

WEDDING GUIDE 2016

WEDDINGS BY PERFECT SETTING CATERING

Weddings by PERFECT SETTING CATERING begin with the fundamentals: the freshest vegetables and greens and the choicest meats, fish and poultry, all delivered daily from the wholesale markets in Philadelphia. Menus are organized or “prepped” at our production kitchen in Berwyn under the supervision of Head Chef Monica Mejia. Most importantly, every menu is cooked “a la minute” at the event location to ensure the very best dining experience. From the first hors D’oeuvres to the last chocolate dipped strawberry you can taste the marriage of fine fresh ingredients and expert preparation.

A great menu remains only an intriguing possibility, however, without a great service staff to deliver the menu in a timely and professional manner. Smartly attired in crisp black uniforms with striped black aprons, all of our captains, servers and bartenders are highly trained in their positions. No crooked ties, chewing gum, shirt tails or sneakers. Our servers are relaxed and friendly, but always appropriate.

At PERFECT SETTING CATERING, presentation is the key. From classic to edgy to just plain fun each guest table is set to reflect the client’s vision and personality. All food stations and buffets are designed to complement the guest table décor. With your approval, such enhancements as candlelight, stunning seasonal flower arrangements and custom linen accents are employed to create dramatic three-dimensional displays that add color and personality to your reception space. In keeping with your theme, hors D’oeuvres are butlered, beautifully garnished, on a variety of media such as silver, copper, glass, or ceramics.

Finally, our standards are rigorously upheld by the sales associates, supervisors and ownership of PERFECT SETTING CATERING. Whether you prefer a more casual or formal reception we understand that every successful event begins with a strong plan. When you have chosen PERFECT SETTING CATERING to cater your reception your salesperson then becomes your party planner. At no additional cost to you, we can help you choose the rest of your wedding day team -- florist, photographer, band or deejay, calligrapher, even an officiate -- from a group of professionals with whom we have worked on numerous occasions. At a time of your choosing, we will meet with you to create a “timeline” and a floor plan for your reception day. If the ceremony is on-site, and the need arises, we’ll even help send you down the aisle....

THE WEDDING GUIDE

"ON A DAY WHEN EVERYTHING HAS TO BE PERFECT..."

The PERFECT SETTING CATERING Wedding Guide is designed to give you a sense of our style and pricing. Please keep in mind that we can do a lot more. Don't hesitate to tell us what you want. As true custom caterers, PERFECT SETTING CATERING is always ready to start with your ideas.

Three different reception styles are presented in this wedding guide: Seated Served, Buffet and Food Station Reception. Per person pricing can be found after the entrée selection for both the Seated Served and Buffet packages. For Food Stations we offer a base price that includes hors D'oeuvres, dessert and coffee service, staff and equipment. The remainder of your menu is built on an "a la carte" basis.

All package pricing is based on a guest list of 125 or more and a five-hour reception time frame. For smaller groups simply put together your favorite menu and ask for a quote. Our prices cover menu, event supervision and staff, linen, china, flatware, glassware, buffet decorations and bar set-ups. This price also includes all fees charged to the caterer by your venue (ie "kitchen fees").

There are absolutely no hidden costs in the prices quoted in this guide. For example, we build all labor costs into the first price you receive. While a little extra for the staff is always welcome, PERFECT SETTING CATERING will never add a gratuity onto your bill. The only "add on" to a PERFECT SETTING CATERING package pricing is the obligatory 6% Pennsylvania state sales tax.

Optional services and amenities appear after the menus section. For instance, you may want to add specialty linen overlays. Seating options are also discussed in detail. Finally, we offer a breakdown of all the "included services" mentioned above.

AN INVITATION

After reviewing our Wedding Guide, let PERFECT SETTING CATERING put your ideas into "proposal form". This no-obligation preliminary proposal pulls together the various details of your particular Wedding Reception and allows you a much clearer picture of your overall cost.

GIVE US A CALL (610) 889 2040. WE CAN DO IT OVER THE PHONE, OR STOP BY OUR SALES AND PRODUCTION FACILITY AT 29 BRIDGE AVENUE, BERWYN.

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SEATED ENTRÉE SUGGESTIONS

Each menu is based on a guest list of 125 or more for a five-hour reception. Price quotes for smaller groups are available upon request.

BUTLERED HORS D'OEUVRES

Please Choose any Six from the accompanying list of Hors D'oeuvres.

All PERFECT SETTING CATERING Hors D'oeuvres are made fresh for each Reception

FIRST COURSE

Please Choose One from the accompanying list.

ENTREE

Please Choose from the accompanying Seated Entree List.

All menus also include Hearth Baked Rolls with Sweet Butter.

VEGETABLE/STARCH

Please Choose One of Each from the accompanying list.

DESSERTS

Wedding Cake

OR

Chocolate Dipped Strawberries

ALSO SEE OUR "DESSERT SUGGESTIONS" PAGE

IF YOU WOULD LIKE TO EXPLORE ADDITIONAL DESSERT OPTIONS

COFFEE STATION

Freshly Brewed La Colombe "Corsica" Blended Caffeinated Coffee,

"Monte Carlo" Decaffeinated Coffee

And Premium Earl Grey, Oolong, English Teatime & Herbal Teas

Pricing for the above package is presented after each of the following "Seated Entrée Suggestions".

Menu price includes all staff; linens in solid colors for bars, food stations and guest seating; china, silverware and glassware; and bar setups. This quote also includes all fees charged to the caterer by your venue (ie "kitchen fees").

We would be happy to provide you with a quote for tables and chairs if they are not provided by your event facility. Please add 6% Pennsylvania State Sales Tax to all package pricing. See "Details of Service" for specifics.

Seated Entrées Poultry

PECAN CHICKEN <i>with Sauce Dijonaise</i>	\$76.00 per person
BLACK & WHITE SESAME CRUSTED CHICKEN <i>With a Mandarin Ginger Sauce</i>	\$76.00 per person
GRILLED TEQUILA CHICKEN <i>Marinated in Tequila, Brown Sugar, Lime & Cilantro Served with a Pumpkin Seed Pesto</i>	\$76.00 per person
BONELESS BREAST OF CHICKEN <i>Stuffed with Spinach, Sundried Tomatoes & Prosciutto With a Cassis Demi-Glace</i>	\$76.00 per person
INDIAN SPICE CHICKEN <i>with Eggplant & Toasted Almonds</i>	\$76.00 per person
PAN-SEARED "SKIN ON" CHICKEN BREAST <i>Filled with Herbs and Mushroom Ragout Served with a Root Vegetable Demi</i>	\$76.00 per person
TURKEY PAUPIETTE - <i>Spinach, Prosciutto & Gruyere Cheese With Lemon Butter</i>	\$76.00 per person
MOROCCAN CHICKEN <i>with Olives, Tomato & Saffron</i>	\$76.00 per person
CHICKEN MARSALA <i>with Shallots, Oyster Mushrooms & Fried Sage</i>	\$76.00 per person
AUTUMN BREAST OF CHICKEN ROULADE <i>Stuffed with Andouille Sausage, Sage & Rosemary Finished with Cider Glaze</i>	\$76.00 per person
GRILLED MEDITERRANEAN CHICKEN <i>With Tomato Caper Fennel Relish</i>	\$76.00 per person
CHICKEN OLIVADA <i>with Roasted Red Peppers</i>	\$76.00 per person
BONELESS BREAST OF CHICKEN <i>Filled with Asparagus & Boursin Cheese Served with a Wild Mushroom Sauce</i>	\$76.00 per person
SEVEN HERB PESTO STUFFED CHICKEN <i>With Fire Roasted Tomato Coulis</i>	\$76.00 per person

