



Blooming Glen

~ PORK & CATERING ~

-Wedding Package-

Dinner Menu Includes

2 Entrees | 3 Sides Dishes | Tossed or Caesar Salad | Bakery Rolls | Condiments

Beverage Station

Raspberry Lemonade or Lemonade | Sweetened Iced Tea | Fruit Infused Water
Coffee | Decaf | Hot Water | Assorted Gourmet Teas | Creams

Staffed Service

Up to four hours of service included | Additional time may be added as needed
Tables for buffet + beverage stations as needed | Linens included
Disposable upscale dinner and cake plates | Displayed on buffet
Upscale disposable utensils + napkins | Displayed on buffet
Water Pitchers provided to guest tables + maintained
Cutting + plating of your wedding cake | *Cake not included
Staffing to maintain buffet + drink stations | Buss tables

Client Responsibilities

All rentals of Tents | Tables | Chairs | Linens
Setup of all Rentals | Decorations | Floral
Bar Necessities | Ice | Cups | Mixers | Alcohol | Bartenders
Supply sufficient trash receptacles and removal

Requirements

Buffet tables must be under cover.
A 20x20 adjacent "kitchen" tent or space | [4] 8' work tables

Pricing 2020

\$38.95 per guest | Minimum of 100 people
Additional staffing and/or service time may be required
+ 19% event charge + 10% gratuity + 6% sales tax
Additional Entrée - \$3.50 per Guest
Additional Side Dish - \$1.95 per Guest

-Dinner Menu-

Choice 2 Entrees:

Chicken | Turkey

Stuffed Chicken Breast | Herb Bread Stuffing
Oven Roasted Chicken Breast | Light Lime Sauce | Fresh Mango Salsa
Boneless Chicken Breast | Seasoned Rice | Cream Sauce
Chicken Marsala | Mushrooms
Crispy Oven Fried Chicken
Chicken Cordon Bleu | Our Own Smoked Ham | Hollandaise Sauce | Swiss
Chicken Monte | Boneless Chicken Breast | Sautéed Vegetables | Slightly Spicy Creamed Pub Sauce
Chicken Dijon Rosemary | Boneless Chicken Breast | Fresh Rosemary | Dijon Mustard
Boneless Barbecued Chicken Breasts
Roasted Turkey Breast | Homemade Gravy

Pork

Whole Roasted Pig | Carved On-Site | BBQ Sauce | Pork Gravy
(Second Entrée to be Chicken or Pasta if Choosing Pig Roast)
Sausage Stuffed Pork Tenderloins Wrapped in Bacon
Honey Glazed Spiral Sliced Ham | Champagne Mustard
Boneless Loin of Pork Stuffed with Herb Bread Stuffing
Homemade Smoked Kielbasa | Sauerkraut
Pork Tenderloin Diane | Savory Dijon Sauce
Pulled Pork Barbeque
Barbeque Pork Ribs
Sausage | Peppers | Onions
Sliced Boneless Pork Loin | Homemade Gravy
Gingered Pork Tenderloin and Asparagus

Beef | Seafood

*Slow Roasted Prime Rib of Beef | Au Jus | Horseradish \$
*Steamship Round of Beef | Creamy Horseradish Sauce \$
*Peppercorn Encrusted Beef Tenderloin | Gravy | Creamy Horseradish Sauce \$
Seasoned | Sliced Top Round of Roast Beef | Gravy
Texas Style Beef Brisket
Homemade Italian Meatballs | Marinara Sauce
Balsamic Marinated London Broil | Horseradish Sauce
Jumbo Lump Crab Cakes | Zesty Remoulade Sauce

Pasta

Italian Sausage Lasagna
Baked Ziti | Three Cheeses
Baked Cheese Ravioli Parmesan
Vegetable Pasta Bake | Alfredo Sauce
Stuffed Shells Parmesan

