



THYME & SEASONS

C A T E R I N G



2022-23 MENU

INFO@THYMESEASONS.COM | (717) 394-5554



- 2022 brings our freshest menus to Riverdale Manor with a fantastic amount of selections of Thyme & Seasons Catering fare. Familiar and classic menu items with a fresh twist, updated presentations, and more emphasis than ever on flavors that combine beautifully from course to course will make your wedding or special event even more memorable!
- Within this packet you will find selections that are combined to create a complete menu for your event. The style of service for your event is the starting point for your menu selections. Seated served meal, stations, or buffet are the most popular formats for weddings. A seated served meal is a classic presentation well suited to formal affairs and accommodates guests of any ability. The meals are pre-selected by your guests in response to your invitation. This style of service requires the least amount of floor space if you are maximizing your guest list. A Buffet Meal can increase the variety of choices of foods that are offered but requires a considerable amount of space in the room. Buffets require three entrees and two or more side dishes. Station Style meal service offers the broadest variety of food and is the most social presentation. Station events require at least three stations, each having at least one entrée and included accents. Station style events can also limit floor space. Combinations of these styles, such as a served salad followed by a buffet or a seated served meal with a dessert buffet, are often used to help you make your reception unique. Cost differences between Seated Served and Stations are usually small, while Buffets generally require more food and service staff.
- Thyme & Seasons Catering includes the cost of all china, glass, and flatware that is necessary for your event. There are modest charges for china, glassware, etc. for items that are not provided by Thyme & Seasons Catering, such as champagne toasts and wedding cakes. Our professional and courteous staff is ready to serve you and your guests. Each server is billed at an hourly rate of \$35 per hour, and the number of servers that you need depends upon your menu, style of service, and your guest count. There is not any additional gratuity or service charge.
- Bountiful choices of patterns, textures, and colors are available for your guest table linens and complementing napkins and buffet table linens. We provide all linens with costs starting at \$18.50 per basic linen and \$.50 per napkin. Flowers, décor, wedding cakes, music, and entertainment are personal decisions, and we are happy to refer you to our preferred vendor list for these things. Our list includes the best in the business at many different price levels. You may select vendors that are not on the list, but they may need to submit insurance or similar information before they can be approved.
- We cannot provide the alcohol for beverages, but we can guide you in your selection; and we do provide bartenders and all necessary mixers, supplies, and equipment for your beverages. Please remember that Thyme & Seasons is the exclusive caterer at Riverdale Manor, and that no food or beverages can be brought onto the premises, including the changing suites, without specific permission. Please review our FAQs for more information on the services we provide.
- Pricing in this packet is based on current information and, of course, is subject to change. Thyme & Seasons Catering can accept/reject menus at our discretion to ensure that client menus meet our business standards and your guests needs
- DIETARY KEY | (GF) GLUTEN FREE | (DF) DAIRY FREE | (V) VEGETARIAN | (VE) VEGAN | (CN) CONTAINS NUTS

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BAR & BEVERAGE

Bar Service

Set-ups for bars include ice, glassware or disposable glasses, paper napkins, straws, etc. to complement the client provided alcohol. We do limit bar service to five hours, and we reserve the right to restrict service of alcohol for any reason, at any time we deem necessary. Shots and shooters, spirits on the rocks, and similar are strictly prohibited. All alcohol must be distributed by our bartenders or managers. You are welcome to not provide any alcoholic beverages; however, we will need to increase the quantity of other beverages. We provide the following styles of set-ups:

Beer and Wine Bar | \$6.25 pp
Nonalcoholic beverages for client provided beer and wine include unlimited Coke, Diet Coke, Sprite, Ginger Ale, and
Coffee and Decaf Station
Including cream, sugar, sweeteners

FULL-SERVICE BAR | \$9.25 pp
Nonalcoholic beverages for client-provided alcohol, beer, and wine include unlimited Coke, Diet Coke, Sprite, Ginger Ale, orange juice, cranberry juice, sour mix, tonic water, club soda, lemons, limes, cherries, and olives and
Coffee and Decaf Station
Including cream, sugar, sweeteners

SODA AND PUNCH BAR | \$5.95 pp
Coke, Diet Coke, Sprite, Ginger Ale, and bowls of citrus punch
Iced tea may be substituted for sodas or punch

Beverages

These beverages will complement your menu and the festivities. They are provided on a limited basis per guest, and may be purchased in quantity for only some of the guests.

COFFEE & DECAF STATION | \$2.50 pp
Including cream, sugar, sweeteners, glass coffee mugs, and use of urns. Hot tea available upon request

INTERNATIONAL COFFEE STATION | \$3.25 pp
Two fresh brewed coffees from around the world and Colombian decaf, with bowls of whipped cream, shaved chocolate, powdered sugar, nutmeg, cream, milks, and sweeteners

SEATED COFFEE SERVICE | \$3.50 pp
Coffee and Decaf served tableside in china cups and saucers
*please note this style of service must be purchased for all of your guests at a seated meal

SPARKLING CIDER TOAST | \$1.95 per glass
Sparkling cider served in champagne flutes for toasting

Seasonal Beverages

COLD WEATHER

POINSETTIA MIMOSA PUNCH | \$2.25 | 8 oz glass
Cranberry juice and grenadine splashed
with orange juice and sparkling with cider!

HOT MULLED CIDER | \$2.00 | 5oz mug
Warm cider, a cold weather treat!

HOT CHOCOLATE | \$2.50 | 5 oz mug
Rich, classic, real cocoa is always welcoming

Specialty Drinks!

Specialty Drinks are a great personal accent to
add to your wedding. Fun, colorful, seasonal and
tasty cocktails are a budget friendly way to
expand your bar offerings.
Ask for our suggestions list

*Bar snacks such as fresh popcorn, chips,
and pretzels can be added to your event!*

WARM WEATHER

SPARKLING PEAR PUNCH | \$2.95 | 8 oz glass
A sparkling medley of pear nectar and lemon lime soda

CITRUS PUNCH | \$2.75 | 8 oz glass
A blend of citrus juices, sparkled with soda,
and topped with fresh fruit garnishes

CLASSIC LEMONADE | \$2.25 | 8 oz glass

BLUEBERRY LEMONADE | \$2.75 | 8 oz glass
Freshly made lemonade with a
wonderful infusion of fresh blueberry juice

ICED TEA | \$1.75 | 12 oz glass
Fresh brewed iced tea, served unsweetened
with lemon and sweeteners. Decaf is optional

ICED COFFEE | \$2.50pp
Chilled coffee and condiments



HORS D'OEUVRES DISPLAYS & PLATTERS

Hors D'oeuvres Displays & Platters

INTERNATIONAL CHEESE BOARD (V, GF) | \$5.95 pp

An imaginative presentation of hard and soft cheeses garnished with gourmet cocktail crackers, French bread, and Dijon dipping sauces

BOURSIN (V) | \$40.00 | Serves 25-30

Creamy herbed garlic cheese served with French bread
Add a Vegetable Tray to round out your menu!

FRUITED BRIE (V) | \$47.25 | Serves 25

A one-kilo brie topped with sliced fresh fruit attractively arranged and glazed with apricot, served with French bread

CARAMELIZED BRIE (V,CN) | \$57.50 | Serves 25 | Winter Only

A gorgeous whole wheel of brie topped with chopped nuts and spun high with golden caramelized sugar

PISTACHIO BRIE (V, CN) | \$47.25 | Serves 25

A one kilo brie topped with roasted pistachios and presented on bed of raspberry coulis, served with French bread

HOLIDAY CHEESE BOARD (V, CN, GF) | \$52.00 | Serves 20

Domestic cheeses arranged in ready-to-eat slices, garnished with fresh fruit, nuts, pralines, crackers, and French bread make a nice hors d'oeuvres accent
This also may be prepared in larger quantities

HUMMUS TRAY (GF, DF, VE) | \$62.50 | Serves 25-30

A combination of classic smooth and creamy garbanzos with garlic, olive oil, and tahini, and a roasted red pepper hummus paired with sliced fresh vegetables

FRUIT, CHEESE, & VEGETABLE TRAY (GF, V) | \$3.95 pp

A harvest of the season's freshest fruits and vegetables vividly displayed, served in bite size pieces with a bounty of cubed domestic cheeses, and complemented by dips and crackers

VEGETABLE TRAY (GF, V) | \$2.75 pp

A harvest of fresh-cut bite-size vegetables, attractively displayed. Served with a fresh dip

COCKTAIL SHRIMP (GF, DF) | \$7.95 pp

3 large peeled and cleaned shrimp per person, served with cocktail sauce and lemon

Raw Bar (GF)

A fun interactive station where our chefs hand shuck

RAW EASTERN BAY OYSTER | \$3.00 each | 3 dozen min.

Our seafood suppliers advise on the best seasonal oysters available through the year

STEAMED LITTLE NECK CLAMS | \$1.50 each | 4 dozen min.

Delightful and flavorful

-AND-

CHILLED SHRIMP | \$2.00 each | 3 dozen min

ACCOMPANIED BY

Pickled Slaw

Lemon wedges

Drawn butter

Chesapeake-style cocktail sauce

ENHANCEMENT OPTION

BLUE CRAB CLAWS | +\$2.50 pp

Slider Bar

Select 3 | 2 sliders pp | \$4.75 pp

PULLED PORK

Bite size potato rolls packed with slow roasted pork in a house made barbecue sauce topped with fresh coleslaw

MINI BURGERS

Fun micro beef cheeseburgers on potato rolls with lettuce, tomato, and ketchup

BUFFALO CHICKEN

Shredded roasted chicken tossed in Buffalo hot sauce and topped with slivered celery and blue cheese crumble on a micro potato roll

PORTABELLA BURGERS (V)

Portabella Burgers with tomato aioli and fontina cheese served on bite sized potato roll

Meatballs! Meatballs! Meatballs!