Beef - Lamb - Pork

ROAST LOIN OF PORK <i>with a White Bean Tomato Ragout</i>	\$77.00 per person
LEG OF LAMB <i>with a Parma Crust</i>	\$82.00 per person
BUTTERFLIED LEG OF LAMB PROVENCAL	\$82.00 per person
HONEY & LAVENDER ROASTED RACK OF LAMB	\$91.00 per person
ROAST PRIME RIB OF BEEF AU JUS	\$84.00 per person
GRILLED RIB EYE STEAK <i>Seasoned with Cracked Black Pepper, Garlic & Red Pepper Flakes</i>	\$88.00 per person

Seated Entrees Continued

Beef – Lamb - Pork

TENDERLOIN OF BEEF <i>Your Choice of Espresso Rubbed, Herb Crusted, Marinated Tri-Color Peppercorn or Ancho Chile Encrusted With Rosemary Demi-Glace</i>		\$86.00 per person
NEW YORK STRIP STEAK <i>With Caramelized Onion & Crumbled Bleu Cheese</i>		\$88.00 per person
GRILLED SIRLOIN STEAK <i>with Stilton Cream</i>		\$81.00 (8oz) per person \$85.00 (10oz) per person
MEDALLIONS OF BEEF <i>with a Wild Mushroom Demi</i>		\$81.00 per person

Fish & Seafood

GRILLED TUNA STEAK <i>with Avocado Butter</i>		\$80.00 per person
MARYLAND CRABCAKES (2) <i>with Remoulade Sauce</i>		\$82.00 per person
BLUE CORNMEAL CRUSTED TILAPIA <i>With Roasted Tomato and Red Pepper Salsa</i>		\$76.00 per person
CHILEAN SEA BASS <i>with Porcini Mushroom Powder And a Tarragon Cream Sauce</i>		\$86.00 per person
CITRUS GRILLED ROCK FISH <i>With Grapefruit, Fennel and Orange Relish</i>		\$83.00 per person
MAHI MAHI <i>Baked with an Herb Potato Crust Served with a Lemon Beurre Blanc</i>		\$85.00 per person
CHIPOTLE GLAZED SALMON <i>With Candied Pepper Bacon & Bell Pepper Salsa</i>		\$78.00 per person
PAN ROASTED GROUPER <i>with Lemon Oregano Jam</i>		\$85.00 per person
TILAPIA FILET <i>with Crab and Spinach Mousse And a Champagne Sauce</i>		\$79.00 per person
TEA SMOKED SALMON FILET <i>with Apple Red Onion Marmalade</i>		\$78.00 per person
KASHA CRUSTED SALMON		\$78.00 per person
MAHI MAHI <i>with Saffron Tomato Fennel Relish</i>		\$85.00 per person
MAHOGANY SALMON <i>with Black Bean Sauce</i>		\$78.00 per person
THAI SPICED SALMON <i>with a Spicy Almond Sauce</i>		\$78.00 per person
PLANTAIN CRUSTED CHILEAN SEA BASS <i>with Mango Glaze</i>		\$86.00 per person
FIVE SPICE TUNA <i>with a Sweet Chile Glaze</i>		\$80.00 per person

Seated Entrées continued

Vegetarian

STUFFED PORTABELLA MUSHROOM <i>with Artichokes and Asiago Cheese and a Roasted Red Pepper Sauce</i>	\$76.00 per person
BAKED HERB POLENTA (VEGAN) <i>With Wild Mushroom and Tomato Ragout</i>	\$76.00 per person
VEGETABLE LASAGNA ROULADE <i>With Basil Marinara</i>	\$76.00 per person
ZUCCHINI BOAT (VEGAN) <i>Stuffed with a Bulgur Lentil Pilaf</i>	\$76.00 per person

Double Entrée Suggestions

TENDERLOIN OF BEEF MEDALLIONS <i>Drizzled With a Rosemary Demi Glaze And Herb Crusted Chicken Breast</i>	\$83.00 per person
TENDERLOIN OF BEEF MEDALLIONS <i>Touched With Wild Mushrooms Demi-Glaze And Herb Crusted Chilean Sea Bass with Champagne Sauce</i>	\$89.00 per person
PASILLA HONEY GLAZED BEEF TENDERLOIN <i>And Crab Cake with Red Pepper & Corn Relish</i>	\$88.00 per person
PORCINI CRUSTED PETIT FILET MIGNON <i>With a Wild Mushroom & Chile Demi Glaze And Roasted Tilapia Filet with Basil Butter</i>	\$86.00 per person
SLICED ESPRESSO RUBBED MEDALLIONS OF BEEF <i>on a Bed of Charred Cream Leeks And Sizzling Garlic Shrimp with Roasted Tomato Corn Relish on a Polenta Cake</i>	\$88.00 per person
SPICE RUBBED PETIT FILET <i>And Roasted Mahi Mahi with Pineapple Sambal</i>	\$88.00 per person
DOUBLE THICK HONEY DIJON CRUSTED LAMB CHOP <i>with A Refreshing Mint Chutney and Blackened Salmon Filet with a Jade Sauce</i>	\$86.00 per person
BREAST OF CHICKEN <i>Stuffed with Boursin and Asparagus in a Shallot Tarragon Sauce and Mediterranean Roasted Salmon with Tomato Coulis</i>	\$81.00 per person

Please Note: Many of our Entrees may be modified to accommodate dietary restrictions.

BUFFET ENTRÉE SUGGESTIONS

Each menu is based on a guest list of 125 or more for a five-hour reception. Price quotes for smaller groups are available upon request.

BUTLERED HORS D'OEUVRES

*Please Choose any Six from the accompanying list of Hors D'oeuvres
All PERFECT SETTING CATERING Hors D'oeuvres are made fresh for each Reception*

FIRST COURSE

Please Choose One from the accompanying list.

ENTREE

*Please Choose from the accompanying Buffet Entree List.
All menus also include Hearth Baked Rolls with Sweet Butter.*

VEGETABLE/STARCH

Please Choose One of Each from the accompanying list.

DESSERT

Wedding Cake

OR

Chocolate Dipped Strawberries

ALSO SEE OUR "DESSERT SUGGESTIONS" PAGE

IF YOU WOULD LIKE TO EXPLORE ADDITIONAL DESSERT OPTIONS.

