

SIMPLY FROM SCRATCH 717-299-1202  
SIMPLYFROMSCRATCH@COMCAST.NET

## **SIMPLY FROM SCRATCH WEDDING PACKAGE**

### **Hors d'oeuvres (CHOOSE 2)**

**Fresh Fruit Display** A fresh variety of melons, pineapple and berries; offered with a Raspberry-Mallow Dip

**Crudites Display**...Fresh vegetables served with a Fresh Herb Dip

**Roasted Vegetable Display**...A favorite! Seasonal vegetables tossed in Olive Oil and seasonings, then grilled and served at room temperature with dip

**Southwest Chicken Dip**...Extra-sharp Cheddar cheese, hot suace, and onions blended with pulled chicken breast and cream cream; offered with bread rounds for dipping

**Meatballs**...Choice of ONE: Four Cheese Vodka, Bavarian (beer, brown sugar & chili sauce), Swedish (sweet & savory brown sauce with mushrooms), or Bourbon.

**Sausage Medallions**...A nice switch from the standard cocktail meatball!  
Choice of ONE: Sweet & Sour, Bavarian, Sundried Tomato or Bourbon.

**Assorted Cheese Truffles**...Offered on a salty Pretzel Stick; an assortment of Bleu Cheese & Walnut with Chipotle Sauce, Port Wine & Fresh Herb and Double Cheddar & Bacon

**Lancaster County Cheese Board Display**...A variety of local cheeses including Swiss, Cheddar, Munster & Havarti offered with crackers, cheese puffs, pickles, olives, soft pretzels, nuts, mustard, chutney, thinly sliced meats, dried fruits and MORE! Our most requested option!

**Sliders: Choice of one: All American (Cheeseburger with our Chef's special sauce), Bombay (Turkey Burger with Garlic Curry Mayo) OR Pulled Pork topped with a dill pickle slice.**

**Chicken Skewers: Choice of one: Sesame Chicken, Buffalo Chicken with Bleu Cheese, BBQ, Bourbon, Teriyaki, OR Italian**

**Bacon Wrapped BBQ Smokies**

**Mini Crab Cakes...Maryland Jumbo lump crab meat, seasoned to perfection, rolled into a bite size favorite!**

**Fried Potato Tumblers topped with shaved parmesan cheese with a crispy brown outside coating.**

**Old Fashioned Cheddar Mac & Cheese served with toasted bread crumbs and bacon as a self serve bar.**

## **Soup Or Salad (CHOOSE 1)**

**Soup Choices...Served at the tables following introductions  
or can be served on the buffet.**

**Tomato Bisque  
Cream of Potato  
Beef Vegetable  
Chicken Corn  
Black Bean**

**Mixed Green Salad...Seasonal Greens topped with shredded red cabbage,  
shredded carrots, cucumbers, peppers, black olives, tomatoes,  
sliced red onions and croutons, choice of dressing**

**Fawn's Hand Tossed Caesar Salad...Chopped romaine  
with shredded parmesan cheese,  
house made croutons and Kalamata olives tossed in Caesar dressing**

**Spring Seasonal salad...Baby Greens, Romaine lettuce, feta cheese, candied  
pecans, sliced strawberries dressed in a poppyseed dressing.**

**Summer Seasonal Salad...Baby Greens, Romaine lettuce, burrata cheese, fresh  
peaches, cherry tomatoes,  
in an olive oil and vinegar or peach balsamic vinaigrette dressing.**

**Autumn Arugula and Baby Greens with Candied Walnuts, Pumpkin seeds,  
crumbled feta, dried cranberries.  
sliced apples served with an apple vinaigrette dressing**

**Seasonal Caprese Salad...Chopped Romaine with fresh heirloom baby  
tomatoes, fresh mozzarella balls, topped with basil  
and tossed in a light olive oil vinaigrette**

**Southwest Chopped Salad...chopped lettuce with fresh summer sweet corn,  
black beans, red peppers, and queso fresco.**

## Side Selections (CHOOSE 2)

Chef's Choice Vegetable Blend...A colorful blend of the freshest, locally available produce at the time of your reception

Haricot Green Beans with Crimini Mushrooms or Slivered Almonds

Mediterranean Green Bean Blend a blend of Green and Yellow Beans with Red Peppers and Carrots

Malibu Veggie Blend...Yellow and Orange Carrots, Broccoli and Cauliflower

Boston Style Broccoli...Tossed with Olive Oil, Roasted Garlic, Bread Crumbs, Parmesan and Roasted Peppers

Glazed Carrots, such a simple side but oh so perfect! A Favorite!