3 pieces pp | \$3.95 pp | Select 1

SWEDISH MEATBALLS

Classic mini meatballs in a flavorful
sour cream sauce

HONEY GARLIC MEATBALLS

Mini meatballs in a sweet and savory
honey roasted garlic sauce

BOURBON MEATBALLS

Mini meatballs in a sweet and tangy
pineapple, chili, & bourbon sauce

SPICY APPLE GLAZED MEATBALLS

The apple cider glaze is the perfect
balance of sweet and spicy!

Quesadilla Bar

Assorted Grilled Quesadilla Wedges
2 pieces pp | \$3.75 pp | Select 3 Types

BLACKENED CHICKEN QUESADILLA

Wedges of grilled tortillas stuffed with blackened chicken,
chunky guacamole, and melted cheddar,
with a cilantro sour cream dip

SHREDDED BEEF QUESADILLA

Slow roasted Cuban style beef that
is shredded, and topped with pickled onions,
and melted Monterey Jack cheese

BRIE & PEAR QUESADILLA

Wedges of rich warm pear and melted brie
with a delightful snap of red onion

SPINACH AND MUSHROOM

Fresh spinach, roasted red pepper, and sliced mushrooms
grilled with Swiss cheese in a tortilla
with a tomato concasse

*Corn tortillas can be exchanged
to make these gluten free

Gourmet Grilled Cheese Bar

Assorted Grilled Cheese | \$5.50 pp

A combination of gourmet cheeses such as havarti and aged white cheddar with pesto butter, pepper jack and fontina with bacon tomato marmalade, provolone and sharp cheddar with fig jam served bite size on sourdough bread accompanied by tomato parmesan soup shooters

Mashed Potato Bar (GF)

| \$4.95 pp

White mashed potato with toppings to include sour cream, cheddar cheese, bacon & chives
Presented in martini glasses

Nacho Bar (GF)

| \$5.95 pp

Great as hors d'oeuvres or as a late night snack for your guests to enjoy. Individual boats of corn tortillas with your choice of velvety melted cheddar, and savory beef chili including chef selected toppings such guacamole, salsa, sour cream , black beans, jalapenos...etc.

Spring Roll Bar

Assorted Spring Rolls | \$5.50 pp | Select three kinds

BLACK BEANS & CHICKEN SPRING ROLLS

Split spring rolls of chicken, black bean, and hummus with a Caribbean jerk sauce

VEGETABLE SPRING ROLLS (V)

Fresh vegetables in spring roll wrappers split and served with an apricot mustard sauce

PULLED PORK SPRING ROLL

Split spring rolls of pork, pickled red onion with a sweet chipotle BBQ sauce

CUBAN SHREDDED SPRING ROLL

Split spring rolls of slow roasted Cuban style pulled beef with pickled red onion

Crispy Tater Tots Bar (GF) | \$3.95 pp

Load up crispy tater tots with toppings to include sour cream, cheddar cheese, bacon, chives & ketchup

From the Southwest

MEXICAN TRIFLE (GF) | \$45.00 each | Serves 20-25
Layers of lettuce, tomato, cheddar, seasoned beef,
bean dip, guacamole, salsa, sour cream, cilantro,
and olives on a bed of corn tortilla chips

HOT JALAPENO CORN DIP (GF, V) | \$57.50 for 3 quarts | Serves 50
A creamy blend of Monterey jack and cheddar,
with sweet corn and spicy jalapeno peppers, chili powder,
and onion; paired with corn tortilla chips for dipping

CHUNKY GUACAMOLE (GF, VE) | \$85.00 | Serves 25
Fresh charred corn, roasted red pepper, chunky avocado,
and seasonings; served with seasoned corn tortilla chips

TOMATO SALSA (GF, VE) | \$13.95 | Serves 20
Traditional chopped tomato, onion, chili peppers, lime
and cilantro served with corn tortilla chips

MANGO & BLACK BEAN SALSA (GF, VE) | \$19.95 | Serves 20
Chopped mango, black beans, tomato, cilantro
served with baskets of corn tortilla chips

TRIPLE FRUIT SALSA (GF, VE) | \$22.50 | Serves 20
Pineapple, mango and kiwi with peppers and cilantro
served with baskets of corn tortilla chips

Warm Dips

CRAB & ARTICHOKE FONDUE
| \$95.00 for 3 qts. | Serves 50
Tender lumps of crabmeat nestled in a warm creamy
sherried sauce with cubed French bread for dipping

SWISS CHEESE & ARTICHOKE DIP (V)
| \$57.50 for 3 qts. | Serves 50
A warm dip of artichoke, Swiss cheese and
sun-dried tomato served with French bread for dipping

MUSHROOM & GOUDA FONDUE (V)
| \$57.50 for 3 qts | Serves 50
A large cast iron skillet filled with a creamy
blend of Gouda cheese and cremini mushrooms,
paired with French bread cubes

SUN-DRIED TOMATO & WHITE BEAN DIP (VE)
| \$37.50 for 3 qts. | Serves 50
A warm vegan dip of pureed cannellini beans, garlic,
green onion, and finely chopped sun-dried tomatoes;
served with pita chips

ANTIPASTO PLATTER | \$5.25 pp
Sliced Italian salamis and hams,
wedges of marinated provolone, and olives
presented with sliced French bread and breadsticks

CROSTINI PLATTER (V,CN)
Small serves about 25 | \$95.00
Large serves about 50 | \$180.00
A handsome display of fresh Mediterranean cheeses, including
gorgonzola, brie, and feta, with roasted seasoned almonds,
walnuts, roasted red pepper, spiced caramelized onion jam,
olives, cherry tomatoes, and assorted toasted crostini

PANZANELLA BRUSCHETTA | \$1.95 pp
Colorful and tangy chopped tomato, cucumber,
capers, onion, fresh basil, and chopped spring greens;
paired with bruschetta toast points

MARINATED OLIVES & ARTICHOKES (GF, DF, VE) | \$2.50 pp
Black and green olives and artichoke hearts
marinated in olive oil and Italian herbs

Tuscan Displays

TAPENADE (VE)
| \$39.50 | Serves 25
A traditional smooth olive, roasted red pepper, roasted garlic,
and basil spread; paired with bruschetta toast points,
and sliced French bread

TRI-COLORED TAPENADE (V)
| \$49.50 | Serves 25
Chunky chopped green and black olives, crumbled feta,
and roasted red pepper, tossed with Mediterranean herbs,
and paired with seasoned flatbreads

WARM FLORENTINE DIP (V)
| \$57.50 for 3 qts | Serves 25
Creamy spinach, herb and red pepper dip
served with seasoned flat breads and Italian bread for dipping

BUILD YOUR OWN BRUSCHETTA BAR | \$6.95 pp
Fresh mozzarella, shaved parmesan, brie, smoked salmon
and trout, prosciutto ham, salami, pancetta, and arugula;
paired with corn slaw, marinated cannellini beans,
arugula pesto, basil pesto, caramelized balsamic onions,
sun dried tomatoes, roasted peppers, and tapenade;
served with grilled homemade bruschetta



TRAY-PASSED HORS D'OEUVRES

FILET OF BEEF MEDALLIONS | \$3.95 each
Sliced French bread topped with a dollop
of horseradish cream, thin medallions of
carved beef tenderloin, bourbon glazed onions,
and topped with microgreens

BACON CUPS WITH DEVEILED EGGS (GF,DF) | \$2.50 each
Small bite sized cups of crisp bacon filled
with deviled egg and garnished with chives

ANTIPASTO SKEWERS (GF) | \$2.75 each
Skewered Italian salami slices with marinated
fresh mozzarella, tomato and black olive

CHEDDAR SCONE WITH HAM & HONEY MUSTARD | \$2.25 each
Home baked cheddar scones split and stuffed
with baked ham and tangy honey mustard

MINI PUMPKIN BISCUITS WITH HAM | \$2.25 each
Pumpkin and raisin biscuits with baked ham and chutney

SPICY SHRIMP BRUSCHETTA (DF) | \$2.95 each
Grilled chipotle shrimp on an herbed bruschetta
topped with tri-color mango salsa

Cold Tray-Passed Hors D'oeuvres

CITRUS SHRIMP CEVICHE (GF,DF) | \$2.65 each
Lime marinated shrimp with chopped avocado,
tomato, and onion in individual cups

COCKTAIL SHRIMP (GF,DF) | \$2.65 each
Large peeled shrimp
with cocktail sauce and lemon

COCONUT CHILE SHRIMP TOSTADAS (GF,DF) | \$2.65 each
Shrimp marinated in zesty coconut milk, served in bite size
tostada shells with pineapple salsa and guacamole

SMOKED SALMON ON PUMPERNICKEL | \$2.95 each
Points of cocktail pumpernickel with rosettes of
dilled cream cheese topped with smoked salmon
and sprigs of fresh dill

BLACKENED CHICKEN | \$2.25 each
Spicy Cajun strips of blackened chicken layered on
cooling blue cheese dressing on French bread rounds

BUFFALO CHICKEN WONTON CUP | \$1.95 each
Wonton cups filled with a spicy blend of roasted
Buffalo style chicken and celery,
topped with crumbled blue cheese

