

SIMPLY FROM SCRATCH

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SIMPLYFROMSCRATCH@COMCAST.NET

SIMPLY ELEGANT WEDDING PACKAGE

APPETIZERS (CHOOSE 2) STATIONARY

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.

STATIONARY HORS D'OEUVRES (CHOOSE 2)

Sliders Choice of one: All American (Cheeseburger with all the toppings), OR Turkey Burger OR Falafel Patties

Chicken Skewers Choice of one...Teriyaki (glazed in teriyaki sauce), Asian (glazed in a hoisin sauce with sesame seeds) or Hawaiian (with pineapple and green peppers)

Bacon Wrapped Smokies on a Skewer

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: Tomato bisque or Potato corn

Bacon Wrapped Scallops

Bacon Wrapped Chicken Bites

Mini Crab Cakes Offered with our tartar sauce

Mini Salmon Cakes Flaked Salmon mounded into a cake and baked to a golden crust. Served with a tartar cream sauce

Caprese Skewers...grape tomato, marinated mozzarella ball, black olive drizzled with a balsamic reduction

A taste of Mexico...your choice of vegetarian vegetable quesadilla

Cornucopias or Chicken Quesidilla Cornucopias

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

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

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 Cross Cut Carrots

Yellow & Green Squash Medallions topped with crisp panko crumbs

Seasoned Yukon Gold Mashed Potatoes

Red Skin Mashed Potatoes

Petite Rosemary Roasted Potatoes

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

Deconstructed Beef Short Rib Stew Chunks of Angus Beef Short Rib in a dark onion sauce with hints of thyme, rosemary and a beautiful rich beef stock. Wonderful with roasted sweet potatoes or Yukon gold mashed potatoes. Comforting yet elegant

Steak Oscar Grilled, center cut tenderloin steak topped with buttery jumbo lump crabmeat, and a bernaise sauce. Beautiful served with grilled asparagus spears.

Mushroom Topped Beef Tenderloin Petite tenderloin filets topped with a rich sauce of crimini mushrooms and a sweet red wine sauce reduction. Rich, decadent and elegant.

Beef or Turkey Carving Station...the most fantastic cut of meat we can find! Tender melt in your mouth beef hand carved and served to your guests with a house made horseradish relish OR a tender honey roasted free range turkey breast thinly sliced and served to your guests with a cranberry orange compote as a side.

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.

\$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 **2019 wedding season

