



COCKTAIL HOUR

Butlered Hors D'Oeuvres

All Included

Broccoli Cheese Bites	Beef Brochette
Baby Lamb Chops	Crab Rangoon
Spanakopita	Chicken Tacos
Coconut Shrimp	Stuffed Jalapeno Wrapped in Bacon
Duck Spring Rolls	Chicken Skewers
Pot Stickers	Mushroom Risotto in Phyllo
Chicken Cordon Bleu	Chicken Parmesan Spring Rolls
Deviled Eggs	Vegetable Spring Roll
Chicken Wrapped in Bacon	Lobster Egg Roll
Mushroom Stuffed with Crabmeat	Ratatouille Cups
Fried Ravioli	Asparagus Provolone Cheese Wrap
Shrimp Wrapped in Bacon	Lemon Spice Chicken
Cheesesteak Egg Roll	Macaroni & Cheese Bites
Scallops Wrapped in Bacon	Mini Beef Wellingtons
Honey Goat Cheese Triangles	Raspberry & Brie Tart
Tomato Basil Arancini	Mushroom Vol-au-vent

Toscana Table

All Included

Caprese Salad	Toasted Croustades
Hummus Spread	Shrimp Cocktail
Assorted Marinated Mushrooms	Tuna Salad
Chicken Salad	Fresh Seafood Salad
Soppressata	Hot Roasted Italian Peppers
Roasted Pepper Caponata	Mediterranean Olives
Grilled Vegetables	Baba Ghanoush
Sliced Prosciutto	Fresh Fruit
Bruschetta	Pesto Pasta Salad
House- Made Pickles	Artisan Meats & Cheeses
Pita Bread	Prosciutto & Provolone Peppers



COCKTAIL HOUR

Attended Stations

Pizza Station – Included

Chef's Choice Assorted Gourmet Flatbread Pizzas

Pasta Station – Choice of (2)

Gemelli Raphael: Tossed with spinach, roma tomatoes and crab meat in a garlic cream sauce

Penne Ala Pollo: Tossed in a blush alfredo with grilled chicken and broccoli

Tri Colored Rotini Primavera: Assorted bountiful garden vegetables tossed in light garlic alfredo sauce

Pasta Genovese: Bowtie pasta tossed in a light garlic sauce with baby shrimp and sundried tomatoes

Penne Tuscan: Served with homemade mozzarella, grilled chicken marinara sauce

Rigatoni Arrabbiata: Tossed in a light spicy marinara with prosciutto

Penne Ala Voula: Vodka blush sauce with peas and crispy prosciutto

Carbonara: Rigatoni in alfredo sauce with peas and pancetta

Pan Asian Station – Choice of (2)

General Tso's Chicken

BBQ Pork Lo Mein

Spicy Orange Crispy Beef

Shrimp Szechuan

INCLUDES: Chicken and vegetable Dim Sum & vegetable fried rice

Mashed Potato & Mac N' Cheese Station

Mac N' Cheese

Potato Skins

Mashed Potatoes

Sour Cream, Scallions, Red Onion,

Mushrooms, Bacon, Broccoli,

Monterey Jack & Cheddar Cheeses and Filet Tip Bourguignon Gravy

Waffle Fries, Spicy Curly Fries, Sweet Potato Fries, Stealth Fries

Southwestern Station – Choice of (1)

Chicken Fajitas

Beef Fajitas

Fish Tacos

Warm Tortilla Chips with Nacho Cheese

INCLUDES: Grilled Red & Green Bell Peppers, Sautéed Onions, Diced Tomatoes, Jalapenos, Grated Cheddar & Monterey Jack Cheeses, Salsa, Guacamole, Sour Cream and Soft Flour Tortillas



COCKTAIL HOUR

Attended Stations

Bacon Bar

Mini BLT Bites
Jalapeno Biscuits
Bacon Wrapped Chicken
Bacon & Cheddar Mac 'n Cheese
Chocolate Dipped Bacon
BBQ Double Thick Bacon Strips

Street Vendor Station – Choice of (3)

Traditional Hot Dog Cart
Grilled Cheesesteaks
Grilled Chicken Cheesesteaks
Roasted Pork accompanied by Long Hots
BBQ Pulled Pork Sandwich
Mini Hamburgers
Hand Rolled Assorted Stromboli
Sausage Peppers & Onions
Meatball Sandwiches

