICKERS
- ◇ SPINACH FETA RAGGOONS
- ◇ FRUIT SHOOTER
- ◇ MAC & CHEESE BITES

ON THE BUFFET

CHOOSE ENTRÉE #1

CHICKEN MARSALA WITH PORTOBELLO MUSHROOMS AND
MARSALA WINE SAUCE
CHICKEN ROMANO LIGHTLY BATTERED WITH LEMON BUTTER
AND SAUTÉED SPINACH
CHICKEN CAPRESE WITH SPINACH ROMANO TOMATOES
MOZZARELLA AND BALSAMIC
HERB ENCRUSTED BAKED CHICKEN BREAST
CLASSIC STUFFED CHICKEN BREAST WITH COUNTRY GRAVY
BAKED HALIBUT WITH ENGLISH STYLE BREAD CRUMBS LEMON
WINE SAUCE
SMOKED BONELESS HAM WITH PINEAPPLE RUM SAUCE
BLACKENED TILAPIA WITH GARLIC SHALLOT CREAM SAUCE
STUFFED CHICKEN WITH CORNBREAD SAUSADE AND VEG
STUFFING COUNTRY GRAVY
BRAISED BEEF TIPS WITH MUSHROOMS AND A BURGUNDY WINE
DEMI
BACON WRAPPED PORK TENDERLOIN WITH APPLE CIDER GLAZE
PAN SEARED PORK CHOPS WITH CREAMY MUSHROOM SAUCE.

CHOOSE ENTRÉE #2

BRAISED SIRLOIN TIPS WITH MUSHROOMS, ONIONS AND
HORSERADISH DEMI
SLICED ROAST BEEF WITH AUJUS OR DEMI GLAZE
PORK TENDERLOIN WITH PEACH BOURBON SAUCE
MEAT OR CHEESE LASAGNA WITH SAN MARZANO PLUM
TOMATOES HOMEMADE MARINARA
STUFFED SHELLS WITH RICOTTA MOZZARELLA FRESH BASIL
MARINARA SAUCE
EGGPLANT LASAGNA
BACON WRAPPED PORK TENDERLOIN WITH APPLE
CIDER GLAZE
PAN SEARED PORK CHOPS WITH CREAMY MUSHROOM
SAUCE.
CHICKEN PARMIGIANO MOZZARELLA FRESH BASIL
MARINARA SAUCE.

CHOOSE SIDE #1

- ROASTED REDSKIN POTATOES
- GARLIC MASHED POTATOES
- TRADITIONAL MASHED POTATOES
- PARSLEY POTATOES
- REDSKINS MASHED POTATOES
- SCALLOPED POTATOES
- VEGETABLE FRIED RICE
- TWICE BAKED POTATOES

CHOOSE SIDE #2

- PENNE WITH PLUM TOMATOES
FRESH BASIL GARLIC
- PENNE WITH MARINARA
- PENNE WITH GARDEN
VEGETABLES GARLIC AIOLIO
- FARFALLA WITH HOT SAUSAGE
BANANA PEPPERS SPINACH
GARLIC OLIVE OIL
- ANGEL HAIR KNOTS WITH FRESH
BASIL TOMATO SAUCE
- PENNE WITH VODKA SAUCE

CHOOSE SIDE #3

- BROCCOLI CARROTS
- BROCCOLI CAULIFLOWER
CARROTS
- CUT GREEN BEANS
- PRINCE EDWARD MEDLEY
ASSORTED BEANS AND CARROTS
- HONEY GLAZED BABY CARROTS
OR BUTTER AND DILL
- GREEN BEAN ALMONDINE
- GREEN BEANS WITH TOMATO,
ONIONS, AND GARLIC

AFTER DINNER

CLIENT PROVIDED WEDDING CAKE - WE WILL CUT AND SERVE CAKE
FRESH BREWED COFFEE, DECAF AND TEA AVAILABLE DURING COCKTAIL HOUR THROUGH DESSERT SERVICE.

