

TD BBQ

COCKTAIL DISPLAYED HORS D' OEUUVRES

Snip Top Carrots, Celery, Red Pepper, Broccoli, Buttermilk Ranch
Domestic & Imported Market Cheeses, Berries, Grape Clusters, Dijon, Preserves
Garlic Hummus, Grilled Asparagus, Roasted Roma Tomatoes with Flatbreads & Crackers

SERVED SALAD SELECTIONS CHOICE OF ONE

CAPRESE TOMATOES

Fresh Mozzarella Cheese on Bed of Boston Lettuce and Basil Pesto Finish, Balsamic Drizzle

FARMER'S CAESAR

Romaine Lettuce, Radicchio, Shaved Parmesan, Frizzled Onion,
Pretzel Croutons, Creamy Caesar Dressing

FARMER'S GARDEN

Baby Lettuce, Rainbow Carrot, Scallion, Garden Tomato, English Cucumber,
Balsamic Vinaigrette, Pesto Buttermilk, or Green Goddess

SERVED ENTRÉE SELECTIONS CHOICE OF TWO

BUTTERMILK FRIED CHICKEN

"Bone in" Chicken, Country sage Gravy

MARINATED BONELESS CHICKEN BREAST

BROWN SUGAR RUBBED FLANK STEAK

Chimichurri Sauce

PULLED PORK

Dry Rubbed, Slow Cooked, Served with Slider Rolls, BBQ Sauce

GRILLED SHRIMP SKEWERS

Red Onions, Bell Peppers & Center Square Brewery Ale Sauce

GRILLED STEAK BURGER

Potato Rolls, Traditional Toppings

SMOKED BEEF BRISKET

Grilled on Site

GRILLED SWEET ITALIAN SAUSAGE

Onions, & Peppers

BRAISED SHORT RIBS "BONELESS" +4.00 per person

BROILED SEAFOOD CAKE +4.00 per person

VEGETABLE & STARCH SELECTIONS- CHOICE OF TWO

Creamy Broccoli Salad – Creamy Coleslaw – Smoked Baked Beans – Baked Corn Custard – Street Corn on the Cob
Red Skin Potato Salad – Pasta Salad – White Cheddar Baked Macaroni – Baked Potatoes - House Made Chips

\$45.00 PER PERSON

PLUS 6% SALES TAX & 20% SERVICE CHARGE

Signature Package

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Garlic Hummus, Grilled Asparagus, Roasted Roma Tomatoes with Flatbreads & Crackers

-OR-

Choose Three Passed Hors d'oeuvres (please see page 6)

SERVED SALAD SELECTIONS

CHOICE OF ONE

GORGONZOLA PEAR

Field Greens, Crumbled Gorgonzola, Sugared Pecans, Poached Pears,
House Merlot Vinaigrette

FARMER'S CAESAR

Romaine Lettuce, Radicchio, Shaved Parmesan, Frizzled Onion,
Pretzel Croutons, Creamy Caesar Dressing

FARMER'S GARDEN

Baby Lettuce, Rainbow Carrot, Scallion, Garden Tomato, English Cucumber,
Balsamic Vinaigrette, Pesto Buttermilk, or Green Goddess

SERVED ENTRÉE SELECTIONS

CHOICE OF TWO

TUSCAN CHICKEN

Mozzarella, Roasted Tomatoes, Spinach, Artichokes

APPLE JACK PORK LOIN

Sauteed Apples, Brandy Cream Sauce

CHICKEN CORDON BLEU

Jarlsberg Swiss, Applewood Smoked Ham, Herbed Panko, Mornay Sauce

HERB CRUSTED TOP ROUND OF BEEF

Traditional Filling, Natural Demi

SMOKEHOUSE CHICKEN

Applewood Smoked Bacon, Sharp Cheddar, BBQ Glaze

BISTRO STEAK MEDALLIONS

Grilled Portobello, Red Wine Demi Glaze

STUFFED CHICKEN BREAST

Sausage Apple Stuffing, Cider Glaze OR Bread Filling, Pan Gravy

FILLET OF HADDOCK

Panko and Parmesan Encrusted, Lemon Beurre Blanc

VEGETARIAN OPTIONS

GARDEN PARCEL

Roasted Vegetable & Black Bean Quinoa
Stuffed Red Bell Pepper, Charred Green &
Yellow Squash Ribbon, Chipotle Marinara

