



Wedding, Corporate & Banquet Catering Menu Samples

Customize your Buffet

Salads

Caesar Salad

Mozzarella and Tomato with Fresh Basil Olive oil and Balsamic Vinegars

Mesclun Greens, Seasoned tomatoes, seasonal fresh dressing

Greek Salad with feta cheese

Served Pasta Station Choices

Pasta and Shrimp Scampi

Fusillata Casareccia (Open Twists of Pasta) with Broccoli, roasted garlic alla Olio or Carbonara

Spaghetti with our House Vodka Sauce. Accented with Black or Red Caviar (optional)

Prepared Mushroom Ravioli with red or White Sauce

Fusilli with Roasted red Peppers and Sautéed Sweet onion, Pancetta Marinara

Individual Carving / Serving Station Choices

Roasted Pennsylvania Tender Turkey, Giblet Gravy, Cranberry – Orange Sauce

Honey Mustard / Herb crusted whole Salmon

Prime Rib Roast Au Jus with Horseradish Sauce and Yorkshire Pudding

Pineapple/Honey and Brown Sugar Baked Leg of Ham

Pepper Crusted Roast Prime Sirloin

Marinated Leg Of lamb with Red Wine and Mint Reduction

Scampi Station: Chicken, Shrimp, Lobster, Fresh Vegetables

Salad Creations: Caesar, Oriental, Greek, Arugula With shaved Fennel, Parmesan Cheese, Fresh Lemon Juice/Oils

Seasoned top round of Buffalo Roast (Low in fat and cholesterol)

(All choice subject to market price)

Fishes

Herb Crusted Baked Cod

Red Snapper with Fennel and Tomato

Mustard Crusted Salmon in Champagne Sauce

Herb Crusted Sea Bass with Lemon Caper Sauce

Lemon Sole Florentine

Seafood Stuffed Talapia with a Creamy Garlic, Cheese & Wine Sauce

Meats

Beef

Tender Beef Tips Burgundy

Traditional Roast Beef Roulade Rollups

Tender Eye Round Beef with Shrimp

Famous Beef Stroganoff with Egg Noodles

Top Sirloin or Strip Steak and Lobster

Bryn Mawr's Best Country Pot Roast

Roast Prime Rib Au Jus with Butter Horseradish Sauce

Tender open range fed Buffalo Steaks



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Pork

Thick Cut Stuffed Pork Chops
Stuffed Pork Loin with Balsamic Marinated Currants and Plums

Lamb

Mustard / Herb Crusted Frenched Lamb Chops

Veal

Veal Scaloppini
Veal Blanquette in a Cremini Mushroom Sauce

Chicken & Fowl

Stuffed Roast Chicken Breast with Spinach, Fontina Cheese and Wild Mushroom Ragoût
Chicken Tenders in Creamy Garlic, Butter Cream Sauce with Linguini
Chicken Cutlet Marsala, or Parmesan, or Al La Frances'
Asparagus stuffed Chicken Breast Au Gratin
Chicken Picatta with Caper Berry Nage
Country Crisp Honey Hugged Chicken
Orange Glazed baked Cornish Hens
Tender Roast Pennsylvania Turkey with Trimmings

Sausage & Ground Meat

Swedish, Sweet Sour or Italian Meat Balls
Stuffed Red and Green Peppers
Baked Meat Lasagna
Italian Sausage and Peppers
German Brat Worst and Sour Kraut
Polish Kielbasa Links with Sliced Potatoes and Onion

Additional

Marinated Mushrooms or Asparagus
Multiple Pasta Salads
Imported Cheese Displays
Imported Salmon Platters
Jello Fruit Salads
Seasonal Fruit Platter Displays
Vegetable Salads

Breads

An assortment of Fresh Baked Breads and Rolls and Butters
Fresh Baked Dinner Rolls and Creamy Butter
Fresh Sliced Marble Rye, Whole Wheat, Sour Dough



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Starch

Choice of Basmati, Wild Mix or Long Grain White Rices Plain , Herbed, Buttered, with choices of chopped Mushroom, Vegetables
Yukon Gold Mashed Potatoes - Garlic, Herbed or Plain
Gratin Potatoes
Wasabi Scallion Mashed Potatoes
Glazed Sweet Yams and Sweet Potatoes
Twice Baked Cheese Stuffed Potatoes
Russet Baked Potatoes
Traditional Scalloped Potatoes

Vegetables

Fresh, Seasonal Vegetable Dishes Chosen by our Chef will be offered

Desserts

Multiple Selection of Pies
Cheese Cakes
Berry Tarts
Parfaits
Brownie Selections
Puddings

*Freshly Brewed Coffee,
Regular and Herbal Teas,
Assorted Regular and Diet Sodas
and our own Country Well Water*

**Seafood Islands and Antipasto Islands are popular, grand additions to Buffets
Selections are Numerous**