\$39.95 PER GUEST
MINIMUM OF 100 GUEST
ASK ABOUT SEATED MEAL PRICING

ALL ABOVE PRICING INCLUDES STANDARD SERVICE LISTED ABOVE
IF LESS THAN 100 GUESTS, A SURCHARGE OF \$1/PERSON WILL APPLY.
PRODUCTION FEE IS 20% AND 6% PA SALES TAX

FULL SERVICE BUFFET PACKAGE III

COCKTAIL HOUR

GARDEN FRESH VEGETABLE CRUDITE WITH CREAMY
HOMEMADE RANCH
FRESH FRUIT DISPLAY
ASSORTMENT OF CHEESES AND MUSTARDS

- ◇ ADD OPTIONAL ANTIPASTI BOARD WITH IMPORTED
CHEESE, MEATS, MUSTARD, OLIVES, LAM, NUTS, &
CRACKERS STARTS AT \$6/PERSON

SALAD COURSE

CHOOSE 1:

- ◇ CLASSIC TOSSED SALAD OR BABY SPINACH SALAD
SERVED WITH YOUR CHOICE OF HOMEMADE
RANCH, BALSAMIC, ITALIAN
ADD 2ND DRESSING - \$2 PER TABLE
◇ CAESAR SALAD

FRESH BAKED SOFT SWEET DINNER ROLLS WITH WHIPPED BUTTER.

PASSED APPETIZERS - CHOOSE 3

- | | |
|------------------------|----------------------|
| ◇ ARTICHOKE CRUSTING | ◇ FRUIT SHOOTER |
| TOPPED WITH | ◇ MAC & CHEESE BITES |
| MOZZARELLA AND | ◇ CHICKEN YAKITORI |
| PARMESAN CHEESE | ◇ CHICKEN SAUTÉED |
| ◇ MINI GRASS FEED BEEF | WITH BOURBON BBQ |
| TACOS | GLAZE |
| ◇ CORN FRITTERS | ◇ TUNA TACOS |
| ◇ CAULIFLOWER TOTS | ◇ CAPRESE CHICKEN |
| ◇ STUFFED MUSHROOMS | CROSTINI |
| ◇ MINI SPANIKOPITA | ◇ SAUSAGE PEPPER |
| ◇ CLASSIC ITALIAN | SKEWERS WITH MAPLE |
| TOMATO BASIL | BOURBON SAUCE |
| BRUSCHETTA | ◇ PULLED PORK |
| ◇ PORK POTSTICKERS | FLATBREAD |
| ◇ SPINACH FETA | |
| RAGGOONS | |

ON THE BUFFET

CHOOSE ENTRÉE #1

CHICKEN MARSALA WITH PORTOBELLO MUSHROOMS AND MARSALA
WINE SAUCE
CHICKEN ROMANO LIGHTLY BATTERED WITH LEMON BUTTER AND
SAUTÉED SPINACH
CHICKEN CAPRESE WITH SPINACH ROMANO TOMATOES MOZZARELLA
AND BALSAMIC
HERB ENCRUSTED BAKED CHICKEN BREAST
CLASSIC STUFFED CHICKEN BREAST WITH COUNTRY GRAVY
BAKED HADDOCK WITH ENGLISH STYLE BREAD CRUMBS LEMON WINE
SAUCE
SMOKED BONELESS HAM WITH PINEAPPLE RUM SAUCE
CRAB STUFFED TILAPIA WITH SHERRY CREAM SAUCE
STUFFED CHICKEN WITH CORNBREAD SAUSAGE AND VEG STUFFING
COUNTRY GRAVY
BRAISED BEEF TIPS WITH MUSHROOMS AND A BURGUNDY WINE DEMI
BACON WRAPPED PORK TENDERLOIN WITH APPLE CIDER GLAZE
PAN SEARED PORK CHOPS WITH CREAMY MUSHROOM SAUCE.