COFFEE STATION

Gleaming Silver Samovars to Contain

Freshly Brewed La Colombe "Corsica" Blended Caffeinated

And "Monte Carlo" Decaffeinated Coffee

And Hot Water for Premium Earl Grey, Oolong, English Teatime and Herbal Teas

Pricing for the above package is presented after each of the following "Buffet Entrée Suggestions". The Menu price includes all staff; linens in solid colors for bars, buffets and guest seating; custom linen accents for buffets and food stations; buffet décor; china, silverware and glassware; and bar setups. This quote also includes all fees charged to the caterer by your venue (ie "kitchen fees").

We would be happy to provide you with a quote for tables and chairs if they are not provided by your event facility. Please add 6% Pennsylvania State Sales Tax to all package pricing. See "Details of Service" for specifics.

Buffet Entrées Poultry

SANTA FE MARINATED CHICKEN <i>with Chipotle Cream</i>	\$77.00 per person
PECAN CHICKEN <i>with Cranberry & Apple Relish</i>	\$77.00 per person
CHICKEN PROVENCAL MEDALLIONS OF CHICKEN Sautéed with Sundried Tomatoes, Artichoke Hearts, Roasted Peppers and Black Olives	\$77.00 per person
STUFFED BONELESS BREAST OF CHICKEN <i>with Cornbread, Andouille Sausage, Apples, Rosemary and Sage with Apple Cider Glaze</i>	\$77.00 per person
HERB & PARMESAN CRUSTED CHICKEN BREAST <i>With Sundried Cherry Chutney</i>	\$77.00 per person
STUFFED BONELESS BREAST OF CHICKEN <i>With Spinach and Maytag Bleu Cheese Served with Port Grape Sauce</i>	\$77.00 per person
OREGANO CHICKEN <i>with Avocado, Tomato and Sweet Onion Relish</i>	\$77.00 per person
ROASTED BREAST OF CHICKEN <i>Filled with Asparagus & Herb Boursin Cheese Served with Wild Mushroom Sauce</i>	\$77.00 per person
TUPELO HONEY ROASTED BREAST OF TURKEY <i>Accompanied by a Sundried Cherry Chutney</i>	\$79.00 per person
MARINATED TURKEY LONDON BROIL <i>with Lemon Thyme Aioli</i>	\$79.00 per person

Beef – Lamb – Pork

SPIRAL CUT HONEY GLAZED HAM <i>with Coarse Maple Mustard</i>	\$79.00 per person
SAGE & PECAN CRUSTED ROAST LOIN OF PORK <i>With a Port Sauce</i>	\$78.00 per person
BONELESS BEEF SHORT RIBS <i>Braised In Ancho Chiles, Beer, Exotic Mushrooms & White Beans</i>	\$78.00 per person
FLANK STEAK TERIYAKI <i>Merlot Marinade, Churrasco, or Blackened Served with Garlic Aioli, Mustard Horseradish, Chimichurri, Or Black Peppercorn Demi-Glace</i>	\$78.00 per person
HERB CRUSTED TENDERLOIN OF BEEF <i>with Merlot Demi Glace</i>	\$85.00 per person
GINGER SESAME TENDERLOIN OF BEEF <i>Served with Wasabi Crème Fraiche</i>	\$85.00 per person
ROASTED SIRLOIN OF BEEF <i>with a Choice of Creamy Horseradish Sauce or Béarnaise Sauce</i>	\$82.00 per person
LATIN GRILLED BEEF MEDALLIONS <i>with "Green Aioli" (green chiles, scallions, cilantro, cumin, garlic, mayo)</i>	\$82.00 per person

Buffet Entrées Continued

Fish

TEA SMOKED SALMON FILET <i>with Apple Red Onion Marmalade</i>	_____	<i>\$79.00 per person</i>
MAHI MAHI <i>with Saffron, Fennel, Tomato Relish</i>	_____	<i>\$86.00 per person</i>
CHILEAN SEA BASS MEDALLIONS <i>in Champagne Sauce</i>	_____	<i>\$87.00 per person</i>
MARYLAND CRABCAKES (2) <i>with Remoulade Sauce</i>	_____	<i>\$83.00 per person</i>
SCALLOPS & BROCCOLI <i>Tossed with Bow Tie Pasta in a Lemon Garlic Sauce</i>	_____	<i>\$80.00 per person</i>
TRI-COLOR TORTELLINI <i>Tossed with Lump Crabmeat In Roasted Red Pepper Sauce</i>	_____	<i>\$81.00 per person</i>
POACHED SALMON FILET <i>Topped with Tomato Caper Concassé</i>	_____	<i>\$79.00 per person</i>
CHIPOTLE GLAZED SALMON <i>with Candied Bacon Pepper Salsa And Wonton Crisps</i>	_____	<i>\$79.00 per person</i>
THAI SPICED SALMON <i>with a Spicy Almond Sauce</i>	_____	<i>\$79.00 per person</i>

As an additional entrée selection please add the following pricing:

CHICKEN/TURKEY/PORK	<i>\$6.00 per person</i>
SALMON	<i>\$7.00 per person</i>
FLANK STEAK	<i>\$7.00 per person</i>
MAHI MAHI	<i>\$10.00 per person</i>
CRAB CAKE	<i>\$10.00 per person</i>
CHILEAN SEA BASS	<i>\$12.00 per person</i>
ROAST SIRLOIN/BEEF MEDALLIONS	<i>\$9.00 per person</i>
TENDERLOIN OF BEEF	<i>\$12.00 per person</i>

FOOD STATION MENU SUGGESTIONS

Food Station Menu pricing is based on a guest list of 125 or more and a five-hour reception. Price quotes for smaller groups are available upon request. The Food Station Reception Package is a popular approach for brides who prefer a more casual, congenial atmosphere. With this style of dining "stations" or mini buffets are scattered throughout your reception area. Food Stations are the perfect solution for non-traditional reception spaces.

*Build your own menu from the following list of suggestions. Please choose at least 3 stations then total your selections and add them to the package **base price of \$64.00 per person** which completes your reception and includes the following:*

BUTLERED HORS D'OEUVRES

*Please Choose any Six from the accompanying list of Hors D'oeuvres.
All PERFECT SETTING CATERING Hors D'oeuvres are made fresh for each Reception.*

DESSERT

Wedding Cake

OR

Chocolate Dipped Strawberries

ALSO SEE OUR "DESSERT SUGGESTIONS" PAGE
IF YOU WOULD LIKE TO EXPLORE ADDITIONAL DESSERT OPTIONS.

COFFEE STATION

*Gleaming Silver Samovars to Contain
Freshly Brewed La Colombe "Corsica" Blended Caffeinated
And "Monte Carlo" Decaffeinated Coffee
And Hot Water for Premium Earl Grey, Oolong, English Teatime and Herbal Teas*

The base menu price also includes all staff; linens in solid colors for food stations, bars and guest tables; china, silverware and glassware; and bar setups. Each Food Station will be beautifully decorated with custom linen accents, votive candles, candlelight and seasonal décor. This quote also includes all fees charged to the caterer by your venue (ie "kitchen fees").

We would be happy to provide you with a quote for tables and chairs if they are not provided by your event facility. Please add 6% Pennsylvania State Sales Tax to all package pricing. See "Details of Service" for specifics.