Caribbean Station

Jerk Chicken Wings
Stewed Beef Oxtail
Coconut Crusted Chicken with Pineapple Salsa
Fried Plantains
Rice and Beans
Cornbread

Wild Mushroom Station

Sautéed Hen of the Woods, Baby Bellas, Shiitake, and Oyster Mushrooms in Sherry Wine Demi Glaze
Stuffed Mushrooms with Crab Meat
Assorted Mushroom Sauteé in Garlic Butter
Mushroom Risotto with Porcini and Shiitakes
Mushroom Turnovers
Stuffed Mushrooms with Smoked Turkey, Shiitake, and Spinach

Mediterranean Gyro Station – Choice of (1)

Chicken (or) Lamb Gyro
INCLUDES: Halloumi Cheese Breaded and Flambéed with Brandy
Stuffed Grape Leaves, Tzatziki, Cucumber Sauce, Hummus, Feta Cheese,
Pita Bread, Baba Ghanoush and Kalamata Olives



CATERING & SPECIAL EVENTS

COCKTAIL HOUR

Attended Stations

Ravioli Station – Choice of (2)

Cheese Ravioli: With broccoli in a light blush sauce

Spinach Ravioli: Baby spinach, sundried tomatoes in a garlic sauce

Lobster Ravioli: Served with shrimp in a sherry cream lobster sauce

Beef Short Rib Ravioli: Garlic, basil, baby arugula and marinara sauce

Chicken Cheese Ravioli: Grilled chicken and peas in a light alfredo sauce

Korean Barbecue Station

Marinated Pulled Chicken

Spicy Roast Slices of Tender Beef

Pepper Crusted Grilled Shrimp

Boston Lettuce Leaves, Daikon Salad, Asian Slaw

Scallion Pancakes

Soy Ginger Dipping Sauce

Korean Barbeque Sauce

Steakhouse Station – Choice of (1)

Skirt Steak

New York Strip Steak

BBQ Braised Brisket of Beef

Angus Prime Rib

INCLUDES: Tater Tots, Onion Rings, Sautéed Onions & Mushrooms

Groom's Station – Choice of (3)

Boneless Buffalo Wings

Jack Daniel's Fried Shrimp

Bratwurst simmered in Beer and Onions

Roast Beef and Cheddar served on an Onion Roll

Taco Bar

Mama's Meatloaf

Meatball Parmesan Subs

Boneless BBQ Ribs

Steamed Clams

Fried Pickles with Chipotle Mayo Dipping Sauce

INCLUDES: Mini Draft Beer Keg of Stella



CATERING & SPECIAL EVENTS

COCKTAIL HOUR

Attended Stations

Bourbon Street Bash

Jambalaya
Chicken Creole
Shrimp and Grits
Shrimp Po' Boy Sandwiches
Hot Cajun Pepper Cornbread

Slider Station - (Choice of 3)

Classic Cheeseburger
Beef Short Rib
Reuben
Black Bean Burger
Crabcakes
Roast Pork and Long Hots
Spicy Chicken
BBQ Pulled Chicken

Vegan Station

Belgian Endive Bruschetta
Guacamole Pita Toasts
Vegetable Tempura
Falafel
Roasted Pickled Vegetables
Quinoa Salad with Craisins, Carrots and Peas
Buffalo Veggie Balls with Celery Stacks
Black Bean Taquitos



COCKTAIL HOUR

Upgraded Stations

Carving Station – Choice of (2)

Additional Cost - \$8 per person

Herb Roasted Turkey Breast with Cranberry Sauce and Gravy
Bone in Honey Glazed Ham with Assorted Mustards and Rolls
Choice Beef Sirloin with Brandy Sauce
Suckling Baby Pig with Roasted Long Hot Peppers and Pork Au Jus
Bacon Wrapped Pork Loin Stuffed with Spinach, Roasted Red Peppers and Smoked Gouda Cheese