CHOOSE ENTRÉE #2

BRAISED SIRLOIN TIPS WITH MUSHROOMS, ONIONS AND HORSE-
RADISH DEMI
BRAISED BEEF TIPS WITH MUSHROOMS AND A BURGUNDY WINE DEMI
SLICED ROAST BEEF WITH AUJUS OR DEMI GLAZE
PORK TENDERLOIN WITH PEACH BOURBON SAUCE
MEAT OR CHEESE LASAGNA WITH SAN MARZANO PLUM TOMA-
TOES HOMEMADE MARINARA
EGGPLANT LASAGNA
BACON WRAPPED PORK TENDERLOIN WITH APPLE CIDER
GLAZE
PAN SEARED PORK CHOPS WITH CREAMY MUSHROOM SAUCE.
CHICKEN PARMIGIANO MOZZARELLA FRESH BASIL MARINA-
RA SAUCE.
GRILLED SIRLOIN WITH BLUE CHEESE AND BACON
PORK TENDERLOIN WITH PEACH BOURBON SAUCE.
GRILLED SALMON WITH LEMON DILL OR TERIYAKI SAUCE.
DECONSTRUCTED POT PIE

CHOOSE SIDE #1

- ROASTED REDSKIN POTATOES
- GARLIC MASHED POTATOES
- TRADITIONAL MASHED POTATOES
- PARSLEY POTATOES
- REDSKINS MASHED POTATOES
- SCALLOPED POTATOES
- VEGETABLE FRIED RICE
- TWICE BAKED POTATOES

CHOOSE SIDE #2

- GNOCCHI
WITH PESTO CREAM SAUCE OR MARINARA
- YUKON GOLD GARLIC MASHED
- PENNE
WITH PLUM TOMATOES FRESH BASIL GARLIC
- PENNE WITH MARINARA
- PENNE
WITH GARDEN VEGETABLES GARLIC AIOLIO.
- ANGEL HAIR KNOTS
WITH FRESH BASIL TOMATO SAUCE
- PENNE WITH VODKA SAUCE
- FARFALLA WITH HOT SAUSAGE BANANA
PEPPERS SPINACH GARLIC OLIVE OIL (+\$1)

CHOOSE SIDE #3

- BROCCOLI CARROTS
- BROCCOLI CAULIFLOWER
CARROTS
- CUT GREEN BEANS
- PRINCE EDWARD MEDLEY
ASSORTED BEANS AND CARROTS
- HONEY GLAZED BABY CARROTS
OR BUTTER AND DILL
- GREEN BEAN ALMONDINE
- GREEN BEANS WITH TOMATO,
ONIONS, AND GARLIC

AFTER DINNER

CLIENT PROVIDED WEDDING CAKE - WE WILL CUT AND SERVE CAKE
FRESH BREWED COFFEE, DECAF AND TEA AVAILABLE DURING COCKTAIL HOUR THROUGH DESSERT SERVICE.

\$44.95 PER GUEST

MINIMUM OF 100 GUEST

ASK ABOUT SEATED MEAL PRICING

ALL ABOVE PRICING INCLUDES STANDARD SERVICE LISTED ABOVE
IF LESS THAN 100 GUESTS, A SURCHARGE OF \$1/PERSON WILL APPLY.
PRODUCTION FEE IS 20% AND 6% PA SALES TAX.

KINGS BUFFET

COCKTAIL HOUR

- ◇ GARDEN FRESH VEGETABLE CRUDITE WITH CREAMY HOMEMADE RANCH
- ◇ FRESH FRUIT DISPLAY
- ◇ ASSORTMENT OF CHEESES AND MUSTARDS
- ◇ ANTIPASTI BOARD WITH IMPORTED CHEESE, MEATS, MUSTARD, OLIVES, LAM, NUTS, & CRACKERS

SALAD COURSE

CHOOSE 1:

- ◇ CLASSIC TOSSED SALAD OR BABY SPINACH SALAD
SERVED WITH YOUR CHOICE OF HOMEMADE RANCH, BALSAMIC, ITALIAN
ADD 2ND DRESSING - \$2 PER TABLE
 - ◇ CAESER SALAD
 - ◇ STRAWBERRY PATCH SALAD WITH WHITE BALSAMIC DRESSING
- FRESH BAKED SOFT SWEET DINNER ROLLS WITH WHIPPED BUTTER.