EGGPLANT PARMESAN TOWER

Tomato Fennel Dressing, Fresh
Mozzarella

GRILLED VEGETABLE CHEESE

TORTELLINI
Seasonal Vegetable, House Alfredo, Shaved
Parmesan, Herbed Breadcrumbs

VEGETABLE & STARCH SELECTIONS- CHOICE OF TWO

Broccoli Florets – Garlic Buttered Green Beans - Snip Top Baby Carrots – Baked Corn
Scalloped Potatoes - Rosemary Roasted Red Potatoes - Rustic Red Skin Potato Mash – Wild Rice Pilaf

\$55.00 PER PERSON

PLUS 6% SALES TAX & 20% SERVICE CHARGE

Deluxe Package

COCKTAIL DISPLAYED HORS D' OEUVRES

Table Display of Strawberries, Pineapples, Watermelon, Cantaloupe, Honey Yogurt Dipper
Domestic & Imported Market Cheeses, Berries, Grape Clusters, Dijon, Preserves
Garlic Hummus, Grilled Asparagus, Roasted Roma Tomatoes with Flatbreads & Crackers

&

Choose Three Passed Hors d'oeuvres (please see page 6)

CHAMPAGNE TOAST

SERVED SALAD SELECTIONS

CHOICE OF ONE

BERRY

Baby Lettuce, Strawberries, Blueberries, Toasted Almonds, Goat Cheese
Raspberry Vinaigrette

FARMER'S CAESAR

Romaine Lettuce, Radicchio, Shaved Parmesan, Frizzled Onion
Pretzel Croutons, Creamy Caesar Dressing

APPLE HARVEST

Greens, Sliced Apples, Smoked Cheddar, Chopped Walnuts, Dried Cranberries
House Honey Vinaigrette

SERVED ENTRÉE SELECTIONS

CHOICE OF TWO

PARMESAN CRUSTED CHICKEN

Herbed Breadcrumbs, Vodka Cream Sauce

CHOCOLATE PORTER BRAISED BEEF MEDALLIONS

Rich Porter Jus

APPLE & BRIE STUFFED CHICKEN

Frangelica Glaze, Toasted Almonds

PRIME LORK LOIN

Apple cider marinade, whiskey bacon jam

PRETZEL CRUSTED CHICKEN

Maple Honey Drizzle

COVERED PORK SCHNITZEL

Gouda cream

BROWN SUGAR & CHILI CRUSTED FLANK STEAK

Chimichurri

HOUSE MADE CRAB CAKE

Old Bay aioli

NEW YORK STRIP STEAK

Bourbon Garlic Butter, Frizzled Onion Straws

BOURBON GLAZED SALMON

Northern Atlantic, Oven Seared

VEGETABLE & STARCH SELECTIONS

CHOICE OF TWO

Grilled Asparagus Spears - Broccoli Florets – Bacon Green Beans - Sautéed Seasonal Vegetables - Lemon Oil Snip Top Carrots
Parmesan Herb Risotto - Honey Butter Whipped Sweet Potatoes - Smoked Gouda Mashed Potato - Twice Baked Potato

LATE NIGHT SNACK

Your Choice of One (please see page 6)

\$75.00 PER PERSON

PLUS 6% SALES TAX & 20% SERVICE CHARGE

Premium Package

COCKTAIL DISPLAYED HORS D'OEUVRES

Display of Cured Meats, Market Cheeses, Berries, Grapes, Dijon Mustard, Orange Marmalade
Tomato Mozzarella Bruschetta, Mixed Olives
Garlic Hummus with Flatbreads, Crackers

