

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

SIMPLY EVERYTHING WEDDING PACKAGE

Hors d'oeuvres (CHOOSE 5)

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!

Crostini Bar...a selection of crisp toasts with an array of toppings...pulse mélange (vegan spread), hummus, pesto, & bruschetta

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

Cranberry Gorgonzola Tart...blend of gorgonzola and cranberries with a touch of walnuts in a flaky pastry cup. Perfect for Fall!

Fresh Steamed Shrimp...a decadent wedding offering...served in a huge mound with lemon and lime wedges.

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 in a martini or shooter glass.

Bacon Wrapped Scallops
Bacon Wrapped Chicken Bites
Bacon Wrapped Shrimp

Fried Vegetable Spring Roll or Buffalo Chicken Egg Roll

Mashed Potato Bar...served with all the options, your guests won't stop raving about how fun!

Empanadas...Authentic hand rolled 2 bite empanadas, filled with a wide array of options. (List of flavors available, including Vegan options)

Mini Philly Cheesesteaks or Mini Maine Lobster Rolls

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 3)

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) Served as a Duo plate Entree

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

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

Beef Short Rib in a dark onion sauce with hints of thyme, rosemary and a beautiful rich beef stock. Wonderful with Yukon gold mashed potatoes.

Herb Crusted Sirloin Steak Medallion...a generous 4 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.

Beef Wellington...a Sirloin steak medallion wrapped in crisp and flaky puff pastry, served with a red wine infused mushroom sauce.

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

Steak Oscar...Grilled, center cut tenderloin steak topped with buttery jumbo lump crabmeat, and a bernaise sauce.

Beef Tenderloin... Petite tenderloin filets topped with a rich sauce of crimini mushrooms and a savory demi glace

Beef or Turkey Carving Station...the most fantastic cut of meat we can find! Tender melt in your mouth beef hand carved and served to your guests with a house made horseradish relish OR a tender honey roasted free range turkey breast thinly sliced and served to your guests with a cranberry orange compote as a side.

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 OR a 3 tier Wedding Cake

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,

An Additional Dessert Bar...your choice of:
A Chocolate Fountain with Dipping Selections

An Ice Cream Bar with 2 flavors and your choice of a vast array of toppings

A Donut Wall complete with your choice of flavors

The Best Of Lancaster County Bar...your choice of 5 selections from our curated
list of Lancaster Counties favorites!

A Late Night Snack Bar...your choice of:

Soft Pretzel Wall with nuggets, cheese and mustards

Chicken Tenders, fried to perfection served with honey mustard, ketchup and
BBQ

LIQUID CATERING PACKAGE

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

Water Served Tableside
Coffee service with flavored creamer and syrups included.

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.

Passed Wine, Beer, or Signature Drinks during cocktail hour
Alcohol delivery service included...you simply place your order and we include
delivery to the venue.

Signature drink selections included.

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.

\$144.95 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