PASSED APPETIZERS - CHOOSE 3

- ◇ ARTICHOKE CRUSTING TOPPED WITH MOZZARELLA AND PARMESAN CHEESE
- ◇ MINI GRASS FEED BEEF TACOS
- ◇ CORN FRITTERS
- ◇ CAULIFLOWER TOTS
- ◇ STUFFED MUSHROOMS
- ◇ MINI SPANIKOPITA
- ◇ CLASSIC ITALIAN TOMATO BASIL BRUSCHETTA
- ◇ PORK POTSTICKERS
- ◇ SPINACH FETA RAGGOONS
- ◇ FRUIT SHOOTER
- ◇ MAC & CHEESE BITES

CHOOSE 1

- ◇ CHICKEN YAKITORI
- ◇ CHICKEN SAUTÉED WITH BOURBON BBQ GLAZE
- ◇ SAUSAGE PEPPER SKEWERS WITH MAPLE BOURBON SAUCE
- ◇ PULLED PORK FLATBREAD
- ◇ BLOODY MARY SHOOTERS
- ◇ BACON WRAPPED SCALLOPS
- ◇ TUNA TACOS
- ◇ CAPRESE CHICKEN CROSTINI

ON THE BUFFET

CHOOSE ENTRÉE #1

- CHICKEN MARSALA** WITH PORTOBELLO MUSHROOMS AND MARSALA WINE SAUCE
- CHICKEN ROMANO** LIGHTLY BATTERED WITH LEMON BUTTER AND SAUTÉED SPINACH
- CHICKEN CAPRESE** WITH SPINACH ROMANO TOMATOES MOZZARELLA AND BALSAMIC
- BAKED HADDOCK** WITH ENGLISH STYLE BREAD CRUMBS LEMON WINE SAUCE
- STUFFED CHICKEN** WITH CORNBREAD SAUSAGE AND VEG STUFFING COUNTRY GRAVY
- BRAISED BEEF TIPS** WITH MUSHROOMS AND A BURGUNDY WINE DEMI
- BACON WRAPPED PORK TENDERLOIN** WITH APPLE CIDER GLAZE
- PAN SEARED PORK CHOPS** WITH CREAMY MUSHROOM SAUCE.

CHOOSE ENTRÉE #2

- BACON WRAPPED FILETS** WITH BLUE CHEESE
- GARLIC HERB FILETS** WITH SAUTÉED MUSHROOMS
- SEAFOOD LASAGNA**
- CRAB CAKES**
- CRAB STUFFED CHICKEN** WITH SHERRY CREAM SAUCE
- GRILLED SALMON** WITH LEMON GARLIC DILL OR TERIYAKI
- BRAISED BEEF TIPS** WITH MUSHROOMS AND A BURGUNDY WINE DEMI
- BACON WRAPPED PORK TENDERLOIN** WITH APPLE CIDER GLAZE
- PAN SEARED PORK CHOPS** WITH CREAMY MUSHROOM SAUCE.
- CRAB STUFFED SHRIMP**

CHOOSE SIDE #1

- ROASTED REDSKIN POTATOES
- GARLIC MASHED POTATOES
- TRADITIONAL MASHED POTATOES
- PARSLEY POTATOES
- REDSKINS MASHED POTATOES
- SCALLOPED POTATOES
- VEGETABLE FRIED RICE
- TWICE BAKED POTATOES

CHOOSE SIDE #2

- GNOCCHI WITH PESTO CREAM SAUCE OR MARINARA
- YUKON GOLD GARLIC MASHED
- PENNE WITH PLUM TOMATOES FRESH BASIL GARLIC
- PENNE WITH MARINARA
- PENNE WITH GARDEN VEGETABLES GARLIC AIOLIO.
- ANGEL HAIR KNOTS WITH FRESH BASIL TOMATO SAUCE
- PENNE WITH VODKA SAUCE
- FARFALLA WITH HOT SAUSAGE BANANA PEPPERS SPINACH GARLIC OLIVE OIL (+\$1)

CHOOSE SIDE #3

- BROCCOLI CARROTS
- BROCCOLI CAULIFLOWER CARROTS
- ASPARAGUS (+\$1)
- PRINCE EDWARD MEDLEY ASSORTED BEANS AND CARROTS
- HONEY GLAZED BABY CARROTS OR BUTTER AND DILL
- GREEN BEAN ALMONDINE
- GREEN BEANS WITH TOMATO, ONIONS, AND GARLIC

AFTER DINNER

CLIENT PROVIDED WEDDING CAKE - WE WILL CUT AND SERVE CAKE
FRESH BREWED COFFEE, DECAF AND TEA AVAILABLE DURING COCKTAIL HOUR THROUGH DESSERT SERVICE.