Seafood Station

Additional Cost - \$10 per person

Cold Water Lobster Tails, Jumbo Shrimp Cocktail, Blue-Point Oysters,
Littleneck Clams on the Half Shell, Snow Crab Cocktail Claws
Raw Bar – Oysters and Clams Shucked at the station, served with Spicy Cocktail Sauce and Horseradish
Seafood Grill – Mini Maryland Crabcakes, Seafood Newburg and Jumbo Shrimp Skewers

Sushi Station

Additional Cost - \$5 per person / \$10 per person with Sushi Roller

California Rolls
Cucumber Rolls
Avocado Rolls
Vegetable Rolls
Salmon and Tuna Rolls
Wasabi, Pickled Ginger, Soy Sauce and Seaweed Salad

Symphony of Shrimp Station

Additional Cost - \$5 per person

Shrimp Cocktail
Baby Shrimp Salad
Fried Butterfly Shrimp
Shrimp Skewers

Shrimp Scampi: Penne pasta with shrimp Sautéed in olive oil, garlic, white wine, lemon and fresh herbs

Spicy Shrimp: Sautéed with spinach in a garlic Sriracha sauce



DINNER

First Course

Choice of (1) Soup or Salad

Soups

***Denotes an Additional Charge*

Chicken Orzo
Italian Wedding
Tuscan Minestrone
Matzo Ball
Cream of Chicken

Butternut Squash
Cream of Wild Mushroom
Baby Red Lentil
***Tomato Crab Bisque*
***Lobster Bisque*

Salads

Bosc Pear & Sharp Provolone – Mixed Field Greens, Chopped Pear, topped with Craisins and a Citrus Vinaigrette served with a Pear Tart

Arugula – Baby Arugula, Cherry Tomatoes, White Onion, Fontina Cheese with a Creamy Balsamic Vinaigrette

Waterfall – Assorted Greens, Cucumbers, Tomatoes, Grated Parmesan Cheese, Pepper Strips and Fresh Mozzarella Cheese with a White Balsamic Vinaigrette

Greek – Romaine, Mixed Greens, Tomatoes, Cucumbers, Kalamata Olives, Shaved Red Onion and Feta Cheese with a Greek Vinaigrette

Caesar – Romaine with Shaved Parmesan Cheese, Homemade Caesar Dressing and Croutons

Mista – Mixed Greens, Grape Tomatoes, Shredded Carrots, Cucumbers with Homemade Limoncello Dressing

DINNER

Second Course

Lemon Sorbet Intermezzo



DINNER

Third Course

Chicken Entrées

Choice of (1)

Oscar

Pan seared Chicken Breast topped with Lump Crabmeat and Asparagus Tips, finished with a Lemon Beurre Blanc

Champagne

French cut Chicken Breast stuffed with Spinach, Mushrooms, Smoked Turkey and Boursin Cheese, pan roasted and served with Champagne Honey Beurre Blanc

Balsamic

French Cut Chicken Breast with Baby Arugula, Roasted Red Peppers, Mozzarella Cheese, topped with a Balsamic Reduction

Saratoga

French cut Chicken Breast filled with Wild Rice, Fennel, Apples, Smoked Mozzarella Cheese, topped with Apple Cider Glaze

Rosa

Chicken Breast stuffed with Fresh Homemade Mozzarella Cheese, Plum Tomatoes & Fresh Basil, Lightly Breaded, Pan Fried, Sliced on top of a Blush Rosa Sauce

Larissa

Marinated Chicken Breast Stuffed with Baby Kale, Feta Cheese, Garlic, Oregano, topped with a Light White Wine and Lemon Sauce and Red Pepper Relish

Waterfall

Pan Seared Pretzel Crusted Chicken Breast, with Dijon Mustard Cream Sauce and Roasted Tomato Chutney

Teresa

Sautéed Chicken Francaise Layered with Fresh Mozzarella Cheese, Spinach, Roasted Peppers and Portabella Mushrooms, topped with Roasted Garlic Cream Sauce



DINNER

Third Course

Meat Entrées

Choice of (1)

***Denotes an Additional Charge*

Roasted Prime Rib

Served with Herbed Au Jus, Battered Onions, and Horseradish Cream

Beef Short Ribs

Braised slow Roasted Beef Short Ribs and Vegetables, with Roasted Garlic and Plum Tomatoes

Chateau Briand

Classic sliced Filet Mignon, topped with a Port Wine Demi Glaze, Radicchio, Roast Peppers and Cipollini Onions

