



Blooming Glen

~ PORK & CATERING ~

-2026 Wedding Package-

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

Choice of 2 Entrees + 3 Sides Dishes | Tossed or Caesar Salad | Bakery Rolls | 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 dinner and cake plates | 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 kitchen space with [3-4] 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

-Dinner Menu-

Choice 2 Entrees:

Chicken | Turkey

Stuffed Chicken Breast with Herb Bread Stuffing
Boneless Marinated Chicken Breast in a Light Lime Sauce with Fresh Mango Salsa
Boneless Chicken Breast over Seasoned Rice with Cream Sauce
Chicken Marsala | Mushrooms
Chicken Cordon Bleu with Ham + Swiss | Hollandaise Sauce
Chicken Monte | Boneless Chicken Breast | Sautéed Vegetables | Slightly Spicy Creamed Pub Sauce
Chicken Dijon Rosemary | Boneless Chicken Breast | Fresh Rosemary | Dijon Mustard
Chicken with Parmesan Cream Sauce (mushrooms optional)
Roasted Turkey Breast | Homemade Gravy
Balsamic Marinated Boneless Chicken Breast with fresh bruschetta

Pork

Whole Roasted Pig | Carved On-Site | BBQ Sauce | Pork Gravy
(Second Entrée to be Chicken or Pasta if Choosing Pig Roast)
Sausage Stuffed Pork Tenderloins Wrapped in Bacon
Honey Glazed Spiral Sliced Ham | Champagne Mustard
Boneless Loin of Pork Stuffed with Herb Bread Stuffing
Homemade Smoked Kielbasa | Sauerkraut
Pork Tenderloin Diane | Savory Dijon Sauce
Pulled Pork Barbeque
Barbeque Pork Ribs
Sausage | Peppers | Onions
Sliced Boneless Pork Loin | Homemade Gravy
Gingered Pork Tenderloin

Beef | Seafood

*Slow Roasted Prime Rib of Beef | Au Jus | Horseradish \$
*Steamship Round of Beef | Creamy Horseradish Sauce \$
*Peppercorn Encrusted Beef Tenderloin | Gravy | Creamy Horseradish Sauce \$
Seasoned | Sliced Top Round of Roast Beef | Gravy
Texas Style Beef Brisket
Homemade Italian Meatballs | Marinara Sauce
Balsamic Marinated London Broil | Horseradish Sauce
Jumbo Lump Crab Cakes | Zesty Remoulade Sauce \$
* These Items are Best Displayed on a Carving Board, and Sliced On-Site \$

Pasta

Italian Sausage Lasagna
Baked Ziti | Three Cheeses
Baked Cheese Ravioli Parmesan
Vegetable Pasta Bake | Alfredo Sauce
Penne Pasta with Vodka Sauce
Stuffed Shells Parmesan

Salad Options

Included with Dinner | Served on the Main Buffet

- Fresh Tossed Salad with mixed greens and choice of 2 dressings
- Caesar Salad with homemade croutons
- Strawberry Salad with greens, strawberries, pecans, and raspberry vinaigrette

Choice of Three Side Dishes

Oven Roasted Red Skin Potatoes
Real Mashed Potatoes | Butter | Milk
Mashed Potatoes | Brie | Basil
Garlic Red Skin Mashed Potatoes
Cheesy Scalloped Potatoes
Baked Beans with our own Bacon
Slightly Sweetened Ginger Carrots
Sausage Stuffing with Herbs
Buttered Yellow Corn
Creamy Green Bean Casserole
Fresh Green Beans | Garlic Butter Sauce
Fresh Green Beans with butter + toasted almonds
Oven Roasted & Marinated Seasoned Vegetables
Garden Blend Long Grain + Wild Rice
Homemade Macaroni & Cheese
Broccoli + Cauliflower Cheese Bake
Seasoned Barrel Sauerkraut
Red Skin Potato Salad
Broccoli Raisin Salad
Fresh Tomato | Mozzarella | Basil Salad [in season]
Green Bean Salad | Purple Onion | Balsamic Vinaigrette Dressing
Cucumber Salad | Vinaigrette Dressing
Wild Rice + Corn Salad
Elbow Macaroni Salad
Pasta Parmesan Salad | Tortellini
Black Bean + Corn Salad
Creamy Cole Slaw
Grandma's 5-Bean Salad

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

Plated Salad Service

\$6 per person

Choose one of the following salads to be plated & served tableside prior to 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 with the plated salad option