Cold Tray-Passed Hors D'oeuvres

TOMATO, BASIL, & MOZZARELLA (GF, V) | \$2.50 each
Marinated fresh mozzarella cheese wrapped with a basil leaf
and skewered between a split cherry tomato

CORNBREAD CROSTINIS (V) | \$1.95 each
Sliced toasted corn bread topped
with Boursin cheese & cranberry chutney

SWEET POTATO WONTON STARS (V) | \$1.95 each
Crispy fried wonton shells filled
with roasted seasoned sweet potato

AUTUMN BRUSCHETTA (V) | \$2.25 each
Whipped goat cheese on toasted French bread
with butternut squash, cranberries, maple syrup with sage

SUMMER BRUSCHETTA (V) | \$2.25 each
Whipped goat cheese on toasted French bread
with summer tomatoes, basil and balsamic

Warm Tray-Passed Hors D'oeuvres

MINI BURGERS | \$2.95 each
Fun micro beef cheeseburgers on biscuit rolls
with lettuce tomato and ketchup

MINI BEEF EMPANADAS | \$2.95 each
Ground beef with sautéed vegetables stuffed
into puff pastry crescents and baked golden brown

MINI MEATLOAF | \$2.95 each
Homemade beef meatloaf baked in mini muffins tins
with a sweet cranberry-tomato glaze and topped
with whipped mashed potatoes

CASHEW ENCRUSTED CHICKEN (CN) | \$2.25 each
Skewers of chicken marinated in Sake
and encrusted in chopped cashews,
served with an Asian sweet chili sauce

CHICKEN SALTIMBOCCA (GF,DF) | \$2.25 each
Roasted chicken breast
wrapped with sage and prosciutto,
passed with a red pepper aioli

SEA SCALLOP WRAPPED IN BACON (GF, DF) | \$3.95 each
Skewered sea scallops wrapped in crispy bacon

CITRUS SCALLOPS (GF, DF) | \$3.75 each
Sea scallops flame-broiled in a citrus sauce
and served on the half shell

COCONUT CRUSTED AHI TUNA (GF, DF, CN) | \$2.95 each
Seared skewered cubes of Ahi Tuna encrusted in coconut
passed with a lemongrass peanut sauce and tropical salsa

FISH TACOS | \$2.95 each
Pan-fried panko breaded white fish stuffed
in a mini flour tortilla, topped with pickled red cabbage
and a honey sriracha aioli

MINIATURE MARYLAND CRABCAKE (DF) | \$3.95 each
A perfect blend of Maryland crab
and Old Bay seasoning, broiled
and passed with a Chesapeake sauce

Warm Tray-Passed Hors D'oeuvres

CUBANITO | \$2.50 each
Traditional Cuban open-face mini sandwich on grilled bread
topped with roast pork, ham, house-made pickles,
melted Swiss cheese, and yellow mustard

CHICKEN DUMPLINGS | \$1.95 each
Seasoned chicken dumpling steamed and passed
with a seasoned soy sauce

CHICKEN SATAY (GF, DF, CN) | \$1.95 each
Thai-inspired chicken skewers passed
with a peanut dipping sauce

CHICKEN PICCATA | \$1.95 each
Lightly breaded skewers of chicken served with a classic
picatta dipping sauce of capers, lemon and butter

CHICKEN ENCHILADA CUPS (GF) | \$1.95 each
Mini corn tortillas baked with roasted chicken, green chili salsa,
Monterey jack cheese, jalapeños, sour cream, and salsa

Warm Tray-Passed Hors D'oeuvres

TWICE BAKED POTATO (GF) | \$2.95 each

Tiny potatoes stuffed with cheesy mashed potato and topped with crumbled bacon and chives

VEGETABLE SPRING ROLL (V) | \$2.75 each

Fresh vegetables in spring roll wrappers split and served with an apricot mustard sauce

SAMOSAS (V) | \$2.75 each

A curried mix of peas, potato, carrots, and onion baked in flakey puffed pastry served with a yogurt mint sauce

FIG, CARAMELIZED ONION, & GOAT CHEESE MINI PIZZA (V) | \$2.25 each

A thin crust pizza topped with figs, caramelized onions, and goat cheese, baked and drizzled with a balsamic glaze

SPANAKOPITA WEDGES (V) | \$2.25 each

Spinach and feta cheese chopped and seasoned baked in a Phyllo pocket

RAVIOLI BITES(V) | \$1.95 each

Breaded and pan fried, cheese filled raviolis passed in a tangy marinara dipping sauce

MINI MARGHERITA PIZZA (V) | \$1.95 each

Miniature pizza crust topped with fresh chopped basil, tomatoes and garlic, baked with fresh mozzarella cheese

MINI BLACK BEAN ENCHILADAS (GF, V) | \$1.95 each

Mini corn tortillas baked with black beans, refried beans, enchilada sauces, green chilis and Monterey cheese

MUSHROOM CAPS | \$1.95 each

A variety of cheese (GF, V), vegetable (GF,V), and meat (GF) fillings roasted in mushroom caps

MINIATURE QUICHE | \$2.50 each

A variety of meat, cheese (V), or vegetable (V), fillings in the classic egg mixture and tart shell

SUN DRIED TOMATO BRUSCHETTA (V) | \$1.95 each

Toasted Italian bread drizzled with olive oil and topped with fresh chopped tomato, sun-dried tomato, garlic, and basil, with melted fresh mozzarella cheese

SOUP SHOOTERS | \$2.50 each

A fun way to add great seasonal flavors to your event! Select from any of our soups and we'll pass 'shot glass' size portions to your guests. Add a Mini Grilled Cheese Sandwich \$.75 pp



STARTERS

Salads

ROASTED SEASONAL SQUASH
AND BURRATA SALAD (GF, V) | \$5.95 pp
Roasted squash with garlic butter and stuffed with
salad greens, fresh burrata cheese, drizzled with
balsamic reduction

**Made with the best in-season squash from Acorn to Zucchini*

APPLE SALAD (GF, V) | \$5.95 pp
Grilled Gala apples, julienned cheddar cheese,
and roasted pecans on a bed of mixed baby
spinach and mesclun, served with
an apple cider vinaigrette

GOLDEN BEET AND SEASONAL ORANGE SALAD
(GF, V) | \$5.50 pp
Served on a bed of greens with Chevre and
sunflower seeds with a citrus honey dijon dressing

**Made with the best in-season citrus*

BLACKBERRY SALAD (VE, CN, DF) | \$5.50 pp
**seasonal availability*
Spring greens topped with black raspberries,
mango, kiwi and sliced almonds,
served with a blackberry vinaigrette

WEDGE SALAD (GF) | \$5.25 pp
A hearty wedge of iceberg lettuce topped with
chopped tomatoes, chives, and crumbled apple-
wood smoked bacon, served with a creamy blue
cheese dressing



GREEK SALAD (GF, V) | \$5.25 pp
Shredded spaghetti squash lightly tossed
with olives, feta, and Greek vinaigrette
served on a bed of baby spinach

STRAWBERRY BURRATA SALAD (GF, V) | \$5.95 pp
Freshly pulled burrata topped with sliced toasted
almonds, slivered red onion, fresh strawberries, basil
and mixed greens and a fresh basil vinaigrette

THE SUMMER SALAD (GF, VE, DF) | \$5.25 pp
A mix of greens topped with fresh seasonal berries
and served with strawberry poppy seed dressing
+\$0.50 pp for a goat cheese accent

THE WINTER SALAD (GF, V, CN) | \$5.50 pp
Baby Spinach tossed in a blue cheese vinaigrette
and topped with roasted butternut squash,
sautéed onions, pecans, and dried cranberries

THE AUTUMN SALAD (GF, CN) | \$5.50 pp
Crisp maple-pecan crusted bacon accents
red grapes, gorgonzola cheese, fresh apples, and
pears on a bed of tender salad greens with a
cranberry vinaigrette

CAPRESE SALAD (GF, V) | \$5.85 pp
** at its peak midsummer to October*
Vibrant, sliced, ripe heirloom tomato, fresh basil,
and sliced fresh mozzarella, drizzled
with a balsamic reduction and olive oil

CAESAR SALAD | \$5.25 pp
Crisp romaine, house-baked croutons, fresh
parmesan, and black pepper,
with our own Caesar dressing

CHOPPED SALAD (GF, V) | \$5.25 pp
Chopped romaine and iceberg tossed with
slivers of carrots, red onion, grilled corn,
and tomatoes, tossed with a creamy garlic
dressing, garnished with cucumber
and red cabbage
served in a Cosmo glass

GARDEN SALAD (GF, V) | \$5.25 pp
Mixed greens topped with a colorful array
of freshly sliced vegetables, served
with pepper-parmesan dressing

ITALIAN SALAD (GF, V) | \$5.25 pp
Romaine lettuce tossed in a creamy
roasted garlic dressing, with bold black
olives, artichoke hearts, red onion,
and cherry tomatoes

SONOMA VALLEY SALAD
(GF, CN, CA) | \$5.25 pp
A spring mesclun mix of seven tender baby
greens, tossed with feta cheese, sun-dried
cherries, and roasted cashews
with a balsamic vinaigrette

Soups

| 4.75 pp

All of our soups are homemade and add a very original touch to your menu.
This list is of some of the most popular selections, but we also
prepare many other types of soup

CREAM OF CHICKEN

Hearty cream soup loaded with chunks of chicken,
brown rice and mushrooms

SEAFOOD BISQUE | \$5.50

Creamy smooth crab and shrimp bisque
with a hint of sherry

MARYLAND CRAB SOUP (GF, DF) | \$5.50

Delightful brothy crab, tomato and vegetables
with a zesty spice

CRAB AND CORN CHOWDER | \$5.50

Creamy crab, corn, potato, and vegetables

HERBED POTATO (GF, V)

Smoothed potatoes and herbs in a light cream soup

CREAM OF ASPARAGUS (V)

Smooth cream of asparagus, tastes like a spring day!

