

Simple Elegance Package

Appetizer: Choice of One Salad

- *Garden Salad with mixed fancy greens and Italian dressing*
- *Traditional Caesar Salad with Parmesan cheese*
- *Strawberry Spinach Salad with pecans*
- *Spring Mix & Romaine with crumbled feta cheese, raisins, almonds, & Balsamic Vinaigrette*

Buffet Dinner

- *Dinner is served in traditional buffet style. You may select three hot entrees (1 of which may be presented on the carving table), along with four side dishes from our numerous choices.*
- *Buffets are embellished with fresh greens, candles, and flowers or décor to match your theme.*
- *All service is on upscale disposable plates. China dinner plates are available for an additional charge.*

Dessert

- *Our staff will cut and plate your wedding cake (cake not included) to be served for dessert.*

Beverages

- *Self-serve coffee station(s) with glass pedestal mugs.*
- *Iced Tea, Lemonade, and Raspberry Lemonade Station*
- *Pitchers of Iced Water Served to the Guest Tables during dinner*

Service and Staffing

♥ *Our professional staff will set the guest tables with flatware, linen napkins (choice of color), water goblets, toasting flutes, salt & pepper shakers, and butter.*

♥ *Disposable upscale plates (choice of white or ivory) used for salad, dinner, and cake service.*

♥ *Staffing to include coordinator, kitchen & buffet staff, servers, and chef(s). All staff appropriately uniformed*

♥ *Staff to serve head table or "King and Queen" table if desired*

Inclusions

♥ *All flatware, glassware (not for bars), upscale disposable plates, and linen napkins (choice of color)*

♥ *Tables with linens for the buffet and coffee station*

♥ *All staffing necessary to professionally execute your menu (additional staffing available if desired)*

♥ *All bussing and cleaning of glassware, flatware, and buffet tables*

Exclusions (Client's Responsibilities)

♥ *Rental of hall or tents, guest tables & linens, head table with linens & skirting, chairs, lighting, portable restrooms*

♥ *Providing a 20x30 kitchen tent or covered area with tables for (4) 8ft. tables caterer adjacent to the main tent*

♥ *Provide ample electric for coffee set-up*

♥ *Tables with linens to include a cake table, reception table, DJ table, and gift table*

♥ *All set up of tables, chairs, lighting, and all decorating of the tent or hall*

♥ *All alcohol, mixers, ice, cups or glassware, bars, and bartenders*

♥ *All break down of guest tables, chairs, tent, etc.*

MENU SELECTIONS

Available with the Simply Elegant Package

BUFFET ENTRÉES (Choice of Three)

- Honey Glazed Spiral Sliced Ham with champagne mustard
- Boneless Loin of Pork stuffed with our herb bread stuffing
 - Smoked Pork Chops drizzled with Apricot Glaze
 - Southern Style Pork Barbeque
 - Pulled Pork Barbeque
 - Barbeque Pork Ribs
- Sliced Boneless Pork Loin in gravy - fork tender!
 - Gingered Pork Tenderloin and Asparagus
 - Baked Stuffed Breast of Chicken
- Oven Roasted Chicken Breast in a light lime sauce with fresh fruit salsa
 - Boneless Chicken Breast over seasoned rice in a cream sauce
 - Sesame-Dijon Chicken
 - Chicken Marsala served with mushrooms
- Chicken Cordon Bleu – made with our own smoked ham and topped with hollandaise sauce
- Chicken Monte - Boneless chicken breast with sautéed vegetables in a slightly spicy creamed pub sauce
- Chicken Dijon Rosemary – Boneless chicken breast enhanced with fresh rosemary & Dijon mustard
 - Boneless Barbecued Chicken Breasts
 - Roasted Turkey Breast served with gravy
- Seasoned and Sliced Top Round of Roast Beef served in gravy
 - Homemade Italian Meatballs in Marinara Sauce
- Balsamic Marinated London Broil served with horseradish sauce
 - Baked Crab Imperial
- Jumbo Lump Crab Cakes served with a zesty Remoulade Sauce
 - Lasagna made with our own Italian Sausage
 - Baked Ziti with three cheeses
 - Baked Cheese Ravioli Parmesan

These entrees available to be carved by the chef at the carving station:

(Limited to 1 selection presented as a carving station)

- Marinated Pork Loin Roast (your choice of stuffed or plain)
- Stuffed Pork Tenderloin – Our signature dish - sausage stuffed tenderloins wrapped in bacon
 - Slow Roasted Prime Rib of Beef with au jus & horseradish (additional \$)
 - Steamship Round of Beef with a creamy horseradish sauce- Great presentation!
 - Peppercorn Encrusted Beef Tenderloin served with assorted sauces (additional \$)
- Whole Roasted Pig (will count as 2 entrée selections) A fun way to really “WOW” your guests!

MENU SELECTIONS

Available with the Simply Elegant Package

Choice of One Potato

Oven Roasted Red Skin Potatoes
Real Mashed Potatoes with butter & milk
Mashed Potatoes with Brie and Basil
Garlic Red Skin Mashed Potatoes
Creamy Scalloped Potatoes
Baked Idaho Potatoes with butter, sour cream, and fresh chives

Choice of Three Vegetables or Salads

Baked Beans made with our own bacon
Slightly Sweetened Ginger Carrots
Sausage Stuffing with Herbs
Buttered Yellow Corn
Southwest Corn sautéed with green & red bell peppers
Creamy Green Bean Casserole
Fresh Green Beans in Garlic Butter Sauce
Oven Roasted Seasoned Vegetables including zucchini, squash, carrots, red pepper, red onion
Garden Blend Long Grain & Wild Rice
Macaroni & Cheese
Broccoli & Cauliflower Cheese Bake
Hot Mixed Vegetables with Lemon Poppyseed Dressing
Seasoned Barrel Sauerkraut
Red Skin Potato Salad
Broccoli Raisin Salad
Fresh Tomato and Mozzarella Salad [in season]
Green Bean Salad with Purple Onion & balsamic vinaigrette dressing
Cucumber Salad in vinaigrette dressing
Wild Rice and Corn Salad
Elbow Macaroni Salad
Pasta Parmesan Salad with Tortellini
Black Bean & Corn Salad
Creamy Cole Slaw
Grandma's 5-Bean Salad
Apple Sauce with cinnamon

PRICING: Starting at \$55.85 per person – minimum of 125 people
+ 19% operations event charge + 10% gratuity + 6% PA sales tax

Staffing Included for Up to 5 Hours of Reception Time

Blooming Glen Catering 215-257-2710

Options to Consider

-Add 1 hour of hors d'oeuvres to your menu for cocktail hour - Starting at 8.95 per guest

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

-Add an extra side selection (vegetable or salad) to your menu 1.95 per guest

-Add a fresh cut fruit display to your dinner menu - 2.95 per person

(Price offered only when fruit is served on the main dinner buffet, not alone as hors d'oeuvres)

-Add a Gourmet Sweets Table to your menu for dessert 7.95 per guest

Selections to include mini éclairs, cream puffs, carrot cake, lemon squares, chocolate raspberry tangos, toffee squares, New York style cheesecake, raspberry cheesecake, etc.