

Cold Lunch Menu

40 person minimum

Gourmet Green Salad Choices (Choose 1)

-29 Caesar Salad-Romaine-Shaved Parm-Roasted Red Peppers- Croutons- Creamy Caesar Dressing (GF)

-Harvest Salad- Mixed Greens-Cheddar or Blue Cheese-Candied Walnuts-Dried Cranberries-Apples (GF)

-Apple Pear Spinach -Baby spinach, diced apples, julienned pears, crumbled goat cheese,dried cranberries, pumpkin seeds, salted cashews. Lemon Agave Poppy Dressing(GF)

Israeli Chopped Salad-Mixed greens, fresh mint, fresh parsley, topped with olive oil, garlic herb lemon tossed chopped cucumber, red, yellow, orange bell peppers, red onion, feta cheese crumbles. Lemon Juice Olive Oil Herb Blend Dressing

Wraps/Sandwich Trays (Choose 3 Flavors)

-Turkey Cranberry Havarti Wrap

-Applejack Turkey Wrap

-Blackened Shaved Turkey Cheddar Sandwich

-Bourbon BBQ Grilled Chicken Wrap

-Nutty Chicken Salad Mini Croissant

-Roast Beef Cheddar Horsey Sandwich

-Hawaiian Ham Wrap

-Country Ham Apple Sandwich

-Veggie Caprese Wrap

-Lemon Tahini Tofu Vegan Wrap

-Carrot Ginger Avo Mushroom Vegan Wrap

-Sweet Maui Kettle Potato Chips included (GF)

Side Salads (Choose 2)

Dijon Garden Pasta Salad

Bacon Ranch Parm Pasta Salad

Italian Bruschetta Pasta Salad

Macaroni Salad

Egg Potato Salad

Sour Cream Dill Red Potato Salad (GF)

German Potato Salad with Bacon

Crunchy Vegan Slaw (GF)

Pineapple Coleslaw (GF)

Broccoli Cheddar Bacon Salad (GF)

Desserts (Choose 2) (Optional)

Brownies

Assorted Muffins

Chocolate Chunk Cookies

Oatmeal Raisin Cranberry Cookies

Apple Caramel Snickerdoodles

Lemon Blueberry Cookies

Peanut Butter Cup Cookies

Brownies

Blondies

Black Bottom Cupcakes

Espresso Cannolis (additional \$1 per person on dessert option price)

Fresh Cut Fruit Bowl (pineapple, watermelon, canteloupe, strawberries, blueberries, blackberry garnish) additional \$1 per person on dessert option price or \$4 pp for ala carte price without dessert)

Lunch Only price per person without dessert: \$14.95 plus tax

Dessert option additional \$3.00 per person upcharges apply as listed

Paper Products \$1.00 per person (optional)

Serving Utensils \$1.00 each as needed

Local Delivery/Drop Off: \$25.00

Local Delivery/Setup \$45

Seasonal Hot Buffet

50 Person minimum

Seasonal Green Salad-choice of one (dressings on side) add a second salad for \$3 more per person

-Harvest Salad – Mixed Greens-cheddar or blue cheese- candied walnuts-dried cranberries-apples(gf)

-29 Caesar Salad-Romaine-Shaved Parm-Roasted Red Peppers- Croutons- Creamy Caesar Dressing (GF)

-Apple Pear Spinach -Baby spinach, diced apples, julienned pears, crumbled goat cheese,dried cranberries, pumpkin seeds, salted cashews. Lemon Agave Poppy Dressing(GF)

-French Country Salad - Red leaf lettuce, baby spinach, watercress, garlic seared haricot vert crisp green beans, bacon crumbles, shiitake mushrooms, red onion, Chevre goat cheese crumbles, toasted almonds-Dijon Maple Vinaigrette

-Israeli Chopped Salad-Mixed greens, fresh mint, fresh parsley, topped with olive oil, garlic herb lemon tossed chopped cucumber, red, yellow, orange bell peppers, red onion, feta cheese crumbles. Lemon Juice Olive Oil Herb Blend

-Add Sliced Blackened Grilled Chicken on the side to top salads with -\$3 more per person

Choice of two hot entrees:

A third hot entree may be added for \$5 more per person

-Meyer Lemon Grilled Chicken

-Brown Sugar Blackened Maple Dijon Glazed Chicken Breast

-Grilled Bruschetta Marinara Chicken

-Bourbon Apple BBQ Grilled Chicken

-Teriyaki Sliced Flank Steak

-Sliced Smoked Beef Brisket with sides of Jack Daniels BBQ and Horsey Sauce

-London Broil with Roasted Wild Mushroom Demi

-Roasted Tomato Shrimp Scampi (\$3 extra per person)

-Balsamic Roasted Salmon (\$3 extra per person)

-Lemon Roasted Veggie Cavatelli Pasta Toss

-Baked Rigatoni with Marinara and Mozzarella

Choose Two Sides:

-Yukon Smashed Potatoes

-Garlic Red Skin Mashed Potatoes

-Bourbon Mashed Sweet Potatoes

-Parsley Butter Red Boiled Potatoes

-Yellow Rice and Peas

-Wild Rice with Cranberries

-Roasted Fall Veggies

-Dill Roasted Carrots

-Garlic Seared Haricot Vert Green Beans

-Roasted Brussels with Bacon Lardons and Toasted Almonds

Desserts (Choose 2) (Optional)