\$57.95 PER GUEST

MINIMUM OF 100 GUEST

ASK ABOUT SEATED MEAL PRICING

ALL ABOVE PRICING INCLUDES STANDARD SERVICE LISTED ABOVE
IF LESS THAN 100 GUESTS, A SURCHARGE OF \$1/PERSON WILL APPLY.
PRODUCTION FEE IS 20% AND 6% PA SALES TAX.

ITALIANO BUFFET

COCKTAIL HOUR

- ◇ GARDEN FRESH VEGETABLE CRUDITE WITH CREAMY HOMEMADE RANCH
- ◇ FRESH FRUIT DISPLAY
- ◇ ASSORTMENT OF IMPORTED CHEESE, MEATS, MUSTARD, OLIVES, LAM, NUTS, & CRACKERS

PASSED APPETIZERS

- ARTICHOKE CROSTINI
- CLASSIC TOMATOES BRUSHETTA
- ITALIAN MEATBALLS WITH MARINARA SAUCE

SALAD COURSE

CHOOSE 1:

- ◇ CLASSIC TOSSED SALAD OR BABY SPINACH SALAD
- SERVED WITH YOUR CHOICE OF HOMEMADE RANCH, BALSAMIC, ITALIAN
- ADD 2ND DRESSING - \$2 PER TABLE
- ◇ CAESER SALAD

FRESH BAKED SOFT SWEET DINNER ROLLS WITH WHIPPED BUTTER.

ON THE BUFFET

CHOOSE ENTRÉE #1

CHICKEN PARMIGIANO WITH MARINARA AND MOZZARELLA

CHICKEN CAPRESE GRILLED CHICKEN SAUTÉED SPINACH ROMA TOMATOES MOZZARELLA AND BALSAMIC.

CHICKEN ROMANO WITH LEMON BUTTER AND FRESH PARMIGIANO

CHICKEN MARSALA SAUTÉED CHICKEN MUSHROOMS CREAMY WINE SAUCE.

STUFFED CHICKEN BASIL FETA SPINACH PANKO BALSAMIC REDUCTION
CHICKEN BRUSHETTA BREADED CHICKEN TOMATOES BASIL GARLIC
MOZZARELLA

CHOOSE ENTRÉE #2

MEAT LASAGNA PEPPERONI VEAL PORK RICOTTA BASIL MARI-NARA

EGGPLANT PARMESAN MARINARA MOZZARELLA .

STUFFED BANANA PEPPERS

BAKED COD WITH TOMATO LEMON GARLIC AND WINE

STUFFED SHELLS MARINARA OR ALFREDO

SHRIMP PENNE WITH SPINACH AND ALFREDO

BEEF TIPS WITH MUSHROOMS PEPPERS AND ONIONS VEAL
DEMI

STUFFED NY STRIP WITH ONIONS PEPPERS MUSHROOMS
BRAISED IN SAVORY MARINARA

CHOOSE SIDE #1

- ROASTED REDSKIN POTATOES
- GARLIC MASHED POTATOES
- TRADITIONAL MASHED POTATOES
- PARSLEY POTATOES
- REDSKINS MASHED POTATOES
- SCALLOPED POTATOES
- VEGETABLE FRIED RICE
- TWICE BAKED POTATOES

CHOOSE SIDE #2

- PENNE
- WITH PLUM TOMATOES FRESH BASIL GARLIC
- PENNE WITH MARINARA
 - PENNE
- WITH GARDEN VEGETABLES GARLIC AIOLIO.
- ANGEL HAIR KNOTS
- WITH FRESH BASIL TOMATO SAUCE
- PENNE WITH VODKA SAUCE
 - FARFALLA WITH HOT SAUSAGE BANANA
PEPPERS SPINACH GARLIC OLIVE OIL (+\$1)