HEARTY VEGETABLE (GF, VE)

The season's freshest vegetables
in a broth soup, hearty with chunks of potato

CURRIED SQUASH (GF,V)

Butternut and acorn squash puree, accented
with a delightful curry, and smoothed with cream

TOMATO PARMESAN (GF,V)

Tangy cream of tomato dusted with parmesan.
This is always a crowd pleaser

CHILLED MANGO (GF, VE)

A cool tropical treat

CHILLED GAZPACHO (GF, VE)

Classic chilled tomato and cucumber soup
is a great summertime accent to a meal

MINISTRONE (VE)

Classic Italian soup with small shell pasta, fresh herbs,
beans and summer vegetables



SIDES

Sides

ROOT VEGETABLE GRATIN (V) | \$3.95 pp

Thinly sliced layers of sweet potato, butternut squash, and rutabaga baked with a light cream sauce topped with butter bread crumbs

*This is a new favorite!

ROASTED FINGERLING POTATOES

(GF, VE) | \$3.50 pp

Colorful fingerling potatoes roasted in olive oil and cracked sea salt

MASHED SWEET POTATOES

(GF, V) | \$3.50 pp

Fresh sweet potatoes mashed with a touch of sour cream

SMOKY MASHED POTATOES

(GF, V) | \$3.50 pp

Mashed white potato brought to life with melted smoked gouda cheese and a snap of chipotle pepper

HERBED RED POTATOES (GF, VE) | \$2.95 pp

Split red potatoes tossed in a rosemary-infused olive oil and fresh herbs

RED BLISS GARLIC MASHED POTATOES

(GF, V) | \$3.25 pp

Red potatoes lightly mashed and tossed with buttery garlic and cream

GARLIC ROASTED POTATOES

(GF, VE) | \$2.95 pp

Red and white potatoes roasted with garlic pepper and olive oil

ROASTED WINTER VEGETABLES

(GF, VE) | \$3.65 pp

A robust blend of roasted butternut squash, turnips, parsnips, rutabagas, and onion

GRILLED GREEN BEANS (GF, VE) | \$3.50 pp

Market fresh green beans are lightly grilled with olive oil, thyme, lemon zest

HEARTY VEGETABLE KEBABS

(GF, VE) | \$3.95 each

Tomato, pepper, squash, and onion grilled with an herbed glaze

ROASTED CORN (GF, V) | \$3.00 pp

Roasted corn accented with sweet peppers, parmesan, and rosemary

CHEF'S CHOICE OF SEASONAL VEGETABLES

(GF, VE) | \$2.95 pp

We will select the freshest vegetables of the season that complement your entrees

HEIRLOOM HONEY BOURBON ROASTED

CARROTS (G, V, DF) | \$4.50 pp

Colorful young heirloom carrots roasted in a honey bourbon sauce

GARDEN VEGETABLES (GF, VE) | \$3.95 pp

A sauté of colorful yellow squash, carrots, red peppers, and broccoli

GRILLED ASPARAGUS (GF, VE) | \$3.95 pp

Fresh asparagus grilled with olive oil and seasoning

RATATOUILLE (GF, VE, CN) | \$3.95 pp

Classic spirals of eggplant, tomato, and zucchini topped with basil pine nut pesto

BRUSSELS SPROUTS (GF,V) | \$3.65 pp

Fresh Brussels sprouts roasted with apple, garlic, butter, and zesty balsamic are a great fall and winter side dish



ENTREES

Fish and Seafood

CRAB CAKES (DF) | \$55.00 pp

Two 4oz *market price can vary

Maryland style crab cakes, lightly spicy,
broiled and served with a Remoulade sauce

SHRIMP & SCALLOP SCAMPI | \$22.50 pp

Shrimp and scallops sautéed in white wine butter,
lemon and garlic served over white rice

GREEK GROUPER (GF, DF) | \$25.00 pp

Seared Grouper topped with a concasse of olives,
tomatoes, garlic and balsamic vinegar

HALIBUT WITH CHARRED CORN (GF, DF) | \$25.00 pp

Char-grilled corn and cherry tomatoes combined
with fresh parsley, balsamic vinegar and olive oil

MAHI WITH HERBED VINAIGRETTE (GF, DF) | \$20.00 pp

A blend of cilantro, parsley, garlic, shallot,
lemon zest and citrus juice. Drizzled with olive oil

MISO SALMON (GF, DF) | \$18.25 pp

Salmon with Miso onion vinaigrette:
Pan seared filet of salmon with a vinaigrette of miso,
lime, ginger, honey and topped with green onion

BOURBON GLAZED SALMON (GF, DF) | \$18.00 pp

A sweet and tangy glaze consisting of bourbon,
garlic, ginger, brown sugar and mustard

MEDITERRANEAN SALMON (GF, DF) | \$18.25 pp

Seared salmon filet served over a garlic cannellini puree
and topped with a chunky Mediterranean tomato sauce

HORSERADISH CRUSTED SALMON | \$18.25 pp

Salmon filet crusted and baked with a tangy blend
of horseradish, garlic, lemon, and Japanese breadcrumbs
served with a lemon beurre blanc

SEARED FILET OF SALMON (GF) | \$18.00 pp

Brushed with fresh sage pesto and
served with a hollandaise sauce

Chicken

CHICKEN OSCAR | \$22.75 pp | 8 oz

Twin breaded pan-seared chicken breasts topped with shaved asparagus, crabmeat, and a buttery hollandaise

CAPRESE CHICKEN (GF) | \$16.75 pp | 8 oz

Twin breasts of chicken grilled and then topped with melted mozzarella, fresh chopped tomatoes, served with our house made basil pesto

POMODORO POLLO (GF) | \$16.50 pp | 8 oz.

A traditional Italian entrée of grilled twin breasts of chicken, topped with sun-dried tomatoes, chevre, and spinach; served with a buttery white wine sauce

MOROCCAN CHICKEN (GF) | \$16.50 pp | 8 oz

Select either a large bone in chicken breast or twin boneless breasts rubbed in a mixture of Moroccan spices, pan-seared then served with a saucy medley of olives, artichokes, shallot, and sun-dried tomatoes

CHICKEN PICCATA | \$16.25 pp | 8 oz

Pan-seared breaded twin breasts of chicken served with a classic picatta sauce of capers, lemon, and butter

TUSCAN CHICKEN (GF) | \$16.25 pp | 8 oz

Twin breasts of chicken pan-seared with a creamy sauce of artichokes, sun-dried tomatoes and a ray of sunshine!

CHICKEN PROSCIUTTO | \$16.25 pp | 8 oz

Chicken stuffed with prosciutto ham, spinach, and provolone cheese, lightly breaded and served with a creamy dijon sauce

CHICKEN SUPREME (GF,DF) | \$17.50 pp | 8 oz

A classic airline bone-in breast and wing is pan-seared and roasted
Served with fresh chimichurri

CHICKEN MARSALA(DF) | \$16.25 pp | 8 oz

Pan-seared lightly breaded twin breasts of chicken, served with a rich mushroom and Marsala wine sauce

Red Meat

FILET OF BEEF
| \$39.95 pp | 6oz
| \$55.00 pp | 8oz

Beef filet grilled to perfection
offered with bourbon mushroom au jus (GF,DF), au poivre (GF),
portabella mushroom gorgonzola sauce (DF),
four peppercorn cognac sauce (GF,DF),
or red wine & juniper berry sauce(GF,DF)

PRIME RIB | \$35.00 pp | Minimum order of 20
Prime Rib Au Jus served medium rare presented
with a dollop of Horseradish Cream

MEDALLIONS OF CARVED BEEF TENDERLOINS
| \$25.50 pp | 6oz
| \$32.00 pp | 8oz

Carved beef tenderloin roasted to perfection, topped with your
choice of bourbon mushroom au jus(GF,DF),
portabella mushroom gorgonzola sauce,
four peppercorn cognac sauce,
or red wine & juniper berry sauce

BEEF OSSO BUCCO (GF, DF) | \$22.00 pp*
Market Price

Cross-cut shank of beef seared
and braised in red wine and mirepoix
Served with a fresh lemon gremolata

PORK FILET WITH PLUM SAUCE (DF,GF) | \$15.00 pp

Filet grilled and topped
with sweet plum, rosemary, and mustard reduction

Mixed-Grill

MEDALLIONS OF BEEF TENDERLOIN & CRAB CAKES | \$52.25pp

A classic surf and turf entree

Twin medallions of beef tenderloin (4 oz) with a juniper berry sauce
and a Maryland style crab cake (4 oz), lightly spicy,
broiled and served with a Remoulade sauce

PETITE FILET & COCONUT CRUSTED AHI TUNA (GF, DF, CN) | \$39.00 pp

Petite tenderloin filet (4 oz) with a juniper berry sauce
Petite Seared Ahi Tuna Steak (4 oz) encrusted in coconut
served with a lemongrass peanut sauce and tropical salsa

MEDALLIONS OF BEEF TENDERLOIN
& SKEWERED SHRIMP (GF) | \$32.50 pp

Twin medallions of beef tenderloin (4 oz)
with a four- peppercorn sauce and served
with four large grilled shrimp