&

Choose Three Passed Hors d'oeuvres (please see page 6)

CHAMPAGNE TOAST

SERVED SALAD SELECTIONS- CHOICE OF ONE

BOSTON BIBB & SPINACH
Hard Boiled Eggs, Mushrooms, Warm & Creamy Bacon Dressing

STRAWBERRY PECAN
Bibb Lettuce, Sliced Strawberries, Sugared Pecans, Sharp Cheddar, Strawberry Balsamic Vinaigrette

ENGLISH GARDEN
Mesclun Blend, Peas, Baby Carrots, Grape Tomatoes, Cucumbers, Parsley, Grated Pecorino, Lemon Mint Vinaigrette

SERVED ENTRÉE SELECTIONS

CHOOSE TWO

CHICKEN NAPOLEON
Layered Boursin Whipped Potatoes, Spinach,
Wonton Crisps, Natural Pan Jus

CHICKEN OSCAR
Lump crabmeat, asparagus, hollandaise sauce

PAN SEARED ROCKFISH
Ginger butter, honey soy glaze

PRIME RIB
Au jus, horseradish cream

SHRIMP STUFFED FLOUNDER
Cajun Creole Sauce

OR

CHOOSE ONE

HERB ROASTED TENDERLOIN &
STUFFED PORTOBELLO
Chef Carved Beef, Natural Demi & Spinach,
Parmesan Stuffing

FILET & CRAB CAKE
Horseradish Cream & Red Pepper Basil Aioli

LOBSTER TAIL & CHICKEN ROULADE
Chablis Butter Sauce & Spinach, Ricotta, Herb Panko

BRAISED BEEF SHORT RIB & SEARED SEA SCALLOPS
Red Wine Demi & Chimichurri Sauce

VEGETABLE & STARCH SELECTIONS CHOICE OF TWO

Bacon Bundled Asparagus - Balsamic Brussels Sprouts - Green Bean Almondine - Honey Thyme Carrots - Broccolini Truffle Mash
Tri-Colored Roasted Potatoes - Asiago Pistachio Risotto Lemon Parsley Pearl Cous-Cous - Wild Mushroom Risotto - Potatoes Anna

LATE NIGHT SNACK

Your Choice of One (please see page 6)

\$95.00 PER PERSON

PLUS 6% SALES TAX & 20% SERVICE CHARGE

Passed Hors D'Oeuvres

CHOOSE ONE FROM EACH TIER
INCLUDED IN DELUXE & PREMIUM

TIER ONE

Baked Brie Bites – Raspberry Coulis
Crispy Cheese Ravioli – Marinara Dipper
Meatballs – Bourbon or Teriyaki Glaze
Caprese Skewer – Balsamic Drizzle
Zesty Sausage Stuffed Mushroom Cap
Mac & Cheese Bites – Blackberry Jalapeno
Tomato Bisque Shooter – Grilled Cheese Crouton
Artichoke, Parmesan, Oregano, EVOO Flatbread
Watermelon Gazpacho Shooter
Fig & Bleu Cheese Tart with Honey
Brussels, Bacon, Ricotta Toast

TIER TWO

Smoked Salmon & Cucumber Round
Pretzel Crusted Chicken Bites – Ale Sauce
Cheesesteak Egg Roll – Spicy Ketchup
Prosciutto Wrapped Melon Balls
Bistro Crostini – Brown Sugar & Chili Bistro
Beef Tender, Horseradish Cream, Arugula
Thai Curry Chicken Skewer – Mint Yogurt
Pork Dumplings – Ponzu Sauce
Deconstructed French Onion Bite
Grilled Watermelon Shooter –
Honey Lime Syrup, Blackberry
Shrimp Cocktail Shooter