ADD GARLIC BREAD FOR \$1/PERSON

CHOOSE SIDE #3

- BROCCOLI CARROTS
- BROCCOLI CAULIFLOWER
CARROTS
- CUT GREEN BEANS
- PRINCE EDWARD MEDLEY
ASSORTED BEANS AND CARROTS
- HONEY GLAZED BABY CARROTS
OR BUTTER AND DILL
- GREEN BEAN ALMONDINE
- GREEN BEANS WITH TOMATO,
ONIONS, AND GARLIC

AFTER DINNER

CLIENT PROVIDED WEDDING CAKE - WE WILL CUT AND SERVE CAKE
FRESH BREWED COFFEE, DECAF AND TEA AVAILABLE DURING COCKTAIL HOUR THROUGH DESSERT SERVICE.

\$37.95 PER GUEST

MINIMUM OF 100 GUEST

ASK ABOUT SEATED MEAL PRICING

ALL ABOVE PRICING INCLUDES STANDARD SERVICE LISTED ABOVE

IF LESS THAN 100 GUESTS, A SURCHARGE OF \$1/PERSON WILL APPLY.

PRODUCTION FEE IS 20% AND 6% PA SALES TAX.

SOUTH OF THE BORDER BUFFET

COCKTAIL HOUR

STATIONARY APPETIZERS

GARDEN FRESH VEGETABLE CRUDITE DISPLAY
SEASONAL FRESH FRUIT DISPLAY

PASSED APPETIZERS – CHOOSE 3

BEEF OR FISH TACOS
CHICKEN CHIPOTLE WRAP LOLLIPOP
MEXICAN FLATBREAD
CORN FRITTERS
SPICY CHORIZO AND PEPPER SKEWERS
WITH MAPLE BOURBON GLAZE

ON THE BUFFET

CHOOSE 3 ENTRÉES

CHICKEN OR BEEF FAJITAS

ADD GUACAMOLE FOR \$1

SOFT TACOS CHICKEN, BEEF OR FISH

ENCHILADAS BEEF OR CHICKEN

MARINATED CHICKEN STREET CORN AND TOMATO SALSA

FLANK STEAK WITH CORN TOMATO SALSA

JERK ROASTED CHICKEN

CHICKEN QUESADILLAS

CHORIZO MEATBALLS

SPICY PORK TENDERLOIN WITH GREEN CHILI SAUCE

CHICKEN KABOBS WITH CHIMICHURA

BEEF KABOBS WITH CHIMICHURA

SERVED WITH

SPANISH RICE

BLACK BEANS

STREET CORN

AFTER DINNER

CLIENT PROVIDED WEDDING CAKE - WE WILL CUT AND SERVE CAKE

FRESH BREWED COFFEE, DECAF AND TEA AVAILABLE DURING COCKTAIL HOUR THROUGH DESSERT SERVICE.

\$36.95 PER GUEST

MINIMUM OF 100 GUEST

ASK ABOUT SEATED MEAL PRICING

ALL ABOVE PRICING INCLUDES STANDARD SERVICE LISTED ABOVE

IF LESS THAN 100 GUESTS, A SURCHARGE OF \$1/PERSON WILL APPLY.

PRODUCTION FEE IS 20% AND 6% PA SALES TAX.

ALA CARTE HOR D'OEUVRES

THE BELOW ARE PRICED PER PERSON AND CAN BE ADDED TO ANY PACKAGE.

\$3

TOMATO BRUSHETTA
ARTICHOKE CROSTINI
CRAB RANGOON
SPANIKOPITA
CORN FRITTERS
STUFFED MUSHROOMS
PULLED PORK LOLLIPOPS
SAUSAGE PEPPER SKEWERS
MINI BEEF TACOS
MAC & CHEESE BITES
FRUIT SHOOTER

\$4

PULLED PORK SLIDERS
LOADED POTATO SKINS
CHICKEN YAKITORI
CHICKEN SATAY
AHI TUNA TACOS
BUFFALO CHICKEN BITRES
CRAB STUFFED MUSHROOMS

\$5

SHRIMP COCKTAIL
MINI CRAB CAKES
COCONUT SHRIMP
MINI KOBE MEATLOAF
MINI BEEF WELLINGTON
BEEF SCALLION ROULADES

TACO BAR \$8

BEEF TACOS MEAT, TOMATOES,
ONION, CHEESE, SOUR CREAM, TACO
SAUCE.

