



# *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  
+ 21% 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!