Zucchini & Tomato Casserole...layers of sliced Zucchini topped with Tomatoes and finished with Bread Crumbs

Seasoned Yukon Gold Mashed Potatoes

Red Skin Mashed Potatoes

Baked Potato...Split with Sour Cream and Butter

Roasted Redskin Potatoes

Scalloped Potatoes, a classic layered potato baked with a cream sauce and browned to perfection

Parsley Potatoes...roasted whole petite potatoes in red, purple and white topped with olive oil and parsley flakes.

Lyssa's House Made Macaroni & Cheese...twist noodles smothered in a rich and decadent cheese sauce.

**Entrees: (CHOICE OF 2)**

**Chicken Cordon Blue...Moist Chicken Breast stuffed with Ham and Swiss Cheese topped with bread crumbs**

**Chicken with Cheese Tortellini in Vodka Sauce...Chunks of Chicken with cheese tortellini and penne pasta in Vodka Sauce**

**Garlic Parmesan Smothered Chicken Breast...Boneless Chicken Breast grilled to perfection and served in a rich garlic parmesan white sauce.**

**Stuffed Shells...Pasta shells filled with ricotta cheese and parmesan smothered in marinara or vodka sauce**

**BBQ Smothered Chicken Breast...Grilled Chicken smothered in a rich tomato based sauce.**

**Sun Dried Tomato Marinated Chicken Breast...grilled chicken breast marinated in sun dried tomatoes, grilled and served in a sweet sauce**

**Stuffed Mascapone & Sun Dried Tomato Striped Ravioli...tender semolina pasta stuffed with mascarpone cheese and sun dried tomatoes**

**Stuffed Chicken Breast...boneless chicken breast stuffed with either bread stuffing or spinach and mozzarella cheese.**

**Chicken Marsala...Tender boneless Breast of chicken sauteed in a Marsala wine sauce with sliced Mushrooms.**

**Shredded Beef Brisket...tender pulled brisket served in an au jus with BBQ, horseradish and small brioche buns.**

**Herb Crusted Sirloin Steak Medallion...a generous 6 oz. petite sirloin steak. Prepared with a flavorful herb crust, grilled to perfection. Pairs very well with any chicken dish. Served with steak butter or a demi glace with sauteed mushrooms or onions.**

**Grilled Vegetable Ravioli...Oval Shaped Pasta filled with a medley of finely chopped grilled vegetables whole milk mozzarella, Pecorino romano, Parmesan, Monterey Jack, Served either in marinara or with vodka sauce.**

**Squid Ink Ravioli Filled with Lobster & Cheese...served in an herb butter Sauce or in our house made vodka sauce.**

## Dessert Package

Your choice of either a small cutting cake OR a 2 Tier Wedding Cake.  
Bottom Tier is sliced and served on the Dessert Buffet

Cake Flavors...Bridal White • Carrot • Chocolate • Chocolate Mocha Chip  
• Fudge Marble • Lemon • Pumpkin Spice • Raspberry Swirl • Red Velvet •  
Spice • Strawberry • Yellow

### Frostings:

Buttercream • Chocolate • Peanut Butter •

### Cake Fillings

Raspberry Buttercream • Buttercream (standard) •  
Chocolate Chip Cream Cheese • Cinnamon Crème • Cream Cheese •  
Peanut Butter • Raspberry Fruit Puree • Strawberry Fruit Puree •

### Dessert Buffet to include:

Your choice of 3 individual desserts for your guests... \*Cupcakes  
(choice of flavors above) \*sheet cakes, \*cream puffs, \*cannolis,  
\*mini cheesecakes topped with fruit, \*mini cookies, \*brownies,  
\*pecan or cherry tarts, \*dessert shooters in choice of flavors, & \*mini pies,

## LIQUID CATERING PACKAGE

Pre Ceremony Beverage for your guests  
(Seasonal infused Water, Apple Cider or Warm Apple Cider)

Water Served Tableside

Coffee service

Choice of 2 non-alcoholic beverages  
(Iced Tea, Lemonade, Infused Water, Apple Cider, Meadow Tea)

Bartending Services Include:

2 complete bar setups, 2 RAMP certified bartenders (varies based on guest count)  
\$2 million liquor liability insurance coverage,  
5 hours of open bar service, all mixers & garnishes, ice, beverage cups and cocktail napkins.

Additional Items Included...

Choice of Dinnerware (Ivory with Gold trim or White with Platinum Trim, Black Stoneware, White Whirl, or White Simplicity), upgraded flatware, water goblets (vintage glassware available with china selection, additional charge with faux china) champagne flutes, and stainless steel chafing dishes (if applicable).

Service for the evening (5 hours of service from the start of cocktail hour)  
Complete linen package...your choice of selections  
from Special Occasions and Queen Street Linens Lancaster.

\$87.95 per person \* Plated Meal Service

\$300.00 delivery charge

In House China Options (Ivory with Gold Trim or White Branches) deduct \$2.00 per person

Substitute for faux china...deduct \$6.95 per person

Buffet Service...deduct \$2.00 per person