

# ***Casual & Barn Wedding Reception***

*This package keeps things simple, yet offers just enough service to make your day stress-free and fun!*

## **Menu:**

*You may select from the following menus: (see enclosed menus or web-site menus)*

- Traditional Pig Roast Buffet with 1 additional chicken or pasta entree
- Great Outdoor Bar-B-Que (includes grill rental)
- Hot & Cold Buffet with choice of 2 hot entrees
- Dinner Buffet (2 entrees)

***Cold Beverage Station:*** Lemonade, Raspberry Lemonade, and Iced Tea

***Coffee Station:*** Regular Coffee, Decaf, and Hot Tea

## **Service:**

- Up to 4 hours of service included. Additional time may be added as needed.
- Tables for the buffet (as needed) with linens (choice of color to match decor)
- All serving equipment (chafing dishes, serving bowls, serving utensils, etc.)
- Disposable upscale dinner and cake plates, heavy weight upscale disposable utensils, and paper dinner napkins (all plates, utensils, napkins set on buffet table – not at guest tables)
- Water pitchers provided and maintained on the guest tables during dinner
- Cutting & plating of the wedding cake (cake not included) for dessert
- Bussing of guest tables

## **Staffing:**

*Professional staff dressed in black pants with button down black shirt.*

*Staffing to include buffet table staff, wait staff to tend to guest tables, and grill chef if necessary*

## **Options available:**

*You may customize your menu by adding any of the following options or create your own*

- Assorted hors d'oeuvres served during cocktail hour
- Fresh fruit served with your menu

## **Client Responsibilities:**

- Rentals of tents, guest tables & linens, head table with linens & skirting, and chairs
- All setup of tables and chairs & all decorating of tent
- All other beverages & bar necessities [ice, cups, mixers, alcohol, bartender(s)]
- Table rentals with linens for DJ, cake, bar, gifts, place cards
- All floral and entertainment needs
- Supply sufficient trash receptacles & removal after reception

## **Requirements:**

Buffet tables must be under cover. They may be set up under the main tent (remember to leave adequate room for tables and guest lines), or in a separate adjacent tent. Keep in mind the possibility of inclement weather when arranging your tent rentals with consideration to location of the tent and accessibility for your guests. A 20x20 adjacent "kitchen" tent or area with [3] 8' work tables is required for prep area.

**PRICING:** *Starting at 37.95 per guest – minimum of 100 people*

*Service staff and wait staff included for up to 4 hours of reception time*

*+19% event charge and 6% sales tax*

*Blooming Glen Catering 215-257-2710*

# Traditional PIG ROAST BUFFET

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*This menu is a sure fire way to really impress your guests!*

*The presentation of a whole roasted pig, chef carved on the buffet, will keep your guests talking, and they will be guaranteed to remember your Wedding for years to come!*

## Dinner Includes:

Whole Roasted Pig – carved on site

Choice of 1 additional entrée selection [chicken or pasta option]

Our own BBQ sauce

Fresh Bakery Rolls and Butter

Side Dishes (Choice of 4)

Black Kettle Baked Beans – made with our own bacon

Home-style Red Skin Potato Salad

Creamy Cole Slaw

Elbow Macaroni Salad

Pasta Parmesan Salad

Tossed Green Salad with spring mix

Grandma's 5-Bean Salad

Applesauce with cinnamon

Wild Rice & Corn Salad

Cucumber Salad in a vinaigrette dressing

Pickled Beets

Green Bean Salad with Red Onion & balsamic vinaigrette dressing

Garden Blend Long Grain & Wild Rice

Oven Roasted Red Skin Potatoes

Marinated & Roasted Vegetables

Real Mashed Potatoes

Garlic Red Skin Mashed Potatoes

Cheesy Baked Macaroni & Cheese

Warm Cinnamon Apples

Seasoned Barrel Sauerkraut

Corn on the Cob (In season and subject to market price)

Sweet-n-Sour Cold Vegetable Salad

## Options to consider:

♥ If adding a grilled entree to your menu, a grill rental charge will apply

♥ Tantalize your taste buds with a stuffed pig! Choose from sauerkraut, bread & herb filling, or pineapple stuffing - 70.00 additional

♥ Add an hour of hors d'oeuvres to your menu starting at 8.95 per guest

# Great Outdoor Barbeque

Let the aroma fill the air as our catering chef(s) provide your guest's meal with entertainment by preparing your entrees right on-site

## Dinner Includes:

Tossed Green Garden Salad with fancy lettuces OR Caesar Salad  
Fresh Corn Bread & butter  
Condiments to compliment your menu