CHICKEN & SCALLOP FRANCESE (CN) | \$22.50 pp

Lightly breaded and pan-seared chicken breast,
napped with a lemon beurre blanc,
and topped with two jumbo grilled scallops;
garnished with slivered toasted almonds

Vegetarian

EGGPLANT PARMESAN (V) | \$16.50 pp

Hearty medallions of breaded eggplant, pan-fried topped with robust tomato sauce and melted fresh mozzarella served over a bed of penne pasta

VEGETABLE LASAGNA ROLLS (V) | \$14.95 pp

Spinach and fresh garden vegetables layered with a blend of ricotta and mozzarella cheeses, presented in twin pasta roulades

STUFFED SHELLS (V) | \$14.00 pp | 4 pieces pp

Large shells filled with a blend of Italian cheeses, spinach and basil, baked with a robust tomato sauce

POLENTA VEGETABLE TORTE (V,GF) | \$14.95 pp

Cheesy polenta baked with yellow squash, zucchini, mushrooms, peppers and cherry tomatoes

GRILLED PORTABELLA (VE) | \$14.00 pp

Grilled French bread layered with sliced grilled portabella, spinach, fresh mozzarella, roasted red pepper and drizzled with a balsamic glaze

Vegan

CHILE RELLENOS (GF,VE) | \$14.50 pp

Whole red pepper overflowing with flavor packed chipotle and black bean quinoa, with fresh cilantro and a corn salsa

PORTOBELLO WELLINGTON (V, CN) | \$15.25 pp

Grilled Portobello mushrooms with a duxelle of shallots, pecans, and sage, wrapped in a puff pastry and served as a roulade on sautéed spinach with a mushroom jus

EGGPLANT ROLLATINI (GF, VE) | \$15.75 pp

Thinly sliced eggplant grilled and rolled with a chickpea puree, sautéed spinach and mushrooms, topped with a robust tomato basil sauce

RATATOUILLE (GF, VE, CN) | \$15.75 pp

Classic spirals of eggplant, tomato and zucchini topped basil pesto

ITALIAN STUFFED ZUCCHINI (GF, VE, CN) | \$14.75 pp

A halved zucchini stuffed with a combination of quinoa, black beans, walnuts, fresh herbs then roasted and topped with our house marinara

LENTIL STUFFED ACORN SQUASH (GF,VE, CN) | \$14.25 pp

Half an acorn squash roasted then stuffed with hearty curried lentils and topped with a cashew crema



BUFFET

SELECT THREE ENTREES | TWO SIDES | ONE STARTER

Buffet Entrees

| Select Three

WHOLE CARVED TENDERLOIN (GF) | \$265.00 each

| Serves 15 as sandwiches or 8-10 as a main course

Whole beef tenderloin, roasted medium rare to medium, served at room temperature, thinly sliced. We include a peppercorn cognac sauce (GF) or a horseradish cream (GF) and fresh bakery rolls

CARVED TOP ROUND BEEF (DF, GF)

| \$350.00 each | Serves 40

Paired with au jus and horseradish cream

SOUTHWESTERN GRILLED FLANK STEAK (DF,GF) | \$12.95pp

Lean marinated flank steak grilled medium rare and served with a tropical salsa of mango and kiwi and fresh bakery rolls.

Or consider our nice variation of the flank steak with a coffee seasoned Vidalia-onion sauce!

SOUTHERN HAM (DF,GF)

| \$295.00 each | Serves up to 40

Well-seasoned whole-shank bone-in ham is chef carved and served with Bourbon Mustard au jus (GF), house-made corn bread, and biscuits

HONEY GLAZED HAM (DF,GF)

| \$225.00 each | Serves 40

Whole boneless ham roasted and carved. The ham is served with a chutney and bakery rolls

CHIPOTLE-ORANGE PORK LOIN (GF,DF)

| \$120.00 each | Serves 15

Well-seasoned pork loin that's marinated overnight in orange juice, brown sugar, garlic and chipotle then chef grilled, served with a sweet and spicy orange glaze

SMOKY GRILLED PORK LOIN (GF)

| \$120.00 each | Serves 15

Pork loin rubbed with traditional southern spices, grilled to perfection and lightly brushed with a mild pepper glaze. Served with a Tennessee BBQ sauce

Buffet Entrees | Continued

| Select Three

WHOLE-POACHED SALMON (GF)

| \$295.00 each

An impressive entree for 35 guests

A cool, whole poached salmon deboned
served with cucumber scales and a dill cream sauce
is elegant and simple to serve

GRILLED WHOLE SALMON (GF,DF)

| \$295.00 each pair | Serves 35

Twin sides of a whole salmon are grilled
and served warm with herbed vinaigrette

CRAB CAKE (DF)

| \$27.50 4 oz

| \$41.25 6 oz

Roasted crab cake made of jumbo lump and backfin crabmeat,
nicely seasoned, served with a cool Remoulade
or Chesapeake sauce and fresh bakery rolls

SEAFOOD STUFFED SHELLS | \$20.95 pp | 3 pieces pp

Large shells stuffed with crab, shrimp, and sea scallops,
blended with ricotta cheese and seasonings,
and topped with a red pepper Mornay sauce

HERBAL ROASTED BREAST OF TURKEY (GF,DF)

| \$110.00 each | Serves 15-18

Whole turkey breast crusted with herbs,
roasted, hand carved, shaped and garnished,
served with fresh bakery rolls and condiments

SPINACH & HERB STUFFED TURKEY

| \$125.00 each | Serves 10-15

A boneless breast of turkey stuffed with spinach
and herbs, sliced and served warm
with a white wine sauce

STUFFED SHELLS (V)

| \$10.50 pp | 3 pieces pp

Large shells filled with a blend of Italian cheeses, spinach
and basil, baked with a robust tomato sauce

SMOKED GOUDA MAC & CHEESE (V) | \$8.95 pp

A hint of shallot and thyme
underscore this sinfully creamy classic,
broiled golden brown



STATIONS

Curry Station (GF)

Select Two Curries | \$11.75 pp

THAI CURRY (GF,DF)

Rice noodles tossed with Asian style vegetables,
served with sautéed greens in a zesty coconut milk reduction.
The noodles and vegetables are served with chicken,
pork, or both

Sub Shrimp | \$1.25

Sub Tofu (VE) | \$1.25

THAI PEANUT CHICKEN RAMEN (DF,CN)

Ramen noodles with strips of chicken, red peppers,
mushrooms, spinach tossed in a creamy
peanut coconut Thai curry sauce

CHICKEN TIKKA-MASALA

Grilled chunks of marinated chicken in
a creamy tomato sauce served with basmati rice

ACCENTED WITH:

Baskets of traditional naan bread

Pickled cucumber slaw

-OR-

Lentil bean salad

Grilled Pizza Station

Select Three Pizzas | \$11.50 pp

MARGHERITA (V)

Fresh mozzarella, basil, tomato

LANCASTER (V)

Roasted corn, chopped tomato, mixed cheese

THREE CHEESE & HERB (V)

Shredded mozzarella, provolone and smoked Gouda,
tomato sauce, and fresh Italian herbs

MEDITERRANEAN (V)

Mushrooms, black olive, feta cheese, red onion

SLICED PEPPERONI

Pepperoni + \$.50 pp

MEAT LOVER'S PIZZA | + \$1.25 pp

Prosciutto, pepperoni, and salami

ACCENTED WITH:

ITALIAN SALAD (V,GF)

Romaine lettuce tossed in a creamy roasted garlic
dressing, with bold black olives, artichoke hearts,
red onion, and cherry tomatoes

-OR-

MARINATED GRILLED VEGETABLES (GF,VE)

A colorful display of house marinated
and chef grilled squashes, peppers, and mushrooms

The Pacific Rim

Aloha! A combination of entrees and side dishes from Hawaii and Pacific nations makes for a fun and delicious change of pace station
Select one seafood | Two meats | & Two side dishes included | \$13.00pp

COCONUT CRUSTED AHI (GF,DF, CN)

Petite Seared Ahi Tuna Steaks encrusted in coconut and served with a lemongrass peanut sauce and tropical salsa

AHI TUNA POKE BOWLS (GF,DF)

Seared Ahi Tuna cubes tossed with cucumber, edamame, seaweed and brown rice tossed in a soy, ginger, chili garlic sauce

SHRIMP CEVICHE (GF,DF)

Citrus marinated chopped shrimp tossed with cucumber, tomato, red onion, and fresh cilantro

GRILLED HAWAIIAN BEEF KEBABS (GF,DF)

Grilled marinated beef tip steak and fresh chunks of pineapple skewers with a sweet ginger garlic vinaigrette reduction

HULI HULI CHICKEN (DF,GF)

Tender grilled chicken thighs with a pineapple ginger sauce

SLOW COOKED HAWAIIAN PULLED PORK (GF,DF)

Pulled pork in a tropical barbecue sauce served with small Hawaiian rolls

ACCENTED WITH:

JASMINE RICE (GF,VE)

Warm, long grain, fragrant rice

KULA TROPICAL BEET SLAW (GF,VE)

Red beets pickled in rice wine vinegar and topped with carrot, cucumber, daikon and lemongrass

Taco Station

Select Two Tacos | \$9.95 pp | Two Tacos pp

Flour Tortillas loaded with your choice of seasoned fillings:

GROUND BEEF (GF,DF)

