



Wedding menu packages starting at only \$24.95
Complete Hot & Cold Delivered Meals as low as \$14.95

Wedding Packages include 1 entrée, Salad, Vegetable, Starch
Beef and Seafood dishes are an added \$\$\$ Cost

Chefs Most Popular Selections ★

Entrees

Chicken Dishes

Rosemary Garlic & Herb Roasted Boneless Chicken with our caramelized poultry gravy ★
BBQ Glazed Chicken with our sweet and savory espresso honey BBQ sauce★
Tuscan Boneless Chicken in our tomato basil cream sauce
Chicken Florentine with our fresh spinach cream sauce: served with rice, or as a pasta dish ★
Pulled Pork or Pulled Chicken BBQ Sandwich or Platter ★
Chicken with Marsala mushroom gravy
Lemon Poppy Seed Chicken
Honey mustard chunky chicken over parsley buttered rice
Chicken Pot Pie Casserole
Chicken Mornay with Roasted Red Peppers and Provolone ★
Chicken Parmesan with Red Italian Gravy \$\$
Southern Style Fried Chicken
Cheesy Baked Chicken Salsa
Mexican Chicken or Beef Taco Bar or Chicken and Cheese Enchiladas

Beef Dishes (Most beef dishes are a market cost upcharge)

BBQ Beef Brisket \$\$
Sliced Black Angus Roast Beef \$\$
Angus Beef Prime Rib Roast with our Rosemary, Garlic and Sea Salted Crust ★ \$\$\$
Beef Stroganoff \$\$\$
Beef Meatball Stroganoff with Egg Noodles or Rice
Steak Dinners: Prime Rib, Ribeye, Filet Mignon \$\$\$

Pork Dishes

Our famous pulled pork BBQ with homemade sweet and savory sauce ★
Also sold by the 5lb bags (Perfect for freezing or easy heat & serve events)
Pork Loin with our cinnamon brown sugar rub, or parmesan honey crusted rub, or our rosemary garlic and sea salt rub.
Served with our caramelized herb seasoned gravy.
Sweet Italian Sausage Peppers and Onions with oregano and EVOO
Honey and Brown Sugar Glazed Spiral Ham in our Cherry Glaze Au Jus ★

Pasta Dishes

Baked 5 Star Layered Cheese Ziti in Red Sauce ★
(Also served with meat sauce or vegetables for \$1.00 more)
Baked Ziti Or Penne in Italian Red Sauce
Penne Pasta with Alfredo Sauce
Penne Pasta with Bolognese Sauce
Penne with EVOO Garlic and Broccoli



Fish Dishes (Market Pricing)

Atlantic Salmon Baked with our Lemon Pepper and Sea Salt Rub \$\$\$

White Fish (Whiting, Cod, Flounder) with Italian Bread Crumb and EVOO \$\$\$

Chilean Sea Bass with Ginger & Lemon Garlic Glaze \$\$\$\$

Soups and Stews *(Can be accompanied by yeast rolls or corn bread)*

Brunswick Stew

Blackjack Northern Bean Beef Chili

Chicken Noodle, Potato, Broccoli and Cheese

Seafood Bisque

Broccoli Cheese Soup

Starches or Heavy Casserole Side Dishes *(One selection included in most of our combo meals)*

Red skin garlic mashed potatoes ★

Green Bean Casserole

Baked 5 Star Mac and Cheese Casserole ★

Broccoli and Cheese Casserole

Brown Sugar Honey Bake Beans

Red Skinned Potato Salad ★

Vegetable Macaroni Salad

Broccoli Cheese and Bacon Cold Salad

Waldorf Apple Salad \$\$\$

Sweet Potato Casserole with Brown Sugar and Marshmallow Topper

Broccoli and Cheese Casserole

Roasted baby red potatoes with basil sea salt & garlic seasoning ★

Baked potatoes with butter and sour cream

Vegetables *(One selection included in most of our combo meals)*

Herb Buttered Corn ★

Green Beans with Thyme infused butter seasoning ★

Parmesan and Olive Oil Glazed Green Bean Snaps ★

Butter Beans with Salt and Pepper

Buttered Mexican Salsa Corn

Vegetable Medley with Sea Salt and Parsley

Whole green beans snaps almandine style

Country Style Peas and Carrots

Roasted Parmesan Peas and Whole Kernel Corn ★

Zucchini Green Bean Snaps & Summer Squash with onions and garlic \$\$

Asparagus with a garlic olive oil white wine reduction and shredded parmesan cheese \$\$

Salads *(One selection included in most of our combo meals)*

Garden Salad with Sun Dried Cranberries, Parmesan Croutons Tomatoes, and 5 Blend Spring Mix ★

Field Green Mix with Fresh Strawberries, Feta Cheese, Toasted Praline Pecans & Raspberry Dressing ★

Mandarin Orange & Sun-Dried Cranberry Salad with Crunchy Noodle Topper

Spinach Salad with Mushrooms Egg & Raspberry Dressing

Greek Salad with peppers, red onions assorted olives, Feta cheese and a Savory Italian dressing

Caesar Salad with Large Parmesan Croutons and Shredded Parmesan Cheese

Calabrese Salad with Balsamic (Appetizer) \$\$\$

Tomato Red Onion and Cucumber Salad with Balsamic and Garlic



Desserts

Chocolate Chunk Brownies ★
Chocolate or Lemon Bunt Cake
Assorted Soft Baked Cookie Platter ★
Cheesecakes bites or Full Size Cakes \$\$
Mini Cream puffs
Banana and vanilla wafer pudding
Chocolate Cake with Chocolate Icing \$\$