## Choice of Two Entrees:

Seasoned Tri-Tips of Beef barbequed to perfection  
Barbequed Pork Ribs slow cooked for ultimate flavor!  
Barbequed Chicken Pieces - tender & juicy!  
Thick-cut Marinated Boneless Pork Loin Steaks  
Seasoned Barbequed Pork Tenderloin – melts in your mouth tender!  
Fresh Grilled Sausages served with onions & peppers  
Smoked Sausages & Smoked Kielbasa served over sauerkraut  
Hamburgers & Hotdogs – 5oz Angus Burgers & Jumbo Dogs – served with condiments  
Grilled Teriyaki Chicken Pieces  
BBQ'd Pig Wings  
Pulled Pork – bbq sauce served on the side

## Choice of Three Side Dishes:

Black Kettle Baked Beans – made with our own bacon  
Creamy Cole Slaw  
“Carolina Style” Vinegar Slaw with Bacon  
Home-style Red Skin Potato Salad  
Elbow Macaroni Salad  
Pasta Parmesan Salad  
Grandma's 5-Bean Salad  
Cucumber Salad in vinaigrette dressing  
Wild Rice and Corn Salad  
Broccoli Raisin Salad  
Black Bean & Corn Salad  
Oven Roasted Red Skin Potatoes  
Baked Idaho Potatoes with butter, sour cream, and fresh chives  
Real Mashed Potatoes  
Garlic Red Skin Potatoes  
Cheesy Baked Macaroni & Cheese  
Seasoned Barrel Sauerkraut  
Couscous Salad with cranberries & nuts  
Marinated & Roasted Vegetables  
Corn on the Cob – in season only and subject to market price

## Options to consider:

> Add an extra entrée to your menu - 3.50 per guest

# *Dinner Buffet Menu*

## **Includes Choice of 1 Salad:**

Tossed Garden Salad with fancy lettuces  
Caesar Salad with Romaine lettuce & Parmesan cheese

## **Main Entrees (Choice of 2)**

Baked Stuffed Breast of Chicken  
Boneless Chicken Breast over Seasoned Rice with a cream sauce  
Chicken Marsala  
Chicken Dijon Rosemary – Boneless breast topped with parmesan cheese and a honey mustard sauce  
Boneless Chicken Breast in a Parmesan cream sauce [with or without mushrooms]  
Chicken Monte - Boneless chicken breast with sautéed vegetables in a slightly spicy creamed pub sauce  
Sesame-Dijon Chicken  
Boneless Chicken Breast in a light lime marinade with mango salsa  
Boneless Barbequed Chicken Breasts  
Roasted Turkey Breast served with gravy  
Honey Glazed Spiral Sliced Ham  
Barbequed Ribs – *fall off the bone fork tender*  
Sliced Seasoned Boneless Pork Loin in gravy  
Boneless Smoked Pork Chops drizzled with Apricot Glaze  
Gingered Pork Tenderloin and Asparagus  
Stuffed Pork Tenderloin wrapped in bacon  
Pulled Pork Barbeque  
Seasoned and Sliced Top Round of Roast Beef served with gravy  
Balsamic Marinated London Broil  
Homemade Italian Meatballs in Marinara Sauce  
Sausage Lasagna made with our own Italian Sausage  
Vegetable Pasta Bake loaded with seasonal veggies and a white Alfredo sauce  
Baked Ziti with three cheeses  
Baked Ravioli Parmesan  
Penne Pasta with Vodka Sauce  
Jumbo Stuffed Shells with cheese

*Add a third entrée for 3.50 per person*

## **Vegetables & Side Dishes (Choice of 3)**

Black Kettle Baked Beans made with our own bacon  
Oven Roasted Rosemary Red Skin Potato Chunks  
Little Baby Baker Potatoes  
Real Mashed Potatoes  
Garlic Mashed Potatoes  
Creamy Scalloped Potatoes  
Mashed Sweet Potatoes  
Buttered Corn  
Creamy Green Bean Casserole  
Seasoned Barrel Sauerkraut  
Slightly Sweetened Ginger Carrots  
Mexican Corn sautéed with red & green peppers  
Fresh Buttered Green Beans with toasted almonds  
Fresh Green Beans in Garlic Butter Sauce  
Marinated & Roasted Vegetables (zucchini, yellow squash, peppers, carrots, etc.)  
Home-style Red Skin Potato Salad  
Fresh Tomato, Mozzarella, & Basil Salad with balsamic dressing  
Creamy Cole Slaw  
Apple Sauce with cinnamon  
Elbow Macaroni Salad  
Pasta Parmesan Salad  
Grandma's 5-Bean Salad  
Cucumber Salad in Vinaigrette Dressing  
Broccoli Raisin Salad  
Wild Rice and Corn Salad  
Green Bean Salad with Purple Onion in a balsamic vinaigrette dressing  
Baked Macaroni and Cheese  
Broccoli & Cauliflower Cheese Bake  
Garden Blend Long Grain & Wild Rice

Includes Fresh Baked Rolls and Butter

*Add a fourth side dish for 1.95 per person*

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