Pork Loin Chop

Grilled Center Cut Chop topped with Italian Taleggio Cheese Sauce and Apricot Chutney

Grilled Ribeye Steak

Marinated and Finished with Peppercorn Demi Glaze, Scotch Infused Onions

Grilled New York Strip Steak

Grilled and topped with Artichokes, Roast Peppers, and Radicchio with a Brandy Demi Glaze

****Grilled Filet Mignon**

Roasted Shallot Cabernet Wine Sauce

****Veal Chop**

Marinated and Grilled, served with Cipollini Onions, Roasted Peppers, topped with a Kentucky Bourbon Demi Glaze

****Veal Osso Bucco**

Braised Slow Roasted Veal Shank with a Tomato Demi Glaze served with Fresh Herb Risotto

****The Waterfall Surf & Turf**

Roasted Filet Mignon with a Slow Roasted Cold Water Lobster Tail



DINNER

Third Course

Seafood Entrées

Choice of (1)

***Denotes an Additional Charge*

Filet of Scottish Salmon

Choice of (1)

Florence – Topped with Baby Spinach, Sundried Tomatoes and Fontina cheese, Basil Beurre Blanc

Monet – Honey Lemon Dijon Glaze, Heirloom Tomato Relish

Thai – Tangy Thai Pepper Paste, Coconut Cream, Rainbow Chard

Flounder Frutti di Mare

Broiled Filet of Flounder topped with Shrimp and Scallops in a Velvety Sherry Lobster Sauce

Sea Bass Romesco

Herb dusted pan seared Australian Sea Bass with Sweet and Savory Piquillo Pepper and Roasted Pepper Relish, served with Lemon Beurre Blanc

Crab Crusted Scallops

Jumbo Scallops topped with Crabmeat Imperial, Slow Roasted and served with Lemon Beurre Blanc

Shrimp and Scallop Attaché

Bacon wrapped Shrimp and Scallops served over Baby Spinach

Bronzino Agrodulce

Grilled Filet with Lemon Aioli and Tomato Bruschetta

Maryland Crab Cakes

Homemade Crab Cake with Classic Remoulade sauce

Striped Bass Le Tour

Pan Roasted Filet with Tomato, Fresh Herb Israeli Couscous, Balsamic Reduction

****Halibut Sapporo**

Broiled with Shiso broth, Crayfish, Scallops and Baby Bok Choy

****Chilean Sea Bass**

Potato Crusted and served with Roasted Red Pepper Beurre Blanc and Butter Braised Leeks



CATERING & SPECIAL EVENTS

DESSERT
Wedding Cake

Tiered Buttercream Cake

Isgro's Pasticceria

1009 Christian Street
Philadelphia, PA 19147
215-923-7779
www.BestCannoli.com

The Master's Baker

319 W Gay Street
West Chester, PA 19380
610-436-9888
www.TheMastersBaker.com

Desserts By Dana

1212 Capitol Trail
Newark, DE 19711
302-721-5798
www.DessertsByDana.com

Please reach out to the bakeries a minimum of four months prior to your wedding date for your cake tasting and design consultation.

Upgrades

Fondant, Sugar Flowers, Bows,
Specialty Decorations & Cake Stand Rentals
Custom Pricing based on Design, Flavors & Fillings

Flavors

Vanilla Cream, Chocolate Cream, Chocolate Chip, Raspberry Parfait, Strawberry Parfait,
Red Velvet, Lemon Velvet, Lemon Raspberry, Lemon Blueberry,
Marble Ribbon, Chocolate Raspberry, Mint Chocolate Chip, Pina Colada
Almond, Carrot Spice, Banana, Apple Spice, Confetti

Fillings

Lemon, Raspberry, Strawberry, Blueberry, Strawberry Butter Cream,
Raspberry Butter Cream, Whipped Butter Cream Fruit, Chocolate Butter Cream,
Peanut Butter Cream, Lemon Butter Cream, Blueberry Butter Cream,
Mocha Butter Cream, Cinnamon Butter Cream, Bavarian Crème, Cream Cheese



DESSERT

Dessert Buffet Stations

All Included

Viennese Table

White & Dark Chocolate Mousse
Individual Tiramisu
Cream Puffs dipped in Chocolate
Assorted Mini Pastries