Van or Choc Butter Cream Cupcakes (\$2.95 per each 24 min) ★
Carrot Cake with Cream Cheese Icing \$\$
Apple Pie, Pecan Pie, Berry Pie, Pumpkin Pie (Seasonal)
Dessert Finger Food Medley \$\$\$
Assorted Donut Platters
Peach or Apple Cobbler Double \$
Traditional petit fours various types \$\$\$

Large Group (75 or More) Deluxe Boxed Lunches Start at \$14.95

Sandwich, Cold Salad, Chips, Brownie or Cookie

Black Forest Ham, Honey Roasted Turkey, Roast Beef, Salami, Italian Subs,
Chicken Salad, Egg Salad, Vegetarian Wraps, (American, Swiss, Munster or Provolone Cheese)

Sub Rolls, Wheat Bread, Wraps, Gluten Free (Special Order breads and meats upon request)

Beverages Available: Bottled water, canned and bottled drinks

Specialty Stations Pricing for 75 for more

Beverage Stations with Fancy Beverage Urns and Ice water \$2.75 Per Person
Candy bar with old fashion or modern day assorted chocolates and candies. Average Price is 8.00 Per Person
Hot cocoa bar with gourmet marshmallows and whip cream \$3.00
Coffee bars with flavored creamer and condiments \$4.75 Per Person
Hot Cider Bar (Seasonal October, November events) \$4.25 Per Person
Chocolate Fondue Tower: Includes First Bag of Chocolate, Pretzel Sticks, Marshmallows, Strawberries, Graham Crackers, at no charge \$15 Per Person

Other Specialty Menus Available:

Boxed Lunch Menus
Quinceanera Parties
Picnic Packages
Ice Cream Socials
Snow Cone Trailer
Gluten Free Menus

New York Hot Dog Cart Menu
Breakfast Menus
Mexican Taco Bar
Salad and Sandwich Buffet
Gourmet Coffee Trucks
Ice Sculpture and Carvings



Hors' D'oeuvres (*Selection prices vary per person & are subject to change at any time pre-contracted*)

- 3.75 Cheese & cracker platter with kale garnish (Cubed Cheese only with crackers) ★
- 4.00 Pineapple Blossom Fresh Fruit Platter: Pineapples, melons, grapes, strawberries, kiwis
- 4.75 Fresh berries and clover honey platter with parmesan cheese garnish and toasted bread chips ★
- 4.75 Gourmet cheese & cracker platter with kale garnish (Cubed and sliced imports as well as cheese logs)
- 3.75 Fresh crudité platter (Celery, broccoli florets, cauliflower, sweet peppers, grape tomatoes, cucumbers) ★
- 4.50 Barbecue Bourbon Meatballs served warm in our special sweet and savory sauce ★
- 8.50 Shrimp cocktails with cocktail sauce and parsley lemon wedge garnishing
- 4.75 Crostinis with fresh mozzarella cheese, roasted red peppers and fresh basil
- 7.50 Cream cheese and ricotta cheese in filo cups, with black and white fish caviar
- 4.50 Cream cheese and ricotta cheese filo cups with sliced tomato and parseley
- 4.50 Caprese: Tomato, fresh basil and mozzarella cheese
- 5.00 Mozzarella cheese sticks with Roma tomato marinara sauce
- 4.25 Bread bowl with spinach and artichoke dip and sliced assorted crostinis
- 6.50 Meat platter with kielbasa, Asiago and mozzarella garlic chicken sausage, salami, & pepperoni
- 4.00 Petite quiche served warm or room temp ★
- 7.50 Pork BBQ sliders on fresh bread with coleslaw side ★
- 4.50 Ham biscuits on Sweet Rolls ★
- 14.00 Charcuterie Board with fruits, cured meats, cheeses and nuts (Prices may vary) ★
- 6.00 Individual Charcuterie cups with fruit, Italian meats, cheese, vegetables and kale garnish
- 6.00 Chicken and waffle skewered mini sandwiches with warm maple syrup
- 5.50 Baby portabella mushroom caps stuffed with our feta, merlot mushroom filling ★
- 6.00 Fresh guacamole and salsa with queso chips and sour cream & chive garnish
- 15.00 Maryland crab dip. Loads of crab lump & backfin with our creamy old bay and cream cheese and cheddar blend.
- 18.00 Mini Maryland blue claw crab cakes with our corn fritter, celery and old bay seasoned bread crumb
- 5.00 Chicken nuggets with assorted dips
- 3.50 Ziti noodles with a rose sauce, ricotta and parmesan cheese as an accompaniment ★
- 14.00 Italian anti-pasta platter: fresh mozzarella, sliced tomatoes, capocollo, prosciutto, calabrese salame, provolone, Pepperoncini, kalamata and black olives, fresh basil, served with Italian bread and begets ★
- 10.00 Anti-pasta kabobs with fresh mozzarella balls, marinated artichoke hearts, roasted peppers, and kalamata olives
- 8.50 Breaded chicken breast tenderloins with our BBQ, Ranch and Honey Mustard Dipping Sauces★
- 6.75 Italian meatball, parmesan and fresh basil
- 14.75 Smoked Lox and Capers with Cream cheese and Crostinis

Special request items can sometimes be accommodated.

*Prices can vary, can change without notice & are subject to change prior to contracting.
All Pricing based on 75 or more guests...Some selections are charged extra \$\$\$
Prices do not include taxes, delivery charges, staffing, or gratuity.*

Please contact us directly at wecaterlynychburg@gmail.com for exact price quotes & availability