Food Stations

TEMPURA

Assorted Vegetables, Shrimp & Chicken Fried in a Light Tempura Batter, Plum Sauce, Black Bean Sauce & Soy Scallion Dipping Sauce

 \$8.00 per person

TAPAS BAR

Including Spanish Cheeses, Chick Pea & Olive Salad, Chorizo & Roasted Red Pepper Kebobs, Black Olive Bread, Shrimp & Artichoke Kebobs

 \$8.00 per person

ASIAN

Assorted Vegetarian & Seafood Sushi with Soy Sauce, Wasabi, Pickled Ginger and Dim Sum to Include Chicken Dumplings, Peking Duck Rolls & Vegetable Spring Rolls

 \$8.00 per person

CHESAPEAKE BAY

Crab Cakes, Scallop Cakes & Lobster Cakes With Sauces of Lemon Caper, Traditional Cocktail Sauce And Remoulade

 \$9.95 per person

ICED RAW BAR

The Market's Freshest Shellfish of Shrimp, Snow Crab Claws, Clams and Oysters Beautifully Displayed on a Bed of Crushed Ice Garnished with Seaweed Salad, Cocktail Sauce, Louisiana Hot Sauce, Horseradish, Lemon Wedges and Oyster Crackers

 \$15.50 per person

PASTA

Cheese Tortellini and Penne With your Choice of Vodka Blush Sauce, Herb Pesto and Marinara Accompaniments to Include your Choice of Two of the Following: Seafood Medley, Mediterranean Vegetables or Crumbled Italian Sausage Served with Shaved Locatelli Cheese and Peasant Breads

 \$9.00 per person

BLINI

Freshly Prepared Blini Served with Assorted Caviars, Crème Fraiche, Chopped Onion, Chopped Tomatoes, Chopped Eggs

 \$5.00 per person

SMOKED FISH

Hot Smoked Salmon, Cold Smoked Salmon, Smoked Trout, & Whitefish Salad Served with Lemon Wedges, Caper Mayonnaise, Whole Grain Mustard, Sliced Red Onion, Sliced Roma Tomatoes, Chopped Egg & Bagel Chips

 \$11.50 per person

FAJITAS

Grilled Marinated Chicken or Flank Steak, Warm Flour Tortillas, Grilled Onions and Peppers, Grated Monterey Jack Cheese, Fresh Garden Salsa, Sour Cream & Guacamole

 \$8.50 per person

Food Stations Continued

MIXED GRILL

Skewered Chicken Kebobs with a Chipotle Apricot Glaze

Marinated Skirt Steak Churrasco

Prepared in the Traditional Brazilian Barbecue Style with Lemon Juice,
Garlic & Salt Offered with a Chimichurri Sauce

\$17.00 per person

Baby Lamb Chops

Drizzled with a Mint & Jalapeno Oil Served with a Seasonal Chutney

PHILLY STATION

Cheese Steaks: with Grilled Wafer Steak, Rolls, Cheese Wiz, Grilled
Onions, Cherry Peppers, Ketchup

\$9.50 per person

Hoagies: Italian, Turkey and Vegetarian with Lettuce, Sliced
Tomatoes, Onions, Olive Oil, Oregano, Hot & Sweet Peppers
With Philadelphia Soft Pretzels and Mustard

REUBEN STATION

\$5.50 per person

Made-to-Order Grilled Miniature Reuben Sandwiches with Corned
Beef and Turkey, Sauerkraut, Russian Dressing, Swiss Cheese, Rye
Bread

KENNETT SQUARE MUSHROOM BAR

\$6.95 per person

Grilled Portabella Mushrooms Topped with your Choice of:
Chopped Scallions, Sauteed Spinach, Sundried Tomatoes, Shaved
Locatelli, Goat Cheese, Caramelized Onions and Ground Sweet
Sausage

MASHED POTATO BAR

\$5.95 per person

Garlic Roasted and Wasabi Mashed Potatoes with Toppings to Include
Bacon, Cheddar, Chives, Sour Cream, Bleu Cheese, & Herbed Butter

RISOTTO STATION

\$7.95 per person

Creamy Risotto with Toppings to Include Wild Mushroom Melange,
Walnut Pesto, Caramelized Onions, Baby Shrimp, Gorgonzola &
Asiago Cheeses, Asparagus Tips and Shaved Prosciutto...

SALAD STATION

\$8.50 per person

Cascades of Caesar Salad with Homemade Croutons and Classic
Dressing, Mesclun Salad with Pear Tomatoes, Goat Cheese Medallions
& Balsamic Vinaigrette, Pencil Thin Asparagus with Fresh Raspberries
& Sliced Tomato, Basil and Mozzarella Salad

MEDITERRANEAN GARDEN STATION

\$7.95 per person

Classic Greek Salad with Feta and Black Olives, Grilled Pesto
Vegetables, Tuscan White Bean Salad, Hummus with Toasted Pita
Triangles, Assorted Slow Cured Olives

SEAFOOD STATION

\$9.50 per person

Skewered Medallions of Swordfish, Poached Salmon Filet & Sautéed
Scallops Offered with Lime Chile Sauce and a Saffron Aioli

Food Stations Continued

SUSHI STATION

Vegetable and Seafood Sushi To Include California, Spicy Tuna, Shrimp and Salmon Prepared-to-Order With Soy Sauce, Wasabi and Pickled Ginger \$11.50 per person

SLIDER STATION

Hamburger, Crab Cake or BBQ Pulled Pork on Petit Brioche Rolls Accompanied by a Seasoned Potato Wedge, Remoulade Sauce, Ketchup, Sautéed Mushrooms, Onion, Cheddar and Bleu Cheese \$8.00 per person

Carved-to-Order

STEAMSHIP OF BEEF

Served with Au Jus \$8.00 per person

PRIME RIB OF BEEF

Accompanied by Creamy Horseradish Sauce \$16.00 per person

TENDERLOIN OF BEEF

Espresso Rubbed, Herb Crusted, Tri-Colored Peppercorn or Ancho Chile Crusted \$16.00 per person

FLANK STEAK

Teriyaki, Merlot Marinade, Churrasco, or Blackened Served with Garlic Aioli, Mustard Horseradish, Chimichurri, Or Black Peppercorn Demi-Glace \$8.00 per person

SIRLOIN

Montreal Seasoned Sirloin Carved-to-Order, with Choice of: Merlot Demi Glace, Chipotle Mayonnaise, Garlic Aioli \$13.95 per person

LOIN OF PORK

Herb Roasted, Hand Carved with Choice of: Roasted Shallot Jus, Pommery & Green Peppercorn Sauce, Apricot-Pistachio Cream Sauce, Orange Balsamic Glaze \$7.00 per person

MAPLE GLAZED SPIRAL CUT HAM

Served with Cornichons and Assorted Mustards \$7.00 per person

TURKEY

Blackened, Herb Crusted, or Maple Glazed Served with Cranberry Mayonnaise, Peppercorn Mayonnaise, Sage Aioli, Sundried Cherry & Apple Relish \$6.95 per person

