

# SIMPLY FROM SCRATCH

717-299-1202

[SIMPLYFROMSCRATCH@COMCAST.NET](mailto:SIMPLYFROMSCRATCH@COMCAST.NET)

## FROM SCRATCH WEDDING PACKAGE

### APPETIZERS (CHOOSE 2)

*Fresh Fruit Display* A fresh variety of melons, pineapple, grapes and berries; offered with a strawberry cream cheese dip

*Crudites Display* offered with a rich buttermilk ranch dip

*Roasted Vegetable Display* Seasonal vegetables (asparagus, peppers, carrots, green beans and more) tossed in Olive Oil and seasonings, then grilled in a hot oven and served at room temperature with a buttermilk dipping sauce

*Southwest Chicken Dip* A combination of cheeses, pulled bbq chicken, onions, hot sauce and offered with crispy artisan bread toast rounds for dipping

*Meatballs...served in your choice of savory sauce...Sweet & sour... brown sugar & chili sauce), Bourbon (an authentic Kentucky bourbon reduced and combined with brown sugar and a small kick of hot!) or Swedish.*

*Sausage Medallions ...served in your choice of sauces: Sundried tomato, white shallot vinaigrette, our kitchen favorite BOURBON or sweet and sour sauce.*

*Lancaster County Cheese & Antipasta Display*

*A TRUE Crowd Pleaser! Includes a large variety of Local Cheeses...Gouda, Buttermilk Blue, Swiss, Havarti with Herbs and more. Paired with Italian meats, cheese straws, cheese puffs, pickles, olives, nuts, chutney and mustard dipping sauce.*

## 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*

*Roasted Fall Vegetables...A beautiful combination of beets, sweet potatoes, carrots, Brussel sprouts roasted to perfection.*

*Green Beans Almondine topped with toasted almonds*

*Malibu Veggie Blend Yellow and orange carrots, broccoli and cauliflower*

*Grilled Asparagus with Butter*

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

*Glazed Cross Cut Carrots*

*Macaroni & Cheese...a blend of romano, cheddar and parmesan cheese, tossed with tortolite noodles and baked to perfection!*

*Seasoned Yukon Gold Mashed Potatoes*

*Red Skin Mashed Potatoes*

*Rosemary Petite Potatoes*

*Roasted Redskin Potatoes*

*Scalloped Potatoes*

*Parsley Potatoes*

*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

\$49.95 per person

\$100.00 delivery charge

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

Prices valid for 2019 wedding season

