

# SIMPLY FROM SCRATCH

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## FROM SCRATCH WEDDING PACKAGE

### APPETIZERS (CHOOSE 2)

*Fresh Fruit Display* A fresh variety of melons, pineapple and berries; offered with a Raspberry-Mallow Dip

*Crudites Display* offered with a sweet & rich Vidalia Dip

*Roasted Vegetable Display* A Sir D's favorite! Seasonal vegetables tossed in Olive Oil and seasonings, then fired roasted in a hot oven and presented at room temperature

*Southwest Chicken Dip* Extra-sharp Cheddar cheese, hot peppers, sundried tomatoes, onions, and olives blended with pulled chicken breast and cream; offered in a bread bowl with bread rounds for dipping

*Meatballs* Choice of ONE: Four Cheese Vodka, Bavarian (beer, brown sugar & chili sauce), Swedish (sweet & savory brown sauce with mushrooms), BBQ, Bold Italian OR Apple Jack

*Sausage Medallions* A nice switch from the standard cocktail meatball!

Choice of ONE: Hot, Sweet, Blended (Hot & Sweet), Bavarian, Sundried

Tomato with Hot Peppers OR Honey Kist with Sweet Peppers

*Assorted Cheese Truffles* Offered on a salty Pretzel Stick; an assortment of Bleu Cheese & Walnut with Chipotle Sauce, Port Wine & Fresh Herb and Double Cheddar & Bacon

*Domestic Cheese Display* A variety of Swiss, Cheddar, Munster & Provolone offered with crackers

*Pennsylvania Antipasto Display* Farmers and Munster cheeses, Sweet and Ring Bolognas, Bread & Butter Pickles and Olives

## SOUP AND SALAD (CHOOSE 1)

Tomato Bisque

Cream of Potato

Beef Vegetable

Chicken Corn

Black Bean

Mixed Green Salad...(Topped with shredded red cabbage, shredded carrots, cucumbers, peppers, black olives, tomatoes, sliced red onions and croutons)

Caesar Salad...Chopped romaine with shredded parmesan cheese, croutons, and Caesar dressing

Halved Artisan Wedge...Halved romaine wedge topped with shredded carrots, tomatoes, cucumbers & peppers

All salads served with choice of 2 dressings

## SIDES (CHOOSE 2)

Chef's Choice Vegetable Blend A colorful blend of the freshest, locally available produce at the time of your reception

Haricot Green Beans with julienned slices of roasted red peppers

Green Beans Almondine topped with toasted almonds

Mediterranean Green Bean Blend Green and yellow beans with peppers, carrots and red onion

Malibu Veggie Blend Yellow and orange carrots, broccoli and cauliflower

Grilled Asparagus with Lemon Brown Butter

Boston Style Broccoli tossed with sweet butter, roasted garlic, bread crumbs, Parmesan and roasted peppers

Glazed Baby Carrots

Zucchini & Tomato Casserole

Seasoned Mashed Potatoes

*Red Skin Mashed Potatoes*

*Baked Potato Split with Sour Cream and Butter*

*Roasted Redskin Potatoes*

*Scalloped Potatoes*

*Parsley Potatoes*

*Confetti Rice Pilaf*

*Garlic & Herb Cous Cous*

### *ENTREES (CHOICE OF 2)*

*Chicken Cordon Blue...Moist Chicken Breast stuffed with Ham and swiss cheese topped with bread crumbs*

*Chicken with Cheese Tortellini in Vodka Sauce...Chunks of Chicken with cheese tortellini and penne pasta in Vodka Sauce*

*Roast Beef...Tender slices of Beef in savory brown gravy*

*Stuffed Shells...Pasta shells filled with ricotta cheese and parmesan smothered in marinara or vodka sauce*

*Grilled BBQ Chicken...boneless grilled chicken breast smothered in BBQ sauce*

*Sun Dried Tomato Marinated Chicken Breast...grilled chicken breast marinated in sun dried tomato*

*Shredded Beef Brisket...tender beef brisket served in a light savory beef broth served on slider brioche rolls*

*Pulled Pork...boneless pork served in a sweet and slightly spicy bbq*

sauce, served on slider brioche rolls

*Stuffed Chicken Breast...boneless chicken breast stuffed with either bread stuffing or spinach and mozzarella cheese. Served in gravy or topped with panko bread crumbs.*

*6 Cheese Gocce Filled Pasta...Teardrop Shaped Parsley Pasta filled with a medley of six cheeses: ricotta, whole milk mozzarella, Pecorino romano, Parmesan, Monterey Jack and Cheddar. Served either in a mushroom cream sauce or with roasted tomatoes, olives & mozzarella.*

*Beet & Goat Cheese Gocce with tarragon sauce and toasted walnuts. Served along with fresh sliced beets.*

*Lobster Filled Gocce en Brado in a corn veloute, lobster pieces, and mushrooms.*

*Fresh dinner rolls and butter included*

## DESSERTS

*9 Inch Round 4 layer cutting cake for the bride and groom (your choice of flavor)*

*Cupcakes or Sheet Cake for your guests (your choice of 3 flavors of cupcakes or choice of flavors for sheet cakes)*

*Tiered cake available for additional cost*

*Assortment of individual desserts...cream puffs, cannolis, mini cheesecakes topped with fruit, mini cookies, brownies, and lemon or cherry tarts (Additional \$1.50 per person)*

*Chocolate Fountain with assorted dippers (Additional \$3.00 per person)  
Pretzels, marshmallows, fruit, donut holes, rice krispie treats & more!*

### **BEVERAGES**

*Water served on tables*

*Coffee service*

*Choice of 2 non-alcoholic beverages (Iced Tea, Lemonade, Infused  
Water, Apple Cider, Meadow Tea, or Sodas)*

*Additional Items Included...*

*Choice of China Pattern (Ivory with Gold trim or White with Platinum  
Trim), Stainless steel flatware, water goblets, and stainless steel chafing  
dishes.*

*Service for the evening (5 hours of service)*

*Guest Table Linens and Napkins...your choice of color in polyester blend  
linens*

*\$45.95 per person*

*\$100.00 delivery charge*

*Substitute for faux china...subtract \$6.95 per person*