GRILLED CHICKEN

COMBINATION OF BOTH

FLANK STEAK (GF, DF) | + \$1.00 each

Stuffed with seasoned grilled flank steak

CARNITAS (GF, DF) | + \$.75 each

Sweet, tangy, house-made pulled pork

CUBAN SHREDDED BEEF (GF, DF) | + \$1.00 each

Slow roasted beef, peppers and onions

SHRIMP (GF, DF) | + \$1.25 each

Chipotle-seasoned grilled & chopped shrimp

FISH | + \$.95 each

Strips of fried, panko breaded tilapia

BBQ JACKFRUIT (GF,VE) | + \$.50 each

Pulled jackfruit tossed in chili seasonings and doused in our sweet and tangy BBQ sauce

TOPPINGS:

individual jars of Lettuce, tomato, shredded cheese, salsa, sour cream, black beans and guacamole

ACCENTED WITH:

Spanish rice (GF, DF)

****Gluten free corn tortillas available by request 34**

Raw Bar

A fun interactive station where our chefs hand shuck | \$16.95 pp

RAW EASTERN BAY OYSTER (GF, DF) |

Our seafood suppliers advise on the best seasonal oysters available through the year

STEAMED LITTLE NECK CLAMS (GF, DF) |

Delightful and flavorful

CHILLED SHRIMP (GF, DF) |

SERVED WITH

Pickled slaw (GF,VE)

Lemon wedges (GF,VE)

Drawn butter (GF)

Chesapeake-style cocktail sauce (GF,VE)

ACCENTED WITH

MARINATED GRILLED VEGETABLES (GF,VE)

A colorful display of house-marinated and chef grilled squashes, peppers, and mushrooms

MINI STEAMED CORN ON THE COB (VE,GF)

Short ears of corn for easy nibbling

ENHANCEMENT OPTION

BLUE CRAB CLAWS (GF) | + \$2.50 pp

Little Havana

A fusion of Caribbean, African and Spanish food traditions

Select two proteins | \$13.95 pp

PORK SHOULDER (GF,DF)

Rubbed with spices and citrus marinated then slow roasted to juicy perfection served with our house mojo sauce

FLAT IRON STEAK (GF,DF)

Citrus marinated then chef grilled served with our house mojo sauce

GRILLED MARINATED SHRIMP SKEWER

Three Cuban style marinated grilled skewered shrimp served with our house mojo sauce

ACCENTED WITH

SIMMERED BLACK BEANS (V,GF)

Topped with goat cheese, and sweet, tangy braised collard greens

-AND-

CUBAN SPICED ROASTED SWEET POTATOES (VE, GF)

Roasted sweet potatoes tossed in a blend of smoky and sweet spices

Salmon Station

| \$12.25 pp 40 person minimum

WHOLE-POACHED SALMON (GF) |

An impressive entree with little fuss
A chilled, whole poached salmon deboned and served with cucumber scales and a dill cream sauce

-OR-

GRILLED WHOLE SALMON (GF, DF) |

Twin sides of a whole salmon are grilled and served warm with herbed vinaigrette

ACCENTED WITH

ROASTED CORN, TOMATO AND ASPARAGUS PLATTERS (V)
Roasted corn, cherry tomatoes and grilled asparagus dusted with shredded parmesan and cracked pepper

-OR-

QUINOA TABBOULEH (VE)

Quinoa tossed with diced cucumber, tomato, parsley, mint, lemon juice and extra virgin olive oil

The Grilling Station

Select 2 meats | 1 vegetable | 1 starch | \$13.95 pp

GRILLED ORANGE CHIPOTLE PORK (DF)

Well-seasoned pork loin marinated overnight in orange juice, brown sugar, garlic and chipotle then chef grilled. Served with a sweet and spicy orange glaze

MARINATED FLAT IRON STEAK

Grilled and served with a sweet and tangy tamari glaze

GRILLED BONE-IN CHICKEN THIGHS (DF)

Dusted with Herbs de Provence. Served with a honey lemon glaze

ACCENTED WITH

GARDEN VEGGIE KEBABS (GF,VE,DF)
Seasonal veggies grilled with an herbed glaze

-OR-

GRILLED GREEN BEANS (GF, VE)

Green beans are lightly grilled with olive oil, thyme, lemon zest

-PAIRED WITH-

SKILLET POTATOES (V,GF)

Tiny roasted Yukon gold potatoes tossed with butter and thyme served smashed in a cast iron skillet topped with Parmesan

-OR-

SKILLET MAC AND CHEESE (V)

Cast irons baked with our take on classic mac and cheese

The Carving Station

YOUR FAVORITE COMBINATION | \$12.50 pp | Select two
Top rounds of beef (GF), Virginia baked ham(GF) , herb roasted
turkey (GF), chipotle orange pork loins (GF) which are chef
carved to order, served with related condiments
and fresh bakery rolls

Pricing is for substituting of one of the meats listed above

WHOLE CARVED TENDERLOIN (GF) | + \$14.95 pp
Whole beef tenderloin, roasted medium rare to medium,
served at room temperature, thinly sliced. We include your
choice of portabella mushroom gorgonzola sauce,
four peppercorn cognac sauce (GF,DF)
or red wine & juniper berry sauce (GF,DF),
and a horseradish cream

SOUTHWESTERN GRILLED FLANK STEAK (GF) | + \$3.50 pp
Lean marinated flank steak grilled medium rare
served with a tropical salsa of mango
and kiwi or caramelized onion
and horseradish cream

SOUTHERN HAM (GF) | + \$1.50 pp
Well-seasoned whole shank bone in ham is
chef carved and served Bourbon Mustard sauce,
house-made corn bread, and biscuits

SMOKY GRILLED PORK LOIN (GF) | + \$.95 pp
Pork Loin rubbed with traditional southern spices,
grilled to perfection and lightly brushed
with a mild pepper glaze
Served with a Tennessee BBQ sauce

ACCENTED WITH
ROASTED GARLIC POTATOES (VE, GF)
Red and white potatoes
roasted with garlic pepper and olive oil

ENHANCEMENT OPTION:
THE MASHED POTATO BAR (GF) | \$3.75 pp
White mashed potato with toppings to include
sour cream, cheddar cheese, bacon & chives
Presented in martini glasses

Grilled Kebabs

These fun, colorful, and flavorful Kebabs are grilled outdoors by exhibition chefs (weather dependent) and have a fabulous aroma.

Select Two Kebabs | \$12.95 pp

CHICKEN KEBABS (GF)

Chicken marinated in buttermilk, tomato, squash, and onion, grilled and doused in a bourbon barbecue sauce

ZESTY CHICKEN KEBABS (GF,DF)

Hearty chunks of chicken, peppers and garden vegetables, marinated in a tongue tingling vinaigrette

PORK & PINEAPPLE KEBABS (GF,DF)

Grilled and served with a spicy coconut sauce

GRILLED HAWAIIAN BEEF KEBABS (GF,DF) | +\$.95 pp

Grilled marinated beef tip steak and fresh chunks of pineapple skewers served with a sweet ginger garlic vinaigrette réduction

SALMON AND PEPPER KEBABS (GF, DF) | +\$.95 pp

Grilled and served with a mango and avocado salsa

SCALLOP SPIEDINI (GF, DF) | +\$2.00 pp

A twist on an Italian classic. Two grilled jumbo sea scallops, red pepper, and scallion, marinated in fresh herb vinaigrette. Topped with a honey citrus glaze

SHRIMP KEBABS (GF) | + \$2.00 pp

Grilled Shrimp, tomato, squash, and onion served with an orange BBQ sauce

VEGAN ALTERNATIVE

HEARTY VEGETABLE KEBABS (GF,VE)

Tomato, pepper, squash and onion grilled with an herbed glaze

ACCENTED WITH

PICKLED CABBAGE SLAW (VE, GF)

-AND-

QUINOA TABBOULEH (VE, GF)

Quinoa tossed with diced cucumber, tomato, parsley, mint, lemon juice and evoo

- OR -

PENNE PASTA SALAD (V)

Penne, slivered veggies, an Italian vinaigrette and dusted with parmesan

The Pasta Station

| \$11.95 pp

SELECT TWO PASTAS

FUSILLI (VE)

PENNE (VE)

BOWTIE (VE)

SMALL SHELLS (VE)

ORECCHIETTE (VE)

TRI-COLOR ROTINI (VE)

CHEESE TORTELLINI (V)

ENHANCEMENT OPTION

LARGE CHEESE RAVIOLI (V) | + \$1.25 pp

SELECT TWO SAUCES

ALFREDO (GF,V)

Heavy cream, parmesan, garlic

AMATRICIANA (GF)

Tomato, garlic, onion, pancetta

BASIL PESTO (GF,V)

Fresh basil, garlic, olive oil, parmesan

CACIO E PEPE (GF,V)

Heavy cream, white wine spinach,
parmesan, fresh ground pepper

MARINARA (GF,VE)

A classic tomato sauce

PUTTANESCA (GF,VE)

Rustic spicy tomato, olive, onion, red pepper flakes

VODKA SAUCE (GF,V)

Tomato, cream, parmesan, butter, vodka

ENHANCEMENT OPTIONS

RAGU ALLA BOLOGNESE | + \$1.75 pp (GF)

Tomato, ground beef, soffrito, heavy cream, fresh basil

ANDOUILLE SAUSAGE MARINARA (GF,DF) | + \$2.25 pp

Classic marinara with roasted Andouille sausage

GRILLED CHICKEN STRIPS (GF,DF) | + \$1.75 pp

added to any of our sauces

SEAFOOD ALFREDO (GF) | + \$2.75 pp

Creamy alfredo sauce with crabmeat and shrimp

ACCOMPANIED BY

CAESAR SALAD

Crisp romaine, home-baked
croutons, fresh parmesan, black
pepper, and Caesar dressing

-AND-

GARLIC BREAD (V)

Many seasonal pastas and sauces
may also be available.
Tell us what you have in mind!



