



Wedding, Corporate & Banquet Catering Menu Samples

Luncheons

Please note, Entrées do **not** include Dessert
Served with Seasonal Home Made Soups & Fresh Salad choices

Not limited to choices

Cold or Hot, Fresh Stuffed Tomato Cups

Stuffing choices:

- a. Cold Tuna, Chicken Salad, Crab Salad
- b. Hot Baked Breaded Tomato/Mushroom/Broccoli
- c. Tomato, Mushroom Risotto
- d. Creamy Lobster Newberg Stuffing

Served with Cottage cheese w/ Mandarin oranges, Apple Sauce, rolls and butter

Piping Hot Turkey Breast Dinner

Served over Fresh Biscuits

With Gravy, Copper Penny Carrots, Cranberry Sauce
Dark and White meats

Sliced Fresh Ham

Served with Raisin Pineapple Sauce or Pork Gravy
Flavored Rice, Sweet Sour Red Cabbage and Apples,
Rolls and Butter

Marinated, Roast Chicken

Breasts/Legs/Thighs

Served with Home made Biscuits and Gravy, Buttered Fresh
Lima Beans, Cranberry Sauce, Rolls and Butter

Beef Roulade Twins

Served with Mashed Potato/Turnip, Beef Gravy and Fresh
Green Beans, Rolls and Butter

Home Made 3 Cheese Lasagna

Made with choice of Beef or Turkey

Served with Steamed Green Beans, Rolls and Butter

Choice of Gourmet Wraps

With selections of Hummus, fresh Vegetables, select
Lettuces, fresh Herbs/Herb spreads, select Meats, Salmon and
Seafoods

Baked Seafood Pastas

Fresh mussels and Shrimp, white wine, Garlic, Tomatoes,
Parsley

Served with Italian Bread and Butter, Italian Green Beans

Almond Crusted Talapia

Served in Tomatoes, Black Olives over roasted Radicchio
Mashed Potatoes, Fresh Zucchini squash

Rolls and Butter

Pescatrice con timo

Broiled Flounder

Served with Seafood sauce, Roasted red potatoes, Creamed
Corn Casserole, Rolls and Butter

Sliced Tender Roast Beef

with rich Beef Gravy

Served with Mashed Potatoes,
Fresh Broccoli and Cauliflower, Fresh Rolls and Butter

Classic Greek Salad Dish

with Feta cheese, Olives, Capers, roasted red peppers,
cucumbers and tomatoes, Herbs and Greek salad dressing

Roasted, Chicken Caesar Salad

With croutons, Classic Caesar Dressing or choice of dressing
Optional Sardine sides with Fresh Baguette and Butter



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“Primo Italian” Lunch Buffet

Made Prosciutto / Mozzarella wrap appetizer
Cherry Tomatoes with Pesto cheese filing appetizer
Mozzarella Sticks with Tomatoes dip appetizer
Egg Plant Parmesan with
Linguini with Red Clam Sauce and Fresh Parsley or
Fettuccini a la Puntanesca
Green yellow Beans with Tomatoes
Sliced Italian bread and Butter
Spumoni

The Bryn Mawr Chef's Luncheon Buffet 75 Minimum

Home Made Beef Vegetable Soup
Chef's Choice Salad
Prime Round of Beef carving station
Smoked, Sugared Ham at carving station

2 Choices of Chef's choice vegetables
2 choices of Chef's Choice Potato or rice
Chef's Choice of sliced fresh Breads/Rolls
Chef's Dessert Choice

Authentic German Luncheon Buffet

Home Ham, Potato, Cabbage Soup
Stuffed Pork Chops
Holstein Sauerbraten with “GroBer Hans”
Bratwurst, Knackwurst , Bavarian Harwurst
German SauerKraut, Mashed Potatoes and Gravy
Kale and Beets
Black Forest Cake

Unlimited Fresh Coffee and Tea serving table station with each buffet, Water pitcher at table
Children under 10, ½ price, Children under 5 no charge

Our Chef is always happy to work out a menu to your liking