

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

Additional Staffing and/or Service Time may be required

+19% event charge +10% gratuity + 6% sales tax

Blooming Glen Catering 215-257-2710

Traditional PIG ROAST BUFFET

*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 - \$1.95 per person
- ♥ 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

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