SWEET TREATS

The Dessert Buffet

These desserts may be purchased as listed, or combined to create a Dessert Buffet.
Select any 5 Cakes, Pies, Petit Treats, Tarts, or Cheesecakes
to create a personal dessert buffet of your favorites 60 person minimum. Dessert must be provided for all guests | \$8.25 pp

CAKES A LA CARTE | \$49.00 | SERVES 16

ANGEL FOOD CAKE

A layered light moist white cake
with whipped cream and a crown of fresh strawberries

BROWN BUTTER PUMPKIN CAKE (CN)

A nutty pumpkin cake with the spark of ginger

CARROT CAKE (CN)

Moist, sweet carrot cake with walnuts
and classic cream cheese icing

CHOCOLATE STRAWBERRY SHORTCAKE

Chocolate shortcake layered with fresh whipped cream and
strawberries, topped with a fireworks bold display
of sliced strawberries and blueberries

DOUBLE CHOCOLATE CAKE

Chocolate cake with chocolate icing and topped
with ridiculously rich coronets of chocolate

FLOURLESS CHOCOLATE TORTE (GF, CN) | \$49.00 | Serves 12

Rich bittersweet chocolate kissed with a hint of coffee,
covered in chocolate ganache and sliced almonds

MOCHA CAKE (CN)

Coffee flavored cake with a mocha mousse filling
and frosting with chocolate ganache accents

WHITE CHOCOLATE STRAWBERRY MOUSSE CAKE

Yellow cake filled with rich and creamy
white chocolate mousse, with fresh
strawberries and finished with
white chocolate

PEAR CARAMEL CAKE

A Ladyfinger lined pear mousse cake
is delightfully smooth and creamy

CHOCOLATE PEANUT BUTTER CAKE(CN)

Chocolate cake with layers of peanut butter cream
and chocolate ganache

The Dessert Buffet | Continued

These desserts may be purchased as listed, or combined to create a Dessert Buffet.

Select any 5 Cakes, Pies, Petit Treats, Tarts, or Cheesecakes

to create a personal dessert buffet of your favorites 60 person minimum. Dessert must be provided for all guests | \$8.25 pp

TARTS AND CHEESECAKES A LA CARTE | \$44.00 | SERVES 12

APPLE AND ALMOND TART (CN)

Almonds accent a roasted apple filled tart shell

BLUEBERRY PECAN TART (CN)

Pecan shortbread tart shell topped with
creamy cheese blend and blueberries

CRUSTLESS CHERRY-BERRY TART (GF)

Cherries and seasonal berries baked with an egg custard

FRESH FRUIT TART

Fresh fruit beautifully stacked on a custard filled shortbread shell

LEMON RASPBERRY TART | (seasonal)

Fresh raspberries topping a sweetened lemon cream cheese
filled shortbread crust with a raspberry coulis

TRADITIONAL PLAIN CHEESECAKE

With whipped cream and a berry accent

PUMPKIN CHEESECAKE

A fall treat!

CHOCOLATE CHEESECAKE

Smooth and creamy

FRESH PIES A LA CARTE | \$24.00 | Serves 8-10

CINNAMON APPLE PIE

Simply classic

CRUMB PIE

Apple, blueberry or cherry

An explosion of fruit with a crisp cinnamon crumb topping

KEY LIME PIE

Tart Key Lime custard in a graham cracker crust
topped with fresh whipped cream

LEMON MERINGUE PIE

Sweet tart lemony custard topped with airy meringue

PEACH PIE

Delicious peaches with a blueberry pop and lattice crust

PUMPKIN PIE

A cool weather classic

The Dessert Buffet | Continued

These desserts may be purchased as listed, or combined to create a Dessert Buffet.

Select any 5 Cakes, Pies, Petit Treats, Tarts, or Cheesecakes to create a personal dessert buffet of your favorites. 60 person minimum. Dessert must be provided for all guests | \$8.25 pp

PETITE TREATS

ASSORTED MINIATURE FRENCH PASTRIES | \$4.50 | 3 Pieces pp

Based on the season's freshest ingredients - a classic example would include chocolate cups filled with raspberry mousse, mini fruit tarts, coconut macaroons, cheese cakes dipped in chocolate, and pecan shortbreads(CN)

BAR COOKIES | \$3.75 pp | Minimum order for 40 pieces

Choose three of the following irresistible squares: strawberry lemon shortbread bars, tequila lime coconut bars, double chocolate brownies, blondies (CN), blueberry lemon bars

GRANDMA'S COOKIES | \$3.25 pp

A delightful assortment of specialty cookies with that home-baked feel, such as peanut blossoms (CN), thumbprint cookies with jam, chocolate wedding cookies, chocolate chip, and classic sugar cookies

MINI WHOOPIE PIES | \$2.25pp | Minimum order 50

Add a touch of Lancaster County tradition!

An assortment of smaller sized whoopie pies.

Chocolate or red velvet with vanilla filling, or pumpkin with cream cheese filling

COOKIES & BROWNIES | \$1.95 pp

A variety of freshly baked cookies and brownies baked in smaller sizes. May(CN)

COCONUT MACAROONS (GF) | \$2.95 pp | 1 lg or 2 petite

Tender yet chewy and delicious coconut macaroons with a chocolate accent

MINI CANNOLI | \$2.95 pp

A mini classic Italian pastry shell filled with a sweetened ricotta cheese filling, and accented with chocolate

MINI MOUSSE CUPS (GF) | \$2.75 pp

Decadent chocolate, vanilla, and raspberry mousse cups in cutely garnished individual mini cups

MINI TIRAMISU CUPS | \$2.95 pp

Rum soaked Ladyfingers and mascarpone dusted with cocoa in mini cups

PALMIERS | \$2.50 pp

Cinnamon sugar, chocolate spread and chips, and raspberry jam topped palmiers

Specialty Sweets

50 pieces minimum unless noted

ICE CREAM SANDWICHES | \$3.95 each
Vanilla ice cream sandwiched between two
homemade chocolate chip cookies

FRENCH MACARONS (GF, CN) | \$3.95 | 2 Pieces pp
Delicate colorful almond flour and meringue
cookies with buttercream sandwiched in between.
Available in a variety of colors to match your decor
Select more than 2 colors add \$.25 pp

SEASONAL FRESH BERRIES (VE) | \$4.95 pp
With shortbread cookies, whipped cream and shaved chocolate

FAVORS!

Many of our desserts make great favors (50 pp min)
We'll package them individually and you provide the label or gift tag!

FRENCH MACARONS (GF,CN) | \$3.95 each
COCONUT MACAROONS | \$3.75 each
WHOOPIE PIES | \$3.00 each
DESSERT KEBABS | \$4.95 each
SANDWICH COOKIES | \$3.00 each
HEARTS SHAPED COOKIES | \$4.50 each
GINGERBREAD BRIDE AND GROOM | \$5.95 pair
S'MORES KITS | \$4.25 each
and more!

MILK AND COOKIES | \$3.75 pp
Individual bottles of milk and a bag
with 2 medium chocolate chip cookies

Dessert Stations

Chef attended dessert stations with made-to order treats
These are a great addition to sheetcakes!
50 pieces minimum unless noted

DESSERT CREPE STATION | \$5.95 pp
Crepes filled with fresh strawberries and topped
with whipped cream, or bananas and Nutella (CN)

WARM COBBLER | \$5.75pp
Pick just one, it serves 30; all 3 flavors serve 90.
This smells amazing! Fresh out-of-the-oven apple cobbler, peach
cobbler, and blueberry cobbler
with a vanilla ice cream accent

S'MORES STATION | \$3.95 pp
Toast skewered marshmallows over table top open-flame,
and your guests can put together their own s'mores on
graham crackers and milk chocolate bars

CARAMEL APPLE STATION (GF,CN) | \$4.25 pp
Petite tart apples on chunky skewers ready to be dipped in warm
caramel and sprinkled with candy and nut toppings

ICE CREAM SUNDAE BAR | \$5.75 pp
Vanilla ice cream, crumbled Oreos, chocolate sprinkles,
jimmies, chocolate syrup, and whipped cream

CHOCOLATE FONDUE STATION | \$5.95pp
Includes warm blended chocolate
with cubed pound cake, strawberries, pineapples,
sliced apples, pretzels, and marshmallows for dipping



WEDDING CAKES

TWO TIER WEDDING CAKE
| Six and ten-inch two tiered cake

NAKED CAKE | \$140.00
Any flavor cake with any filling

FROSTED CAKES | \$150.00
Any flavor cake and filling with smooth buttercream
-or-
Stucco buttercream

CAKE FLAVORS | Select one
Chocolate - Red Velvet - Pumpkin –
Carrot (CN) - Lemon - Yellow

CAKE FILLINGS | Select one
Peanut Butter (CN) - Strawberry
Cream Cheese – Buttercream - Raspberry

SHEET CAKES
Chocolate or Yellow cake with Buttercream Frosting
Sheet cake serve 96 \$240.00
½ Sheet cake serves 48 \$120.00
10" Kitchen cake serve 16 \$49.00

BUDGET BUFFET!
50 person minimum. Dessert must be provided for all guests | \$5.75 pp
Single Tier 6 inch Wedding Cake, Sheet cake, and Mini Cookies and
Brownies!



