

# **SIMPLY FROM SCRATCH**

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## **SIMPLY EVERYTHING WEDDING PACKAGE**

### **HORS D'OEUVRES (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, 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.*

*Crostini Bar...a selection of crisp toasts and cheese balls with a selection of toppings...pulse mélange (vegan spread), hummus, pesto, bruschetta*

and an olive tapenade.

### **PASSED HORS D'OEUVRES (CHOOSE 3)**

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

Buffalo Chicken Springroll...chicken blended with blue cheese, carrots, celery and hot sauce in a crispy springroll wrapper.

Cranberry Gorgonzola Tart...blend of gorgonzola and cranberries with a touch of walnuts in a flaky pastry cup. Perfect for Fall!

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

Samosa Chicken...Chunks of chicken, onion, chiles, cilantro with marsala seasoning in a spring roll wrapper.

Chicken & Lemon Grass Potstickers...chicken with a touch of exotic lemon grass.

Spinach & Feta Roll...Vegetarian...Spinach & feta rolled in phyllo.

Arancini with Smoked Gouda...rice & smoked gouda coated in panko bread crumbs.

Black bean Empanadas...Vegetarian...Black beans, roasted red peppers, corn, cilantro, jalapenos with pepper jack cheese in an empanada skin.

Edamame Potsticker...Vegan...wheat potsticker with green edamame, scallions, carrots, shitake mushrooms, and 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

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

Cornucopias or Chicken Quesidilla Cornucopias

Old Fashioned Cheddar Mac & Cheese served with toasted bread

crumbs and bacon and offered in a shooter glass or martini glass

### SOUP OR 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 3)**

*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 Almandine* 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

*Riced Cauliflower*, seasoned to perfection and topped with slivered almonds for a slight crunch.

*Parsnip Mash...*a twist on the traditional mashed potatoes, pairs wonderful with any beef entrée.

*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) Served as a Duo Plate Entree*

*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 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 or parsnip mash. 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 vodka sauce, large lobster claw pieces along with shaved pecorino romano cheese.*

*Beef Wellington en Croute...Fabulous tender tenderloin steak wrapped in gorgeous layers of puff pastry, baked to a golden brown.*

*Grilled Faroe Salmon Steak with lemon dill butter.*

*Fresh dinner rolls served with a butter rosette*

## DESSERTS

*Specially designed tiered Wedding Cake*

*Your choice of flavors and 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*

*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*

*Served cake for your guests along with an assortment of individual desserts...cream puffs, cannolis, mini cheesecakes topped with fruit, mini cookies, brownies, and lemon, pecan or cherry tarts.*

*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!*

#### **CHOICE OF LATE NIGHT PARTY BAR**

*Soft Serve or Hand Dipped Ice Cream or Gelato Bar with Toppings.*

*Candy Bar with scoops & bags to take home.*

*Coffee Bar with specialty coffee & flavored syrups*

*Trail Mix Bar served in paper brown kraft bags*

*Flavored Popcorn Bar served in theatre style popcorn bags!*

*Soft Pretzels with Mustard for dipping.*

*S'mores Bar...perfect for the Fire Pit!!*

#### **BEVERAGE SERVICE**

##### ***Alcoholic Beverage Service:***

*We will provide RAMP certified bartenders, barware, bar equipment, wine, pilsner, and martini glasses and all ice. Alcohol is served on site at 2 pre-determined locations. Final bussing, clean-up and trash removal provided.*

*2 full bar set ups included.*

*(Client provides alcohol, or we can supply, cost determined by amount consumed) We can guide you with needed quantity if you choose to supply your own.*

##### ***Non Alcoholic Beverage Service:***

*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, White with Platinum Trim, White whirl, Artisan Square, or Simple Floral), full china service for appetizers and desserts, upgraded flatware (including dessert fork, b&b knife, dessert fork and coffee spoon), water goblets, champagne flutes, and all barware.*

*Service for the entire evening*

*Silver or Gold Chargers*

*Guest Table Linens and Napkins...Upgraded linen selections for all tables (provided by Special Occasions Lancaster). Linens can be pinned and cascaded if requested.*

*\$129.95 per person*

*Plated/Served Meal*

*All fees included...trash fee, delivery charge, service fee, and gratuity included.*

*\*\*2022 wedding season*

**SFS**

