

SIMPLY FROM SCRATCH

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SIMPLYFROMSCRATCH@COMCAST.NET

SIMPLY ELEGANT WEDDING PACKAGE

Stationary Hors d'oeuvres (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 favorite! Seasonal vegetables tossed in Olive Oil and seasonings, then grilled and served at room temperature with dip

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

BUTLERED HORS D'OEUVRES (CHOOSE 2)

Sliders Choice of one: All American (Cheeseburger with our Chef's special sauce), Bombay (Turkey Burger with Garlic Curry Mayo)

Chicken Skewers Choice of one: Sesame Chicken, Buffalo Chicken with Bleu Cheese, BBQ, Thai Chicken with Peanut Sauce, Coconut Chicken with Apricot Mustard OR Italian

Bacon Wrapped Chicken Skewers with Hot Pepper Jam

Beef Satays Choice of one: Fiery Southwest, Beef Tenderloin BBQ OR Beef Yakitori (offered with a Sweet Sesame Sauce)

Fresh Steamed Shrimp...a decadent wedding offering...served in a huge mound with lemon and lime wedges.

Seafood Soup Shooters Choice of one: Spicy Gazpacho (Jumbo Lump Crab, Shrimp and Scallops) OR Creamy Vichysoi (Jumbo Lump Crab); offered in individual shot glasses

Mini Soup Shooter Choice of one: Fruit or Gazpacho

Bacon Wrapped Scallops

Bacon Wrapped BBQ Smokies

Mini Crab Cakes Offered with our tartar sauce

Mini Salmon Cakes Just like a crab cake, only with salmon! Offered with a Dill Sauce

Deconstructed Fish Taco on a pressed tortilla spoon

Mini Crab Quesadillas

Shrimp & Crab Spring Rolls

Veggie Spring Rolls

Mini Quiche Assorted variety

Potato Tumblers topped with shaved parmesan cheese

Old Fashioned Cheddar Mac & Cheese served with toasted bread crumbs and bacon and offered in a shooter glass or martini glass (additional charge)

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

Fresh Strawberries with Baby Greens and Goat Cheese dressed in a poppyseed dressing

Autumn Arugula and Baby Greens with Candied Walnuts, Pumpkin seeds and Cranberries served with an apple vinaigrette dressing

Seasonal Caprese Salad...Chopped Romaine with fresh heirloom baby tomatoes, fresh mozzarella balls, topped with basil and tossed in a light olive oil vinaigrette

Southwest Chopped Salad...chopped lettuce with fresh summer sweet corn, black beans, red peppers, and queso fresco.

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 in 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.

Chicken Marsala...Tender boneless Breast of chicken sauteed in a Marsala wine sauce with sliced Mushrooms.

Bacon Wrapped Pork Filet...a boneless pork tenderloin medallion, wrapped in bacon. Grilled and finished to a medium well temperature.

Herb Crusted Sirloin Steak Medallions...a generous 6 oz. petite sirloin steak. Prepared with a flavorful herb crust, grilled to perfection. Pairs very well with any chicken dish. The perfect wedding combination...Sirloin Steak & Chicken Cordon Blue.

Chicken Chesapeake Dry-rubbed chicken breast sautéed and paired with a Jumbo Lump Crab Cake & Lemon Chive Mayo

The Maine Event Thin, chicken cutlets filled with sweet Maine Lobster and butter; rolled in strips of zucchini and finished with a lobster-infused cream

Cape May Tenderloin Grilled, center cut tenderloin steak topped with rich Gorgonzola cheese, roasted red peppers & a rich demi glaze

XXX Beef Tenderloin Three petite filets topped with a local mushroom duxelles and finished with a Roasted Garlic Brown Sauce

Espresso Bourbon Beef Tenderloin Grilled, tenderloin steak topped with a roasted leek croquette and enveloped in an aromatic demi-glaze infused with Italian Espresso and Kentucky Bourbon

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 or filling)

Flavors...Banana • Bridal White • Coconut • Carrot • Chocolate

• Chocolate Mocha Chip • Fudge Marble • Lemon • Orange Citrus • Pink Champagne • Pumpkin Spice • Raspberry Swirl • Red Velvet • Spice

• Strawberry Swirl • Yellow

Frostings

Buttercream • Chocolate • Peanut Butter • Rolled Fondant

Cake Fillings

Raspberry Buttercream • Buttercream (standard) • Chocolate Chip

Cream Cheese • Cinnamon Crème • Cream Cheese • Crème de Menthe

• Lemon • Peanut Butter • Orange Crème • Raspberry Fruit

• Strawberry Crème • Strawberry Fruit • Vanilla Crème • White

Chocolate Buttercream

or Tiered Wedding Cake

Cupcakes or Sheet Cake for your guests (your choice of 3 flavors of cupcakes or choice of flavors for sheet cakes) or an assortment of individual desserts...cream puffs, cannolis, mini cheesecakes topped with fruit, mini cookies, brownies, and lemon, pecan or cherry tarts.

An extra gift for our Simply Elegant Brides...Package includes a Chocolate Fountain with Dipping Selections...silky decadent flowing streams of dark chocolate with rice krispies treats, dried apricots, strawberries, pretzels, donut holes, marshmallows and more to dip until your heart is content!

BEVERAGES

Water served in carafes on tables

Coffee service or coffee bar available with flavored syrup selections

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), upgraded flatware, water goblets, champagne flutes, 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, upgraded linen selections for either the sweetheart table or the head table. If requested parents tables can be in an accompanying pattern.

\$64.95 per person * Buffet Service or Family Style

\$100.00 delivery charge

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

\$74.95 per person * Plated/Served Meal

Prices valid for 2019 wedding season