TURKEY

Lemon Marinated Turkey London Broil Thinly Sliced and Served with Cranberry Chutney \$6.95 per person

Short Plates

Featuring Small Dishes Prepared-to-Order

CHOOSE TWO TO CREATE YOUR STATION

\$10.95 PER PERSON

PETIT CHICKEN ROULADE *with an Herb, Apple & Andouille Stuffing
And a Cider Glaze*

SLOW ROASTED CORIANDER PORK *with a Tomatillo Green Apple Sauce
Garnished with an Apple Chip*

CHEESE RAVIOLI *with Wilted Greens and Roasted Garlic
Cuban Braised Beef on Corn Cakes - With a Lime Chili Crème Fraiche*

FLANK STEAK STACKERS *with Caramelized Onions & Tomato Jam on Focaccia
Served with Arugula Roasted Potato Salad*

PETIT TURKEY MEATLOAF *with Yukon Gold Mash
Drizzled with Spicy Ketchup*

MINI CHEESEBURGER *with Portobello and Blue Cheese
And Sweet Potato Fries*

ROASTED CHICKEN & PORTOBELLO RAGOUT *on a Polenta Cake*

MAC & CHEESE with Plum Tomato Florentine

CRAB CAKE topped with a Dollop of Remoulade
With a Chesapeake Bay Roasted Potato

TUNA SLIDER with Asian Slaw

PETIT CHEDDAR BISCUIT with Maple Glazed Ham
And Fruit Chutney

MUSTARD SEARED SCALLOP with Crème Fraiche Potato Salad

THAI SALMON MEDALLIONS with Sweet Asian Noodles
And a Ginger Apple Chip

SHREDDED BBQ CHICKEN on a Sweet Corn Cake
With Apple Fennel Slaw

BUTLERED HORS D'OEUVRES

Beef – Lamb – Pork

- CORN CUPS *with BBQ Pulled Pork*
- MINIATURE BEEF WELLINGTON *with Béarnaise Sauce*
- TENDERLOIN OF BEEF CANAPÉS *with a Smoked Paprika Aioli*
- CUBAN BRAISED BEEF ON CORN CAKES *with Lime Chili Crème Fraiche*
- ASPARAGUS TIPS *Wrapped with Prosciutto*
- GRILLED SECKEL PEARS *with Stilton Cheese Wrapped in Prosciutto*
- BABY LAMB CHOPS *with Mango Chutney (add \$2.00 per person)*
- CAJUN SAUSAGE WRAPPED IN PUFF PASTRY *with Honey Dijon Dipping Sauce*
- SKEWERED JAMAICAN PORK TENDERLOIN *with Rum Jungle Sauce*
- MUSHROOMS STUFFED *with Andouille Sausage*
- CHICKEN AND ANDOUILLE SAUSAGE LOLLIPOPS *with Tomato Bearnaise*
- PORK CARNITAS *with Verde Sauce in Tortilla Cups*
- DATES *Stuffed with Marcona Almonds & Gorgonzola Wrapped in Bacon*

Poultry

- CHICKEN SATAY *with Spicy Peanut Dipping Sauce*
- CHICKEN & CHILE QUESADILLAS
- CHICKEN WELLINGTON
- SKEWERED ROSEMARY CHICKEN *with Spicy Apricot Sauce*
- ASIAN SPOONS *with Thai Chicken Noodle Salad*
- CHICKEN WONTONS *with a Blood Orange Sauce*
- PEKING DUCK
- MOROCCAN CHICKEN SKEWER *with Harissa Sauce*
- DUCK TOSTADAS
- CHICKEN DIJONAISE *with Hazelnuts*
- CHICKEN & ANDOUILLE LOLLIPOPS *with Tomato Béarnaise*
- CURRIED CHICKEN SALAD *in Phyllo Cups*

Butlered Hors D'oeuvres Continued

Seafood

MUSHROOMS *Stuffed with Crabmeat*

SEARED SCALLOPS *with Saffron Dipping Sauce*

MINIATURE CRAB CAKES *with Remoulade Sauce*

LOBSTER MAC & CHEESE *on Asian Spoons (add \$2.00 per person)*

JAMAICAN SHRIMP CAKES

SCALLOPS *Wrapped in Bacon*

GRILLED TUNA RIBBONS *with Wasabi Cream*

HOT SMOKED SALMON *with Lemon Dill Sauce on Pumpernickel Triangles*

LOBSTER QUESADILLA *with Mexican Crema (add \$2.00 per person)*

THAI SHRIMP & CORN FRITTERS *with Teriyaki Sauce*

SALMON CAVIAR *on Lacy Potato Pancakes*

CHILLED SPICY CILANTRO SHRIMP *(add \$1.00 per person)*

SMOKED TROUT SALAD *in Cucumber Cups*

CHILLED JUMBO SHRIMP *with Cocktail Sauce (add \$1.00 per person)*

CHILLED BARBECUE SHRIMP *with an Espresso BBQ Dipping Sauce (add \$1.00 per person)*

SMOKED SALMON *on Black Bread with Chèvre & Maple Mustard*

ISLAND JERK SHRIMP *on Candied Plantain Raft (add \$1.00 per person)*

Vegetarian

MUSHROOMS *Stuffed with Spinach, Feta & Sun-dried Tomato*

ASPARAGUS, ROASTED TOMATO & HERB CHEESE TART

BRIE & RASPBERRY TARTLETS

ENDIVE PETALS *with Avocado Relish*

TOMATO BASIL BRUSCHETTA

APPLE BUTTERNUT SQUASH SOUP SHOOTERS

BRUSCHETTA *with Apple, Ginger, Beet & Chevre*

Butlered Hors D'oeuvres Continued

Vegetarian

RISOTTO CAKES *with Walnut Pesto*

SPANIKOPITA – *Spinach & Feta Wrapped in Phyllo*

CHEVRE & PARMESAN ARTICHOKE HEARTS *with Roasted Tomato Dipping Sauce*

BLACK BEAN CAKE *with Serrano Salsa*

BLEU CHEESE CROSTINI *Topped with Glazed Walnuts & Sundried Cranberries*

VEGETABLE SPRING ROLLS *with Ginger Plum Sauce*

STRAWBERRIES PIPED *with Gourmandize Cheese*

WILD MUSHROOM RAGOUT *in Phyllo Cups*

PISTACHIO GRAPES

HERBED CHEVRE *and Grape Crostini*

SHITAKE AND BRIE CROSTINI

ENDIVE PETALS PIPED *with Herbed Chevre Topped with Fig & Spiced Pecans*

STATIONARY HORS D'OEUVRES

*Stationary hors D'oeuvres may be added singly or in combination to your
Cocktail reception and are priced additionally as follows:*

