



Blooming Glen

~ PORK & CATERING ~

-Barbeque Wedding Package-

Dinner Menu Includes

Grill Brought to Your Location with Chef to Grill On-Site
2 Entrees | 3 Sides Dishes | Tossed or Caesar Salad | Sweet Cornbread | All Condiments

Beverage Station

Raspberry Lemonade or Lemonade | Sweetened Iced Tea | Fruit Infused Water
Coffee | Decaf | Hot Water | Assorted Gourmet Teas | Creams

Staffed Service

Up to four hours of service included | Additional time may be added as needed
Tables for buffet + beverage stations as needed | Linens included
Disposable upscale dinner and cake plates | Displayed on buffet
Upscale disposable utensils + napkins | Displayed on buffet
Water Pitchers provided to guest tables + maintained
Cutting + plating of your wedding cake | *Cake not included
Staffing to maintain buffet + drink stations | Buss tables

Client Responsibilities

All rentals of Tents | Tables | Chairs | Linens
Setup of all Rentals | Decorations | Floral
Bar Necessities | Ice | Cups | Mixers | Alcohol | Bartenders
Supply sufficient trash receptacles and removal

Requirements

Buffet tables must be under cover.
A 20x20 adjacent "kitchen" tent or space | [4] 8' work tables

Pricing 2020

\$38.95 per guest | Minimum of 100 people
Additional staffing and/or service time may be required
+ 19% event charge + 10% gratuity + 6% sales tax
Additional Entrée - \$3.50 per Guest
Additional Side Dish - \$1.95 per Guest

-Dinner Menu-

Choice 2 Entrees

Seasoned Tri-Tips of Beef
Barbequed Pork Ribs
Barbequed Chicken Pieces
Seasoned Barbequed Pork Tenderloin
Fresh Grilled Sausages | Onions & Peppers
Hamburgers & Hotdogs – 5oz Angus Burgers & Jumbo Dogs
Lettuce|Tomato|Onion|Cheese|Ketchup|Mustard|Mayonnaise|Relish|Pickles
Grilled Teriyaki Chicken Pieces
BBQ'd Pig Wings
Pulled Pork BBQ

Salad Options

Fresh Tossed or Caesar Salad Included with Dinner | Displayed on Main Buffet

Choice of 2 Dressings

Buttermilk Ranch | French | Balsamic Vinaigrette | Caesar | Thousand Island
Creamy Italian | Zesty Italian | Raspberry Vinaigrette | Honey Mustard

Choice of Three Side Dishes

Black Kettle Baked Beans
Creamy Cole Slaw
"Carolina Style" Vinegar Slaw with Bacon
Home-style Red Skin Potato Salad
Dutch Potato Salad with egg
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 | Butter | Sour Cream | 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

Upgrades Available

Stationed Appetizers

Service is for 1 hour prior to Dinner

Charcuterie Display with Gourmet Dips
Assorted Cheeses | Our Own Smoked Meats | Assorted Crackers
Fresh Vegetables | Ranch Dip | Hummus
Sliced Fruit | Cream Cheese Dip or Cocktail Meatballs

Displayed on Decorated Table | Linens | Plates | Cutlery | Napkins
\$9.95 per Guest + \$250.00 Extra Hour of Service

Butlered + Stationed Hors d'oeuvres

Service is for 1 hour prior to Dinner

Choice of 4 Selections

Charcuterie Display | Vegetables + Hummus + Ranch | Fresh Fruit + Dip | Jumbo Shrimp (\$)
Cocktail Meatballs | Sausage Stuffed Mushrooms | Chicken Fingers | Crab Cakes | *Franks in Blinks
*Mini Quiche | *Garlic Potato Bites | *Mini Cheeseburgers | *Deep Dish Pizzas
Scallops in Bacon | *Beef Wellingtons | *Asparagus + Asiago Phyllo | Pork Pot Stickers
*Chicken Quesadilla | *Spanakopita | *Black Bean Spring Roll | *Chicken Cordon Bleu
*Flaky Reuben Bites | *Baked Brie + Raspberry | Buffalo Chicken Dip | Corn Crack Dip

*Requires Oven Accessibility & Use

Displayed on Decorated Table or Butlered | Linens | Plates | Cutlery | Napkins

12.95 per Guest + \$250.00 Extra Hour of Service

Plated Salad Service | Flatware + Glassware

Choose one of the following salads to be plated & served prior to your dinner service.

Garden Salad with Mixed Greens | Italian dressing | Homemade Croutons
Caesar Salad | Parmesan | Homemade croutons
Fresh Spinach Salad | Strawberries | Pecans | Raspberry Vinaigrette
Spring Mix | Romaine | Crumbled Feta | Craisins | Almonds | Balsamic Vinaigrette

Rolls + Butter Displayed on Guest Tables

Guest Tables Set With
Stainless Flatware | Linen Napkin | Salt + Pepper Shakers
Water Goblets | Champagne Flutes

\$18.00 per Guest
All Rentals Included

***Ask about our Dessert Stations Menu!