Wedding Cakes

Dessert must be provided for all guests
SPECIALTY CAKES

Six and ten-inch two tiered cake
NAKED CHOCOLATE AND STRAWBERRY SHORTCAKE | \$160.00
BROWN BUTTER PUMPKIN CAKE | \$160.00
CHOCOLATE CAKE WITH CHOCOLATE GANACHE | \$170.00
You supply any topper, flowers, ribbon etc.

Fresh berry accents for the cake only | \$25.00

Your wedding cake can be accented with the following items
CHOCOLATE DIPPED STRAWBERRIES | \$2.25 pp
FRESH BERRIES | \$2.95 pp
SCOOP OF VANILLA ICE CREAM | \$2.25 pp
WARM FUDGE SAUCE AND BERRY COULIS | \$1.75 pp
Chafing dish of warm fudge sauce and bowls
of raspberry coulis for drizzling

SINGLE TIER WEDDING CAKES
6 inch Naked | \$65.00 | Frosted | \$75.00
10 inch Naked | \$85.00 | Frosted | \$95.00

Wedding cake design is a personal choice and we offer
many custom designs. Whether you are considering an
elegant diamond pattern or something rustic like a Birch
Tree or a Winter Wonderland pattern we can make that.
Our photo album best describes these choices,
please ask for that album!



LATE NIGHT BITES

S'MORES STATION

Chef attended station | \$3.95 pp | 50 pieces minimum

Toast skewered marshmallows over table top open-flame and your guests can put together their own s'mores on graham crackers and chocolate bars

LATE NIGHT MINI BRUNCH

| \$5.25 pp

An assortment of mini quiche, mini cinnamon buns, mini waffles with blueberries and syrup, and tater tots

GO NUTS FOR DONUTS WALL (V)

| \$22.50 dozen | 6 dozen Minimum

Plain cake

white or can be iced in your colors

Sour Cream

Check with your coordinator for available flavors!

We'll provide the boards!

POPCORN STATION (GF, V)

Fresh popped popcorn straight out of the popper

| \$150.00 serves 75

Caramel corn

Lime and chili

White Cheddar

And bags to munch it from!

IT'S CRUNCH TIME (GF, V)

| \$85 for serves about 40

A salty sea of crunchy potato chips is a late-night snack treat!

Seven flavors of chips from seven local 'tateries', dunked in our favorite dips can't be beat. Kettle cooked, BBQ, ripples, classic, salt-n-vinegar, golden russet, and more!

Nobody is taking just one!

PHILLY STYLE SOFT PRETZEL STATION (V)

| \$2.50 each | 50 pieces minimum

Warm salty soft pretzels hanging on our custom stand, and served with yellow or spicy mustard

LATE NIGHT BITES

NACHO BAR (GF,V)

Chef attended station | \$4.95 pp

Individual boats of corn tortillas with your choice of velvety melted cheddar and savory beef chili, including chef selected toppings such as guacamole, salsa, sour cream, black beans and jalapeños

MANY OF OUR OTHER MENU ITEMS CAN BE PREPARED FOR A LATE NIGHT SNACK!

PLANNING INFO

SEASONAL FEATURES

Thyme & Seasons frequently discovers new recipes that highlight the freshest ingredients of the season. Certain items may not be listed on these menus because they are only available or are only at their best at certain times of the year. Fresh cranberry chutney is a terrific autumn complement to poultry or pork, or lamb is at its best in the spring. Please ask us about any new ideas or seasonal specialties for your upcoming event.

FOOD ALLERGENS & DIETARY RESTRICTIONS

Thyme & Seasons prepares a wide variety of fresh foods on a daily basis including foods that contain nuts, peanuts, shellfish, and other sea foods. These items, along with rare meats and several other common items, are known to cause food related allergic reactions and other discomfort for some people with weakened immune systems or other allergy problems. Intolerances such as lactose or gluten can generally be accommodated. Please notify us in advance of any guests that have special dietary restrictions so we may discuss alternatives. Thyme & Seasons can prepare many different entrées for vegetarian or vegan guests.

There are many variations in definition on what a vegetarian or vegan can eat. We define a vegetarian meal as including no meat, poultry, or fish, although it may contain cheeses and other dairy products, eggs and honey. We define a vegan meal as including no meat, poultry, fish, dairy products (including whey or rennet), eggs, or bee pollen. Please let us know in advance of your event of how many guests have any dietary restrictions.

KEY | (GF) GLUTEN FREE | (DF) DAIRY FREE | (V) VEGETARIAN | (VE) VEGAN | (CN) CONTAINS NUTS

CHILDREN'S MEALS

If you have children in attendance, our coordinator would be happy to create menus for you.

Served Meal for 125 Example \$46.90 pp

Hors D'oeuvres
Fruit, Cheese, & Vegetable Display (V) | \$3.95 pp
An elaborate fruit, cheese and vegetable display served with dips and crackers

Chopped Salad (GF, V) | \$5.25pp
Chopped romaine and iceberg tossed with slivers of carrots, red onion, cucumber, grilled corn and tomatoes tossed with a creamy garlic dressing and served in a Cosmo glass

Chicken Oscar | \$22.75 pp | 8 oz
Twin breaded pan-seared chicken breasts topped with shaved asparagus, crabmeat, and a buttery hollandaise

Garlic Roasted Potatoes (GF) | \$2.95 pp
Red and white potatoes roasted with garlic pepper and olive oil make a mouth-watering warm side dish

Chef's Choice Seasonal Veggies (GF, VE) | \$2.95 pp
We will select the freshest vegetables of the season that complement your entrees

Rolls and Butter

TWO TIER WEDDING CAKE
| Six and ten-inch tiered cake \$140

SHEET CAKES
Sheet cake serve 96 \$240.00

Bar Set-ups
Set-ups for bars include ice, glassware or disposable glasses, paper napkins, straws, etc. to complement the client provided alcohol

Beer and Wine Bar | \$6.25 pp
Nonalcoholic beverages for client provided beer and wine include unlimited Coke, Diet Coke, Sprite, Ginger Ale, and
Coffee and Decaf Station
Including cream, sugar, sweeteners

Station Meal for 125 Example Please note all station style events require three stations \$ 51.25 pp

Hors D'oeuvres
Fruit, Cheese, & Vegetable Display (V) | \$3.95 pp
An elaborate fruit, cheese, and vegetable display served with dips and crackers

Carving Station | \$12.95 pp | Select two top rounds of beef, Virginia baked ham, herbal roasted turkey, smoky grilled pork loin, or apricot glazed pork loin, served with condiments and rolls. To complement the meats, roasted garlic potatoes are served with the station

Pasta Station | \$11.95 pp
Your selection of two pastas with two sauces from our extensive menu, which are chef prepared and served with Caesar salad, crisp romaine, home-baked croutons, fresh parmesan, and black pepper, and our own Caesar dressing, with garlic bread

Salmon Station | \$12.25 pp
Grilled Whole Salmon (GF, DF) |
Twin sides of a whole salmon are grilled and served warm with herbed vinaigrette
Accented with
Roasted Corn, Tomato and Asparagus Platters (V)
Roasted corn, cherry tomatoes and grilled asparagus dusted with shredded parmesan and cracked pepper

TWO TIER WEDDING CAKE
| Six and ten-inch tiered cake \$140

SHEET CAKES
Sheet cake serve 96 \$240.00

Bar Set-ups
Set-ups for bars include ice, glassware or disposable glasses, paper napkins, straws, etc. to complement the client provided alcohol

Beer and Wine Bar | \$6.25 pp
Nonalcoholic beverages for client provided beer and wine include unlimited Coke, Diet Coke, Sprite, Ginger Ale, and
Coffee and Decaf Station
Including cream, sugar, sweeteners

Buffet Meal for 125 Example Please note for buffet style you will need to choose 3 entrees, 2 side dishes and 1 soup or salad \$52.00 pp

Hors D'oeuvres
Fruit, Cheese, & Vegetable Display (V) | \$3.95 pp
An elaborate fruit, cheese, and vegetable display served with dips and crackers

Italian Salad (V, GF) | \$5.25 pp
Romaine lettuce tossed in a creamy roasted garlic dressing with bold black olives, artichoke hearts, red onion, and cherry tomatoes

(8) Smoky Grilled Pork Loin (GF)
\$120.00 each (serves 15)
Pork Loin rubbed with traditional southern spices, grilled to perfection and lightly brushed with a mild pepper glaze.
Served with a Tennessee BBQ sauce

Chicken Marsala | \$8.25 pp | 4 oz
Pan-seared lightly breaded buffet portion single breasts of chicken, served with a rich mushroom and Marsala wine sauce

Stuffed Shells (V)
| \$10.50 pp | 3 pieces pp
Large shells filled with a blend of Italian cheeses, spinach and basil, baked with a robust tomato sauce

Grilled Green Beans (VE, GF) | \$3.50 pp
Market fresh green beans lightly grilled with thyme lemon zest, and olive oil

Eggplant Parmesan (V) | \$3.50pp
Twin petite medallions of breaded eggplant pan-fried and topped with chunky tomato sauce and melted fresh mozzarella

Rolls and Butter

TWO TIER WEDDING CAKE
| Six and ten-inch tiered cake \$140

SHEET CAKES
Sheet cake serve 96 \$240.00

Bar Set-ups
Set-ups for bars include ice, glassware or disposable glasses, paper napkins, straws, etc. to complement the client provided alcohol

Beer and Wine Bar | \$6.25 pp
Nonalcoholic beverages for client provided beer and wine include unlimited Coke, Diet Coke, Sprite, Ginger Ale, and
Coffee and Decaf Station
Including cream, sugar, sweeteners