STUFFED WHEELS OF BRIE <i>Stuffed with Sundried Tomato & Herb Pesto</i> <i>Accompanied by French Bread, Carr's Crackers and Flatbreads</i>	\$1.77 per person
CHEESE DISPLAY <i>A Selection of Imported and Domestic Cheeses, Garnished with Fresh Fruit, Carr's Crackers and Flatbreads</i>	\$2.50 per person
CHARCUTERIE DISPLAY <i>Assorted Smoked Meats and Sausages, Cheeses, Cornichons, Coarse and Dijon Mustard Served with Bread Rounds and Assorted Crackers</i>	\$3.25 per person
VEGETABLE AND SEAFOOD SUSHI <i>With Soy Sauce, Wasabi and Pickled Ginger</i>	\$6.77 per person
SPICY COCKTAIL MEATBALLS	\$2.50 per person
SHERRIED CRAB DIP <i>With Toasted French Bread Rounds</i>	\$2.77 per person
HOT PARMESAN ARTICHOKE DIP <i>Accompanied by Baguette Slices</i>	\$2.50 per person
SAVORY PICK-UP STICKS <i>A Skewered Charcuterie of Bite-Sized International Favorites To Include Turkey Sausage, Kielbasa, Andouille and Spicy Meatballs Accompanied by Balsamic Mustard, Horseradish Dijonnaise And Apricot Dipping Sauce</i>	\$3.77 per person
HIBACHI DISPLAY <i>Thai Shrimp with Sweet Chili Sauce, Grilled Skewers of Tandoori Chicken with Spicy Peanut Sauce, Churrasco Beef with Chimichurri Sauce</i>	\$7.50 per person
BRUSCHETTA TRIO <i>Toasted Crostini Topped with Spicy Crab Salad with Thai Chile & Mint, Peach, Ricotta & Prosciutto and Tomato, Basil & Mozzarella</i>	\$6.95 per person
CRUDITÉS <i>A Colorful Cornucopia of Fresh Cut Raw Vegetables with our Chef's Selection of Freshly Prepared Dips</i>	\$2.50 per person
MIDDLE EASTERN <i>Assorted Cured Olives, Hummus, Baba Ghanoush, Tabbouleh Salad And Pita Triangles</i>	\$5.50 per person
CRAB AND AVOCADO NAPOLEON <i>Topped with Diced Tomato and Cilantro With Corn Tortilla Chips</i>	\$2.77 per person

Stationary Hors D'oeuvres Continued

RUSTIC FLATBREAD PIZZAS <i>Toppings to Include Cheesesteak with Sriracha Ketchup, BBQ Chicken, Spinach, Roasted Tomato and Goat Cheese And Ham, Broccoli and Cheddar</i>	\$6.00 per person
WILD MUSHROOM AND SMOKED MOZZARELLA TORTA <i>Garnished with Olives and Roasted Peppers With Carr's Water Crackers and Assorted Flatbreads</i>	\$2.25 per person
CRAB AND ARTICHOKE TORTA <i>Garnished with Olives and Roasted Peppers With French Bread Baguettes</i>	\$2.77 per person
CHEESE TORTELLINI <i>With Shiitake Mushrooms, Caramelized Onions And a Bourbon Cream Sauce</i>	\$3.00 per person
THREE ONION GRATINEE <i>With Herb Crostini</i>	\$2.25 per person
MEDITERRANEAN POLENTA BAR <i>Herbed Parmesan Polenta Rounds Accompanied by your Choice of the Following Toppings: Creamed Chicken and Leeks, Wild Mushroom Ragout And Fire Roasted Tomato & Basil Marinara with Shrimp</i>	\$6.25 per person
ITALIAN ANTIPASTO <i>Assorted Italian Cheeses including Gorgonzola, Aged Sharp Provolone, Mozzarella & Fontina, Roasted Red Peppers, Assorted Cured Olives, Grilled Artichokes & Eggplant, Prosciutto, Soprasatta, Pepperoni, And a Variety of Tuscan & Peasant Breads</i>	\$6.50 per person

“Short Plates” Cocktail Station Options

Featuring Small Dishes Prepared-to-Order – Choose One or More

PETIT CHICKEN ROULADE <i>With an Herb, Apple and Andouille Stuffing And a Cider Glaze</i>	\$5.00 per person
SLOW ROASTED CORIANDER PORK <i>With a Tomatillo Green Apple Sauce Garnished with an Apple Chip</i>	\$5.00 per person
CHEESE RAVIOLI <i>With Wilted Greens and Roasted Garlic</i>	\$6.50 per person
CUBAN BRAISED BEEF ON CORN CAKES <i>With a Lime Chili Crème Fraiche</i>	\$5.00 per person
FLANK STEAK STACKERS <i>With Caramelized Onions and Tomato Jam on Focaccia Served with Arugula Roasted Potato Salad</i>	\$6.00 per person

Stationary Hors D'oeuvres Continued

"Short Plates"

PETIT TURKEY MEATLOAF <i>with Yukon Gold Mash Drizzled with Spicy Ketchup</i>	\$6.00 per person
MINI CHEESEBURGER <i>with Portobello and Blue Cheese And Sweet Potato Fries</i>	\$5.00 per person
ROASTED CHICKEN & Portobello Ragout <i>On a Polenta Cake</i>	\$6.50 per person
MAC & CHEESE <i>With Plum Tomato Florentine</i>	\$6.00 per person
CRAB CAKE <i>Topped with a Dollop of Remoulade With a Chesapeake Bay Roasted Potato</i>	\$6.00 per person
TUNA SLIDER <i>with Asian Slaw</i>	\$6.00 per person
PETIT CHEDDAR BISCUIT <i>with Maple Glazed Ham And Fruit Chutney</i>	\$6.50 per person
MUSTARD SEARED SCALLOP <i>With Crème Fraiche Potato Salad</i>	\$6.00 per person
THAI SALMON MEDALLIONS <i>with Sweet Asian Noodles And a Ginger Apple Chip</i>	\$6.00 per person
SHREDDED BBQ CHICKEN <i>on a Sweet Corn Cake With Apple Fennel Slaw</i>	\$6.00 per person

APPETIZERS

Soups – Salads – Pastas

Choose one of the following as a first course prior to your main course. You may choose more than one for an additional charge.

Appetizers

CHILLED MELON

With Prosciutto

RISOTTO CAKE

With Pistachio Pesto

STUFFED PORTABELLA MUSHROOM

Filled with Artichokes & Asiago Cheese

Over a Fire Roasted Tomato Coulis

CHEVRE MEDALLIONS

On a Bed of Micro Greens

With Apple Ginger Beet Salsa and Herbed Crostini

ASPARAGUS, ROASTED TOMATO & HERBED CHEESE TART

CHILLED SHRIMP COCKTAIL*

On a Bed of Diced Cucumber and Jicama

Topped with a Lime Tomato Cocktail Sauce

POLENTA CAKE*

Topped with Shrimp and Tomato Corn Relish

BABY LAMB CHOPS*

With Arugula

Splashed with Jalapeño Mint Vinaigrette

SMOKED SALMON QUESADILLA*

With Habenero Crème Fraiche

*** PLEASE ADD \$2.50 PER PERSON FOR THESE APPETIZERS**

Appetizers Continued

Soups

FARMHOUSE VEGETABLE/SPICY BLACK BEAN/FRESH PEA
With Mint

APPLE & BUTTERNUT SQUASH/GAZPACHO
Traditional Red or White

LENTIL & CHORIZO SOUP/TOMATO FLORENTINE/SMOKED TURKEY & CORN CHOWDER
CREAM OF WILD MUSHROOM/BEEF BARLEY WHITE BEAN
With Smokehouse Ham/Seafood Chowder

