

WEDDING PLATED



White China salad & entrée plates, silverware (salad fork, entrée fork & knife), linen napkins, white china cocktail plates, fork & black cocktail napkins. 6-inch, white eco-choice disposable plates & black plastic forks for dessert/cake.

One hour of hors d'oeuvres: Includes first 10 items on the hors d'oeuvres menu

Glass water goblets filled before dinner, self-serve water & iced tea station. White china coffee cups & self-serve coffee station available once dinner is served.

Served plated meals: choose 2 entrées, plus a vegetarian option for your guests to choose from; choose two sides and a salad (these sides and salads will be the same for every guest).

Salad is pre-served before dinner, with wood fired rosemary flatbread & butter at each table.

Choose one: Mixed green salad station with red wine vinaigrette *or* Caesar salad station

**Tax and 20% gratuity additional*

GRILLED STEAKS

(all steaks are cooked to medium):

Ribeye (10 oz)
Strip (9 oz)
Filet (7 oz)
Tri-tip
Flank

AVAILABLE STEAK SAUCES

rosemary port demi, mushroom cream, whiskey mustard pan sauce, charred green onion butter

GRILLED PORK

Bone-in chop
Tenderloin

AVAILABLE PORK SAUCES

roasted garlic chimichurri, workshop slop bbq sauce, 'bama white bbq sauce, marsala, whiskey mustard pan sauce

POULTRY

Grilled Dry Rub Chicken Breast – served with workshop slop bbq sauce or ‘bama white bbq

Grilled Limoncello Chicken Breast – served with a poached garlic, sun dried tomato & caper ragout

Grilled Roasted Garlic Chicken Breast – served with goat cheese & roasted tomato

Grilled Citrus Criollo Chicken Breast – served with mojo sauce

Pan Fried Chicken Parmesan – red sauce, fresh mozzarella & basil

SEAFOOD

Barbecued Salmon – brown sugar & chili rubbed, roasted over charcoal

Jumbo Lump Crab Cakes – served with a Louisiana remoulade

Jumbo Cajun BBQ Shrimp – served with a spicy beer & butter broth

VEGETARIAN

Pappardelle & Mushrooms – served in a garlicky olive oil sauce with feta

Pappardelle San Marzano – served in a tomato sauce with fresh basil

Grilled Barbecued Tofu – brown sugar & chili rubbed

Jambalaya – rice, chorizo seasoned seitan, mushrooms, cumin demi-glacé

SIDES

Crispy Fried Red Potatoes – tossed in garlic & rosemary

Creamy Mashed Potatoes

Potatoes Gratin

Smoked Baked Potato – sour cream & butter

Grilled Seasonal Vegetables

Pan Fried Brussels Sprouts – lemon zest

Snyder’s Farm Corn on the Cob – mid July to October (approximately)

Succotash – corn & lima bean

Steamed Broccoli – garlic & smoked salt

Fried Rice

Dirty Rice

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