



Blooming Glen

~ PORK & CATERING ~

-Barbeque Wedding Package 2026-

Stationed Appetizers - choice of 3

Service is for 1 hour prior to Dinner

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

Displayed on Decorated Table | Plates | Cutlery | Napkins

Dinner Menu Includes

Grill Brought to Your Location with Chef to Grill On-Site

Choice of 2 Entrees + 3 Sides Dishes | Tossed or Caesar Salad | Sweet Cornbread | Condiments

Beverage Station

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

Staffed Service

- Up to five hours of service included | Additional time may be added as needed
- Tables for buffet + beverage stations as needed | Linens included
- Disposable upscale plates (rustic palm or "china like" plastic) | Displayed on buffet
- Upscale disposable utensils + napkins | Displayed on buffet
- 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 with [4] 8' work tables

Pricing 2026

\$75.95 per guest | Minimum of 100 people
Additional staffing and/or service time may be required
+ 19% event charge + 12% gratuity + 6% sales tax
Additional Entrée - \$4.50 per Guest
Additional Side Dish - \$2.95 per Guest

Choice of 2 Entrees

Seasoned Tri-Tips of Beef
Pulled Pork with BBQ Sauces
Barbequed Pork Ribs
Barbequed Chicken Pieces (Bone-In or Boneless)
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 (Bone-In or Boneless)
BBQ'd Pig Wings

Salad Options

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

Choice of 2 Dressings available for the Tossed Salad Option

Buttermilk Ranch | French | Balsamic Vinaigrette | 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
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

Butlered Hors d'oeuvres

Service is for 1 hour prior to Dinner

Choice of 4 Selections Passed Butler Style

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 Empanadas

*Requires Oven Accessibility & Use. Will require an oven rental if outdoors
Priced per event

Flatware + Glassware + Linen Napkins

Guest Tables Set With

Stainless Flatware | Linen Napkin (choice of color) | Salt + Pepper Shakers
Water Goblets | Champagne Flutes may be added at 1.50 pp

\$15.00 per Guest
All Rentals Included

***Ask about our Dessert Stations Menu!