Salads

MESCLUN SALAD
*With Pear Tomatoes, Goat Cheese Medallions
And Balsamic Vinaigrette*

CAESAR SALAD
With Homemade Croutons, Shaved Locatelli and Classic Caesar Dressing

FRISÉE, RADICCHIO & ENDIVE SALAD
With Glazed Pecans and Dijon Vinaigrette

WATERCRESS CAESAR SALAD
*With Pumpernickel Croutons
And Manchego Cheese Crisps*

A SALAD OF MIXED GREENS
*With Cherry Tomato, Cucumber, Kalamata Olives
And Preserved Lemon Vinaigrette*

SPRING GREENS
*With Pistachios, Pomegranate Seeds and Feta Cheese
In a Red Currant Vinaigrette*

ENDIVE & WATERCRESS SALAD
*With Pears & Bleu Cheese
In Walnut Oil Vinaigrette*

SEASONAL SALAD OF BIBB LETTUCE, GRANNY SMITH APPLE SLICES & GOAT CHEESE
Drizzled with Cider Vinaigrette (add \$.77 per person)

Appetizers Continued

Salads

MIXED WILD GREENS, GORGONZOLA CHEESE, PINE NUTS
And Cracked Pepper with Raspberry Vinaigrette

RADICCHIO AND BABY ROMAINE SALAD
With Kalamata Olives, Red Onion and Asiago Dressing

BABY SPINACH SALAD
*With Citrus Wedges, Toasted Pine Nuts
And Blood Orange Vinaigrette*

SOFT GREENS, MERLOT POACHED PEARS AND GOAT CHEESE
Drizzled with a White Balsamic Vinaigrette (add \$1.50 per person)

Pasta

HOMEMADE RIGATONI
With Warm Basil Marinara

PASTA PRIMAVERA
*Penne Pasta and Fresh Garden Vegetables
With a Lemon Garlic Sauce*

TRI-COLOR TORTELLINI
*With Prosciutto and Sweet Peas
In a Panna Romano Sauce*

BOW TIE PASTA
*With Basil and Roasted Red Pepper Sauce
Garnished with Pine Nuts*

CAMPANELLE
*With a Wild Mushroom Melange & Caramelized Onions
In a Bourbon Cream*

VEGETABLES AND STARCHES

(Choice of two)

Vegetables

BROCCOLI & CAULIFLOWER FLAN
SUGAR SNAP PEAS *with Red Pepper Ribbons*
ZUCCHINI PANCAKES *with Fresh Mint and Feta Cheese*
CIDER GLAZED ROASTED ROOT VEGETABLES
BUNDLES OF STEAMED ASPARAGUS *Tied with Carrot Ribbons*
ASPARAGUS BATONS *with Red and Yellow Teardrop Tomatoes*
RATATOUILLE
WILTED SPINACH *with Garlic & Olive Oil*
JULIENNE OF ZUCCHINI, CARROTS & SUMMER SQUASH
BROCCOLI RABE *with Olive Oil, Garlic & Parmesan Cheese*
HARICOT VERTS
CARROT & SPINACH TIMBALE
BABY CARROTS *with Cardamom Butter*
BRAISED SWISS CHARD *with Cranberries*
BRUSSEL SPROUTS *with Bacon & Shallot Butter*
GREEN BEANS *with Red & Yellow Pepper Confetti*
SAUTEED GREENS BEANS *with Bacon and Caramelized Shallots*
BABY BROCCOLI *with Shallot Butter*

Starches

OVEN ROASTED NEW POTATOES *with Rosemary*
MASHED YUKON GOLD POTATOES *with Truffle Oil*
POTATO & LEEK TIMBALE
ROASTED RED BLISS POTATOES *with Shallots & Dill*
MAYTAG BLEU SCALLOPED POTATOES
PARMESAN & BASIL MASHED POTATOES
POTATO & ARTICHOKE PANCAKES
HEIRLOOM POTATO SMASH *with Crumbled Gorgonzola & Virgin Olive Oil*
ROASTED POTATOES *with Fresh Herbs*
POMMES ANNA
ARTICHOKE AND POTATO SMASH
SAGA BLEU POLENTA
WILD MUSHROOM POLENTA
RISOTTO *with Herb Pesto*
WILD & LONG GRAIN RICE *with Slivered Almonds*
BROWN RICE & LENTIL PILAF
JASMINE RICE *with Ginger & Lemon Grass*
LONG GRAIN RICE *with Vegetable Confetti*
PECAN RICE *with Sun Dried Cherries*
LEMON SAFFRON BASMATI RICE
ISRAELI COUS COUS

DESSERT SUGGESTIONS

Served Desserts

PEACH & MASCARPONE NAPOLEON <i>with Blackberry Coulis</i>	\$8.50 per person
CRÈME BRULÉE	\$7.50 per person
SEASONAL BERRY PATCH PARFAIT	\$8.50 per person
WHITE CHOCOLATE MOUSSE <i>in Chocolate Cups</i>	\$9.00 per person
CHOCOLATE KAHLUA CAKE	\$9.00 per person
WARM CHOCOLATE LAVA CAKE <i>with Raspberry Sauce</i>	\$9.00 per person
WHITE CHOCOLATE CHEESECAKE <i>with Brandied Jubilee Cherries</i>	\$8.50 per person
SWEET POTATO CAKE <i>with Caramel Butter Cream and Cream Cheese Icing</i>	\$9.00 per person
SOUR CREAM POUND CAKE <i>with Caramelized Pineapple and Crème Anglaise</i>	\$7.50 per person
SAFFRON POACHED PEARS <i>with Chocolate Sauce & Raspberries</i>	\$9.00 per person
CHOCOLATE RASPBERRY BREAD PUDDING	\$7.00 per person
LEMON CURD BREAD PUDDING <i>with Blueberry Sauce</i>	\$7.00 per person
APPLE CRANBERRY CRISP <i>with Cinnamon Ice Cream</i>	\$8.77 per person

Dessert Displays

FONDUE STATION <i>White or Dark Chocolate Fondue with Strawberries, Pineapple, Pound Cake, Stick Pretzels, Petite Meringue Kisses, Butter Cookies</i>	\$6.50 per person
MOM'S HOMEMADE DESSERTS <i>Assorted Seasonal Pies, Chocolate Layer Cake And a Variety of Her Homemade Cookies</i>	\$9.00 per person
DESSERT CHEESES & FRUITS <i>Stilton, St. Andre, & Aged Cheddar With Seasonal Fruit Display</i>	\$5.00 per person
CHEESECAKE BAR <i>Chefs Selection of New York Style Cheesecakes Accompaniments Including: Berries, Fruit Coulis, Cinnamon Crème Anglaise, And Chocolate Sauce</i>	\$8.95 per person
A COLORFUL ASSORTMENT OF MINIATURE PASTRIES & PETITE FOURS	\$ 6.95 per person