Cookies & Brownies
Miniature French Pastries
Belgium Chocolate Torte
Crème Brule

Crepe & Flambe Station

Chocolate filled Crepes sprinkled with Vanilla
Sugar
Bananas Foster & Cherries Jubilee combined with
Vanilla Ice Cream

Milkshake & Root Beer Float Station

Made to Order Milkshakes & Floats in Assorted
Flavors

Belgian Waffle & Ice Cream Sundae Station

Assorted Flavors of Ice Cream
With Chocolate Sauce, Various Nuts & Other
Assorted Toppings
Served on Fresh Belgian Waffles

International Coffee Bar

Freshly Brewed Coffee, Cappuccino & Espresso
served with
Whipped Cream, Chocolate Shavings, Cinnamon
Sticks & Raw Sugar
Bailey's Irish Cream, Kahlua, Amaretto, Godiva, Tia
Maria & Sambuca

Chocolate Fountain

Warm Milk Chocolate with Skewers of
Fresh Fruit, Marshmallows, Pretzels & Rice Crispy
Treats

Boardwalk Station

Cotton Candy, Funnel Cake Fries, Churros,
Popcorn, Soft Pretzels, Doughnut Wall

Cheesecake Bar

Homemade Cheesecake Served with an Assortment
of Toppings such as
Fresh Fruit, Whipped Cream and Oreo Cookie
Crumbs

Topping Station

Enhance any of your favorite desserts!
(Including but not limited to)
Chocolate & Rainbow Sprinkles, Crushed Oreos,
Crushed Reese's, M & M's, Marshmallows, Caramel
Chips, Chocolate Chips, White Chocolate Chips,
Peanut Butter Chips, Blueberry & Strawberry
Topping



CATERING & SPECIAL EVENTS

DESSERT

Upgraded Dessert Stations

Candy Station

+\$4.00 Per Person

Swedish Fish, Sour Patch Kids
Skittles, M&Ms, Reeses,
DumDum Lollipops, Jolly Ranchers
Twizzlers, Blow Pops, Tootsie Rolls
Bubble Gum Balls, Gummy Bears

VIP Chocolate Station

+\$8.00 Per Person

Chocolate Chip Cookie Sandwiches
Chocolate Pecan Diamonds
Chocolate Covered Jumbo Strawberries
Pure Chocolate Slabs 55%; 73%; 85%
Chocolate Covered Pretzel Rods
Chocolate Truffles, Chocolate Covered Rice Crispy
Treats
Chocolate Bonbons, Chocolate Bark, Chocolate
Covered Marshmallows

Custom Candy Station

Starts at +\$6.00 Per Person

Custom Candy Station created to fit your event!
Choose your own candy based on theme, colors &
style

Groom's Station

Starts at +\$6.00 Per Person

Custom desserts based on Groom's favorite sweets
Custom- made surprise Groom's Cake

French Station

+\$8.00 Per Person

Croquembouche (French Wedding Cake),
Madeleines
Large Custard Eclairs, Classic French Apple Tart
Dobos Torte, Chocolate Nutella Mousse Tart
Pate de Fruit, Cheese & Fruit Platter, French
Macaroons, Mille Feuille

Greek Station

+\$4.00 Per Person

Baklava, Olive Oil Cake, Kataifi,
Greek Yogurt & Fruit Parfaits with Honey,
Lukamata

Italian Station

+\$8.00 Per Person

Italian Rainbow Cookies, Pignoli Cookies
Italian Cannoli Cake, Rum Cake
Tiramisu, Mille Foglie
Large Cannolis, Biscotti, Baca di Dama
Sfogliatelle, Nougat, Bhaba Rum Cake, Zeppoles

Indian Station

+\$6.00 Per Person

Rasogoola, Cham Cham, Rajbhog
Cake Rusk, Soan Papdi, Bakar Khani
Mango Juice, Thumbs Up Cola & Limca Fanta
Orange

Mazel Tov Station

+\$6.00 Per Person

Hamantaschen, Rugelach, Babka
Black & White Cookies, Raspberry Straws
Chocolate Covered Pretzels
Chocolate Covered Marshmallows