Brownies

Assorted Muffins

Chocolate Chunk Cookies

Oatmeal Raisin Cranberry Cookies

Apple Caramel Snickerdoodles

Lemon Blueberry Cookies

Peanut Butter Cup Cookies

Brownies

Blondies

Black Bottom Cupcakes

Fresh Cut Fruit Bowl (pineapple, watermelon, canteloupe, strawberries, blueberries, blackberry garnish) additional \$1 per person on dessert option price or \$4 pp for ala carte price without dessert)

Lunch Only price per person without dessert: \$22.95 pp plus tax

Dessert option additional \$3.00 per person upcharges apply as listed

Upscale Paper Products \$1.50 per person

Serving Utensils \$1.00 each as needed, Chafing Dishes \$15 each

Local Delivery/Drop Off: \$50.00

Local Delivery/Setup \$75

The Dutchman

50 Person minimum

Your choice of:

Maple Bacon Harvest Salad- Mixed Greens-Cheddar Cheese-Maple Bacon crumbles-Candied Walnuts-Dried Cranberries-Apples-Citrus Dressing

Lettuce with Bacon Dressing- Romaine hearts chopped and topped with hard cooked egg, red onion and crumbled bacon. Served with a side of Hot Bacon Dressing

Garden Abound (GF/Vegan)-Mixed greens, heirloom grape tomatoes, English cucumber, broccoli, cauliflower, mushrooms, carrots, snow peas, radishes, bell peppers.

Ranch Dressing and Italian Dressing

Choice of 2 Entrees:

Choose an additional entrée for \$5 extra per person)

Roast Chicken Breast with Pan Gravy

Chicken Pot Pie with Pie Crust Crumbles on the Side

Grilled Chicken Breast with Meyer Lemon Chicken Sauce

Sliced Roast Beef in Caramelized Onion Demi Gravy

Mini Sweet Ketchup Topped Meatloaves

Frikadellen – German Meat cakes with Pan Gravy

Roast Pork with Gravy

Roast Pork and Sauerkraut

Sliced Ham with Pineapple or Brown Sugar Apple Topping

Apricot Dijon Baked Sliced Ham

Lemon Browned Butter Parsley Cod Loin (\$2 extra per person)

Choice of 3 Sides

(add an additional side for \$2 per person)

Homestyle Mashed Potatoes

Parsley Buttered Boiled Red Potatoes

PA Dutch Potato Filling

PA Dutch Bread Filling

Halushki – Buttered Cabbage and Noodles

Roasted Brown Sugar Carrots

Bacon Steamed String Beans

Green and Wax Bean Duo

Green Bean Casserole

Baked Buttered Corn

Buttered Peas and Carrots

Desserts - Choice of 2 (optional)

Shoofly Pie

Mini Peanut Butter Whoopie Pies

Chocolate Chunk Cookies

Snickerdoodle Cookies

Apple Dumpling Slab Pie

Molasses Cupcakes

Black Bottom Cupcakes

Lunch Only price per person without dessert: \$18.95 plus tax

Dessert option additional \$3.00 per person upcharges apply as listed

Paper Products \$1.00 per person (optional)

Serving Utensils \$1.00 each as needed, Chafing dishes \$15 each

Local Delivery/Drop Off: \$50.00

Local Delivery/Setup \$75

Just Dessert

Feeds up to 50 people

- 4 Dozen Mini Chocolate Chunk Cookies
- 3 Dozen Mini Snickerdoodle Cookies
- 3 Dozen Mini Peanut Butter Cup Cookies
- 4 Dozen Brownie Bites
- 3 Dozen Black Bottom Cupcakes
- 4 Dozen Assorted Kiffles
- 3 Dozen Mini Cheesecakes
- 3 Dozen Cream Puffs
- 3 Dozen Mini Cannoli's
- Mini Bottles of Water
- 4 Airpots of Coffee
- 1 Airpot Decaf Coffee
- 1 Airpot Hot Cocoa
- 1 Airpot Hot Water

Tea Bags, Cream, Sugar, Stevia, Stirrers

Disposable Dessert Plates

Disposable Hot Cups

Serving Utensils

\$750 plus tax. Additional people over 50, \$15 more per person + tax

Local Delivery and Drop off \$25

Local Delivery and Setup \$50

Beverages:

Choose two-\$4 per person

choose three \$5 per person

Offered in dispensers displayed:

-Lemon Iced Tea –Sweetened

-Peach Iced Tea

-Sweetened Mint Iced Tea

Sparkling Apple Ginger Cider

-Blueberry Lemonade

-Sparkling Raspberry Pineapple Cooler

-Apple Lemon Spring Water

-Assorted Sodas -Cans of Coke, Diet & Sprite

-Sparkling Water

Optional Service Fee for All Packages

-Full Service-\$600 flat fee (based on availability)

Two staff onsite for setup of all catering related items that we bring. Maintenance of buffet and our beverage area, Chafing dishes, packaging for all leftovers, cleanup and light bussing. Garbage tied up and placed in your bins. Does not include clothing or setting tables, bussing or handling of any China or glassware that is not disposable.

Approximate time including setup and tear down is 4-5 hours.

We would be happy to customize a menu or take special requests such as a family recipe or their favorite dish that honors your loved one.

Please inquire and we will be happy to work with you to make it happen if possible.