\$20

COLD SEAFOOD TOWER
SHRIMP, CRAB, OYSTERS, MUSCLES,
LOBSTER CLAWS

MARKET PRICE SUBSTITUTIONS

MENU ITEMS MAY BE SUBSTITUTED FROM OTHER PACKAGES OR ALA CART MENU.

THE CHEF WOULD BE HAPPY TO DISCUSS ANYTHING SPECIFIC OR SPECIAL YOU WOULD LIKE TO ADD AND GIVE YOU A QUOTE.

BELOW ARE ENTRÉE SUBSTITUTIONS THAT CAN BE MADE AT MARKET PRICE (PRICES SUBJECT TO CHANGE):

BACON WRAPPED FILETS WITH BLUE CHEESE SAUCE
FILET WITH MUSHROOM DEMI GLAZE
GRILLED SALMON WITH LEMON DILL OR TERIYAKI SALMON
CRAB CAKES
CRAB STUFFED SHRIMP

ROASTED BEEF TENDERLOIN
CRAB STUFFED SALMON WITH SHERRY CREAM SAUCE
BACON WRAPPED BBQ SCALLOPS
BEEF WELLINGTON
LOBSTER TAILS



~ LATE NIGHT MENU ~

PRETZEL BITES WITH BEER CHEESE \$3

SOFT BAVARIAN PRETZELS SERVED WITH HOUSE BEER CHEESE.

TATOR TOTS WITH BEER CHEESE \$4

GOLDEN BROWN POTATO PUFFS TOPPED WITH SOUR CREAM, CHIVE AND ZESTY SAUCE.

WAFFLE FRIES AND CHEESE \$4

CRISPY WAFFLE FRIES SERVED WITH AGED CHEDDAR CHEESE SAUCE OR BEER CHEESE.

HAWAIIAN HAM AND CHEESE SLIDERS \$5

WARM HAM AND MELTED SWISS ON A SWEET ROLL WITH HAWAIIAN GLAZE.

PIZZA FLATBREAD—PEPPERONI, VEGGIE, MARGARITA, BBQ \$5

ON A WOOD GRILLED FLATBREAD.

CHICKEN AND WAFFLES \$7

BELGIUM WAFFLES & BONELESS BREADED CHICKEN WITH RUM MAPLE GLAZE.

FRIED MUSHROOMS \$3

HAND BREADED MUSHROOMS SERVED WITH HORSERADISH SAUCE AND RANCH.

GENERAL TSO'S FRIED CAULIFLOWER 4

BATTERED CAULIFLOWER TOSSED IN GENERAL TSO'S SAUCE.

CINNAMON CHIPS AND STRAWBERRY MANGO SALSA \$3

FLOUR TORTILLA CHIPS SEASONED WITH CINNAMON AND SUGAR SERVED WITH MANGO, STRAWBERRY, PINEAPPLE, AND HONEYDEW SALSA.

BUFFALO CHICKEN EGG ROLLS \$4

BUFFALO CHICKEN, MOZZARELLA AND CHEDDAR IN A HAND ROLLED EGGROLL.

MINI PUFF PASTRY FRANK'S \$3

SERVED WITH ASSORTED MUSTARDS.

QUESADILLAS \$3 + CHICKEN \$5

GRILLED FLOUR TORTILLA WITH CHEESE SERVED WITH LETTUCE, TOMATO, SOUR CREAM AND SALSA.

PULLED PORK SLIDERS \$5

SMOKED PORK WITH BBQ SAUCE AND CHEDDAR ON SLIDER ROLL.

LOADED NACHOS \$3 ADD PULLED PORK \$5

FRESH TORTILLA CHIPS LOADED WITH JALAPEÑOS, TOMATOES, CHIVES, CHEESE SAUCE AND MONTERREY JACK.

LOADED POTATO SKINS \$4

TOPPED WITH MONTERREY JACK, BACON, CHIVES, AND SERVED WITH SOUR CREAM.

**All prices are based per person. Minimum 40 people to order. 20% Gratuity & 6% sales tax added to all orders.