* These Items are Best Displayed on a Carving Board, and Sliced On-Site \$

Salad Options

Fresh Tossed or Caesar Salad Included with Dinner | Displayed on Main Buffet

Choice of 2 Dressings

Buttermilk Ranch | French | Balsamic Vinaigrette | Caesar | Thousand Island
Creamy Italian | Zesty Italian | Raspberry Vinaigrette | Honey Mustard

Choice of Three Side Dishes

Oven Roasted Red Skin Potatoes
Real Mashed Potatoes | Butter | Milk
Mashed Potatoes | Brie | Basil
Garlic Red Skin Mashed Potatoes
Creamy Scalloped Potatoes
Baked Beans | Homemade Bacon
Slightly Sweetened Ginger Carrots
Sausage Stuffing with Herbs
Buttered Yellow Corn
Creamy Green Bean Casserole
Fresh Green Beans | Garlic Butter Sauce
Oven Roasted & Marinated Seasoned Vegetables
Garden Blend Long Grain + Wild Rice
Homemade Macaroni & Cheese
Broccoli + Cauliflower Cheese Bake
Seasoned Barrel Sauerkraut
Red Skin Potato Salad
Broccoli Raisin Salad
Fresh Tomato | Mozzarella | Basil Salad [in season]
Green Bean Salad | Purple Onion | Balsamic Vinaigrette Dressing
Cucumber Salad | Vinaigrette Dressing
Wild Rice + Corn Salad
Elbow Macaroni Salad
Pasta Parmesan Salad | Tortellini
Black Bean + Corn Salad
Creamy Cole Slaw
Grandma's 5-Bean Salad

Upgrades Available

Stationed Appetizers

Service is for 1 hour prior to Dinner

Charcuterie Display with Gourmet Dips
Assorted Cheeses | Our Own Smoked Meats | Assorted Crackers
Fresh Vegetables | Ranch Dip | Hummus
Sliced Fruit | Cream Cheese Dip or Cocktail Meatballs

Displayed on Decorated Table | Linens | Plates | Cutlery | Napkins
\$9.95 per Guest + \$250.00 Extra Hour of Service

Butlered + Stationed Hors d'oeuvres

Service is for 1 hour prior to Dinner

Choice of 4 Selections

Charcuterie Display | Vegetables + Hummus + Ranch | Fresh Fruit + Dip | Jumbo Shrimp (\$)
Cocktail Meatballs | Sausage Stuffed Mushrooms | Chicken Fingers | Crab Cakes | *Franks in Blanks
*Mini Quiche | *Garlic Potato Bites | *Mini Cheeseburgers | *Deep Dish Pizzas
Scallops in Bacon | *Beef Wellingtons | *Asparagus + Asiago Phyllo | Pork Pot Stickers
*Chicken Quesadilla | *Spanakopita | *Black Bean Spring Roll | *Chicken Cordon Bleu
*Flaky Reuben Bites | *Baked Brie + Raspberry | Buffalo Chicken Dip | Corn Crack Dip

*Requires Oven Accessibility & Use

Displayed on Decorated Table or Butlered | Linens | Plates | Cutlery | Napkins

12.95 per Guest + \$250.00 Extra Hour of Service

Plated Salad Service | Flatware + Glassware

Choose one of the following salads to be plated & served prior to your dinner service.

Garden Salad with Mixed Greens | Italian dressing | Homemade Croutons
Caesar Salad | Parmesan | Homemade croutons
Fresh Spinach Salad | Strawberries | Pecans | Raspberry Vinaigrette
Spring Mix | Romaine | Crumbled Feta | Craisins | Almonds | Balsamic Vinaigrette

Rolls + Butter Displayed on Guest Tables

Guest Tables Set With
Stainless Flatware | Linen Napkin | Salt + Pepper Shakers
Water Goblets | Champagne Flutes

\$18.00 per Guest
All Rentals Included

***Ask about our Dessert Stations Menu!