TIER THREE

Mini Potato Latke – Sriracha, Sour Cream
Tempura Chicken – Chili Thai Sauce
Bacon Wrapped BBQ Shrimp
Seared Sea Scallop Crostini – Gremolata
Italian Crab & Roasted Red Pepper Shooter –
Parsley, Lemon, EVOO
Mini Crab Cake – Old Bay Aioli
Crab Bruschetta Crostini
Mustard Encrusted Beef Skewer
Avocado & Tuna Poke Wonton Chip
Mini Beef Wellington – Horseradish Cream

Late Night Snacks

ALL LATE-NIGHT SNACKS ARE \$7.50 PER GUEST
INCLUDED IN DELUXE & PREMIUM

POPCORN STATION

Featuring Popcorn Machine with Freshly
Popped Popcorn Accompanied by
Assorted Flavorings to Include
Kettle Corn, Cheddar, Caramel Corn, Ranch,
Old Bay & Butter

PRETZEL BAR

Soft Pretzels & Hard Pretzel Sticks,
Assortment of Dippers Including
Jalapeno Cheese, Ale Sauce,
Sweet Bavarian & Dijon Mustards

DELUXE SWEETS

Chef Selected Mini Desserts
Including Miniature Cheesecakes,
Dessert Bars & Freshly Baked Cookies



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Beverage & Bar

PLUS 6% SALES TAX & 20% SERVICE CHARGE

Open Bar

BEER & WINE

Choice of 3 Bottled Beers, 1 Center Square Brewing Draft,
House Wines, and Sodas

FIRST HOUR _____ 15 per guest

EACH ADDITIONAL HOUR _____ 5 per guest

PREMIUM BAR

Includes Premium Brand Liquors, Choice of 3 Bottled Beers,
1 Center Square Brewing Draft, House Wines, Sodas
(Absolut, Tanqueray, Jack Daniels, Jim Beam, Maker's Mark, Jose
Cuervo, Dewar's)

FIRST HOUR _____ 18 per guest

EACH ADDITIONAL HOUR _____ 6 per guest

ULTRA PREMIUM BAR

Includes Ultra-Premium Brand Liquors,
Choice of 4 Bottled Beers, 1 CSB Draft, Premium Wines, Sodas
(Grey Goose, Tito's, Bombay Sapphire, Hendricks, Bacardi,
Knob Creek, Patron Silver, Johnnie Walker Black,
Captain Morgan, Disaronno, Crown Royal)

FIRST HOUR _____ 20 per guest

EACH ADDITIONAL HOUR _____ 8 per guest

SODA BAR

FULL EVENT _____ 4 per guest

CHAMPAGNE

House Champagne (750ml) _____ 30 per bottle

J. Roget (750ml) _____ 39 per bottle

Sparkling Cider (750ml) _____ 18 per bottle

Consumption Bar

CONSUMPTION BAR SERVICE

Available with a Minimum Purchase _____ 300

Bartender & Bar Setup _____ 150

A LA CARTE

SPIRITS

Premium Brands _____ 7 per drink

Ultra-Premium Brands _____ 9 per drink

WINE

Copper Ridge Cabernet Sauvignon, Merlot, Chardonnay,
Riesling, Barefoot Pinot Grigio, Moscato, White Zinfandel
By the Glass _____ 6.5 per drink

BEER

Center Square Draft _____ 5 per drink

Domestic Bottle _____ 5 per drink

Craft & Import Bottles _____ Market Price

SIGNATURE COCKTAIL

MINTY MOSCOW MULE PUNCH _____ 56 per gallon
Vodka, Lime Juice, Ginger Beer, Fresh Mint

BLACKBERRY WHISKEY LEMONADE _____ 56 per gallon
Whiskey, Lemonade, Fresh Blackberries, Soda

BLUSHING BRIDE PUNCH _____ 50 per gallon
White Zinfandel, Strawberries, Simple Syrup, Sprite

CARIBBEAN PEACH PUNCH _____ 54 per gallon
Parrot Bay, Peach Schnapps, Pineapple Juice, Soda

NON ALCOHOLIC

Soda _____ 2 per drink

Bottled Water _____ 2 per bottle

Punch by the Gallon _____ 20 per gallon