Dessert Displays Continued

VIENNESE SWEET TABLE

Assorted Miniature French Pastries with Silver Coffee Service \$8.95 per person
Featuring Whipped Cream, Grated Orange Rind, Chocolate Shavings, Cinnamon, Nutmeg & Sugar Swizzles

SHORTCAKE BAR

Home Baked Shortcakes with Accompaniments Including: Berries, Flavored Whipped Creams, Lemon Curd, Seasonal Fruit, Mint \$5.95 per person

BREAD PUDDING STATION

Featuring Homemade Croissant, Red Velvet and Pumpkin Bread Pudding Offered with Toppings to Include Whipped Cream, Crème Anglaise and Dulce de Leche, Apple Cinnamon Compote, Chocolate Hazelnut Sauce, Blueberry Compote, and Rum Raisin Sauce \$6.95 per person

CREPE STATION

Homemade Crepes Filled with Choice of Spiced Apples, Shaved Chocolate, Whipped Cream, Fresh Fruit Compote And Powdered Sugar \$6.95 per person
(minimum of 35 guests)

SUNDAE BAR

Vanilla & Chocolate Ice Cream with Hot Fudge Sauce, Butterscotch Sauce, Candy Pieces, Strawberries, Jimmies, Whipped Cream, Wet Nuts & Maraschino Cherries \$7.95 per person

CHOCOLATE FOUNTAIN

Accompanied by Cascades of Strawberries, Pineapple, Bananas, Pound Cake, Marshmallows, Pretzel Sticks, Almond Macaroons, Butter Cookies and Meringues \$9.00 per person
(minimum of 100 guests)

WARM COOKIES AND MILK BAR

Three Types of Homemade Cookies Baked-To-Order Accompanied by Chilled Regular and Chocolate Milk \$6.95 per person

CUSTOM DESIGNED CANDY BAR

Featuring Candies to Reflect your Personal Style and Color Scheme Displayed in Glass Jars and Containers with Scoops, Candy Bags or Take-Away Boxes \$6.50 per person

ESPRESSO AND CAPPUCCINO BAR

Featuring Gourmet Regular and Decaffeinated Bold Espresso Roast With Condiments to Include Skim and 2% Milk, Naturally Flavored Syrups, Ground Cocoa, Vanilla and Cinnamon And Lemon Twists \$6.00 per person
(minimum price -- \$650.00)

REFRESHING MANGO, RASPBERRY AND LEMON SORBETS

Topped onto Miniature Cones and Butlered to Your Guests \$2.50 per person

DETAILS OF SERVICE

Equipment List

The following equipment list is included with the price of each menu:

- *Complete Rego bone china & Oneida "Unity" flatware**
- *Water glasses and champagne flutes for the guest tables and wine, highball and rocks glasses at the bar*
- *Spun Cotton Linens in solid colors for all bars, dining tables, and food stations; linen napkins in solid colors***
- *Buffet and food station décor to include linen accents, candlelight and seasonal décor*
- *Chafers, platters and serving pieces for all buffets and food stations*
- *Votive candles for guest tables, bars and buffets*
- *Salt and pepper shakers*
- *Silver samovars for coffee service for buffet and food station menus*
- *Beautiful serving trays with fresh flower accents for butlered hors D'oeuvres*
- *Bar setups to include cocktail napkins, bar kit, sodas, sparkling water, mixers, garnishes, glassware and ice.*

**Rego china and Oneida flatware are our in-house patterns. A wide array of china and silver patterns are also available for an additional charge.*

***Custom overlays and specialty linens are also available for an added charge.*

Tables and Chairs

Tables for bars, buffets and guest seating and chairs are available for an additional \$2.50 to \$12.50 per person depending on table size and chair type.

Details of Service Continued – Labor

Labor

All staff, including event supervision, is included with the price of each menu. A gratuity for our staff is welcome though not required.

All servers and bartenders are formally attired in black tuxedo pants, crisp black dress shirt, black silk tie and striped black apron. Kitchen personnel are outfitted in appropriate kitchen attire with full white apron.

PERFECT SETTING CATERING will always send ample staff to ensure smooth and efficient service. At least one supervisor is sent to every reception. One server is provided for every 15 to 20 guests; one bartender for every hundred. A chef with appropriate support staff delivers the menu.

Your menu price includes a two and a half-hour set-up time and whatever time is necessary for a thorough clean-up. Unless otherwise noted, this includes a five-hour event time.

If you decide to arrange for an event in excess of five hours, overtime will be charged at a rate of \$35.00 PER HOUR for each staff person. Additional time can also be arranged in half-hour increments.

If your wedding ceremony is on-site and you intend to reserve the full five hours for the reception it may be necessary to purchase additional time (usually a half-hour) in order to prepare in time for the arrival of your guests.

Event Planning

At PERFECT SETTING CATERING we help you plan the perfect day. If you need a recommendation for a reception venue, we can give you one and we'd be happy to meet you there for a site visit. When you have chosen PERFECT SETTING CATERING to cater your reception, your salesperson then becomes your party planner. At a time of your choosing, we will meet with you to create a "timeline" and a floor plan for your reception day. At no additional cost to you, we can help you choose the rest of your wedding day team – florist, photographer, band or deejay, calligrapher, even an officiate – from a group of professionals with whom we have worked on numerous occasions.

Liquor

UNDER PENNSYLVANIA STATE LAW, clients must purchase their own liquor for their reception unless the facility they have chosen has a liquor license. For your information, PERFECT SETTING CATERING meets all liquor liability insurance requirements to serve alcohol during your party.

We would be happy to create a **Suggested Liquor List** for you with our compliments to help you identify quantities and brands. We can also pick up your liquor for you for a fee of \$1.50 PER PERSON.

Details of Service Continued

Tastings & Open Houses

PERFECT SETTING CATERING regularly hosts wedding menu tastings and open houses at several of the area's most beautiful event facilities. All are welcome with our compliments no matter where your reception takes place.

A private tasting will gladly be arranged at our facility for a charge of \$75.00 per couple. Should you book your reception with PERFECT SETTING CATERING, this charge will be deducted from your final bill.

Contract and Billing Information

Should you accept our formal proposal, a \$1,500.00 DEPOSIT will be required to reserve your date and time.

A second deposit totaling 50% of the estimated balance due is expected 6 MONTHS PRIOR to the reception.

The balance is due five business days prior to the reception by cash, personal check or money order and must include a 6% PENNSYLVANIA STATE SALES TAX.

Final guest counts are due **within 10 working days of the reception.**

If you wish to cancel the reserved date a **written notice must be received** by the PERFECT SETTING CATERING office in order to receive a refund as follows:

12 or more months prior to the reserved date:	40% of deposits received are non-refundable
6 to 12 months prior to the reserved date:	60% of deposits received are non-refundable
Less than 6 months prior to the reserved date:	75% of deposits received are non-refundable
Less than 3 months prior to the reserved date:	100% of deposits received are non-refundable

