



Wedding Packages

Allow us to take the stress out of your special day! Whether your ideal reception is an opulent seated dinner, unique and elegant buffet, or a more casual lunch, dessert or cocktail-style affair, we can provide a catering experience to ensure that your vision is reflected.

Our team of masterful chefs, craft mixologists and personable waitstaff will work in concert to ensure that the catering for your Wedding is impeccably planned and flawlessly executed. We are looking forward to serving you!

contact:

Dakota Ridinger

Director, Catering & Events

dakota@tfbcatering.com

tfbcatering.com

Our Company



TFB Catering is the full-service catering arm of the *TFB Hospitality* group. Based in Downtown Lancaster and Lititz, PA, we offer a wide range of food & beverage services for events and occasions of all shapes and sizes, with a focus on weddings & special events, corporate functions, and private social engagements. Whether we're hosting your event at one of our properties or we are taking our show on the road, we operate with one goal in mind: *to provide a unique eating and drinking experience that your guests will savor.*

Our Team



Dakota Ridinger
Director of Catering & Events



Rafe Hottenstein
Executive Chef



Ben Schober
Operations Manager



Julia Galway
Catering Coordinator

Learn more at tfbcatering.com/about.



Wedding Packages

- **TWO** entrée selections from the listed choices; a salad course; a vegetable & a starch; and house made focaccia.
- Additional entrée selections are +\$5 / per person. All entrée selections below are available served or on a buffet, unless marked ** indicating not available on buffet
- Water & unsweetened iced tea are available, and a coffee station with dessert course.
- A vegetarian / vegan option is always available (see page #8 for options)
- Option for TFB Catering staff to serve or refresh a station for your dessert (if provided by a commercial bakery)

Something Old Package

\$55 per person

Cocktail Hour:

Choice of **THREE**
Hors D'oeuvres
(see page #5 for options)

Salad Course:

Choice of Served Salad
(see page #7 for options)

Entrée Course: Choice of **TWO** Entrées:

Chicken Entrées:

Primavera: 8-oz Skin-off
Breast stuffed w/ Roasted
Zucchini, Squash, Tomato,
Garlic & Oil w/ a Lemon
Cream Sauce

Lemon Pepper: 2x 4-oz
Skin-off Breasts seasoned,
lightly seared & w/ a
Reduced Red Wine Sauce

Seafood Entrées:

Salmon roasted w/ Lemon
Herb Butter or Hollandaise

Cod roasted w/ Lemon Herb
Butter or Hollandaise

Flounder roasted w/ Lemon
Herb Butter or Hollandaise

Meat Entrées:

Pork Chop w/ Apple Pear Chutney

Braised Short Ribs w/ Red Wine Bordelaise

Top Round Roast w/ Savory Gravy

Something New Package

\$65 per person

Cocktail Hour:

Choice of **THREE** Hors
D'oeuvres & **ONE** station
(see pages #5 & #6 for options)

Salad Course:

Choice of Served Salad
(see page #7 for options)

Entrée Course: Choice of **TWO** Entrées:

Chicken Entrées:

Bleu: 8-oz Skin-on Breast w/
Smoked Ham, Provolone & a
Cream Sauce

Caprese: 8-oz Skin-on Breast
w/ Tomato, Basil, Mozzarella
& Balsamic Cream Sauce

Divan: Sliced Chicken Breast
w/ Broccoli, Alfredo &
Breadcrumbs

Asiago: Fried 6-oz Breast
breaded in Asiago &
Breadcrumbs & w/ a White
Cream Sauce

Seafood Entrées:

Salmon Lemon Beurre Blanc

Trout Almondine w/ Green
Beans, Toasted Almonds &
Fingerling Potatoes

Lobster Ravioli

Shrimp Alfredo Pasta

Meat Entrées:

Beef Tenderloin Tip Penne w/ Peas, Mushrooms &
a Red Wine Reduction Sauce

Braised Short Ribs w/ Truffled Demi Reduction or Chimichurri

****NY Strip Chef-Attended Carving Station**

Filet / Pork Tenderloin

NY Strip / Tri-tip



Wedding Packages

- **TWO** entrée selections from the listed choices; a salad course; a vegetable & a starch; and house made focaccia.
- Additional entrée selections are +\$5 / per person. All entrée selections below are available served or on a buffet, unless marked ** indicating not available on buffet
- Water & unsweetened iced tea are available, and a coffee station with dessert course.
- A vegetarian / vegan option is always available (see page #8 for options)
- Option for TFB Catering staff to serve or refresh a station for your dessert (if provided by a commercial bakery)

Something Blue Package

\$75 per person

Cocktail Hour:

Choice of **FOUR** Hors D'oeuvres & **ONE** Station
(see pages #5 & #6 for options)

Salad Course:

Choice of Served Salad
(see page #7 for options)

Entrée Course: Choice of **TWO** Entrées:

Chicken Entrées:

Roulade: Boneless, Full Chicken, stuffed & rolled in Herbs. Fried & sliced.
Full Chicken & Fancy Salt

Saltimbocca: 8-oz Skin-on Breast stuffed w/ Prosciutto, Onion & Spinach w/ Cream Sauce

Florentine: 8-oz Skin-on Breast stuffed w/ Spinach, Feta & Tomato w/ Cream Sauce

Brioche: Bacon-wrapped 8-oz Skin-on Breast stuffed w/ Brioche Stuffing w/ Creamy Hunters Sauce

Tuscan: 8-oz Skin-on Breast stuffed w/ Asiago, Sun-dried Tomato, Spinach & Onion w/ Cream Sauce

Seafood Entrées:

****Filet & Crab Cake** paired w/ Wild Rice Pilaf & Green Bean Almondine

Salmon Oscar served w/ Corn, Leeks & Red Potatoes

****Shrimp & Scallops** over a Polenta Cake w/ Snow Peas & Baby Carrots

****Dual Crab Cakes** served w/ Red Skin Potatoes & Asparagus

Sea Bass w/ Lemon Beurre Blanc, Sautéed Spinach & Sun-dried Tomatoes

Halibut w/ Romesco Sauce served w/ Sautéed Spinach & Sun-dried Tomatoes

Meat Entrées:

****Prime Rib** w/ Au Jus served w/ Red-Skin Potatoes & Brussels Sprouts

****Lamb Rack** served w/ Mint & Lamb Au Jus, Mashed Potatoes & Edamame Succotash

****Grilled NY Strip** served Dauphinoise Potatoes & Asparagus

Roasted Prime Rib
(Chef-attended Carving Station)

Beef Tenderloin
(Chef-attended Carving Station)

Leg of Lamb w/ Mint Jelly & Lamb Gravy
(Chef-attended Carving Station)

Cocktail Hour Hors d'oeuvres

Something Old Package

Choose **TWO** options from Tier 1
& **ONE** option from Tier 2
(3 total)

Something New Package

Choose **TWO** options from Tier 1
& **ONE** option from Tier 2
(3 total)

Something Blue Package

Choose **TWO** options from Tier 1, **ONE**
option from Tier 2 & **ONE** option from
Tier 3
(4 total)

Tier 1

Baked Brie & Blackberries Crostini

Falafel + Tzatziki Slider w/ Tomato & Pickled Red Onion

Seasonal Soup Shooters

Celery Root, Tomato, Butternut, with Garnishes

Bang Bang Cauliflower w/ Thai Chili Sauce

Tomato Jam & Goat Cheese Crostini

Fresh Fruit Skewers

Swedish Appetizer Meatballs

Sweet & Spicy Jelly Appetizer Meatballs

Pigs in a Blanket

Pot Stickers + Hoisin Sauce

Grilled Chicken Skewer + Peanut Sauce

Tier 2

Mozzarella, Tomato, Basil & Balsamic Skewer

Parmesan Truffle Fry Cups

Fresh Spring Rolls w/ Thai Chili & Peanut dipping sauce

Greek Hummus Sushi Rolls

Fresh Shrimp Spring Rolls w/ Thai Chili & Peanut dipping sauce

Smoked Salmon & Dill Creme Fraiche Cucumber Bites

Mini Cuban & Swiss, Pickles Slider

Bacon Jam & Goat Cheese Crostini

Pork Belly & Tomato Jam Crostini

Tier 3

Seared Ahi Tuna Wonton w/ Pineapple Pico, Soy Reduction

Mini Lump Crab Cake w/ Lemon Aioli, Arugula

Jumbo Bacon Wrapped Scallops

Bloody Mary Shrimp Cocktail Shooters

Cheesesteak Egg Rolls w/ Chipotle Ranch

Maple Glazed Pork Belly Lollipops

Fried Chicken, Waffle & Gravy Shooter

Cocktail Hour Hors d'oeuvres

Hors d'oeuvres Stations

Something Old Package

Options to Add on Station

Lancaster Cheese Board » +\$3 / per person

Local Cheeses & Assorted Cured Meats, Sausages
& Accompaniments

Seafood Station » +\$8 / per person

Chilled Shrimp, Smoked Salmon Platter + Capers/Red
Onion/Cream Cheese/Crostini, Scallop Ceviche &
Fresh Shucked East Coast Oysters on the half shell served
w/ Mignonette, Lemon Wedges, Housemade Smoked
Tomato Cocktail Sauce & Crostini

Poke Station » +\$4 / per person

Large diced Tuna & Salmon served w/ White or Brown
Rice, Soy Sauce, Ponzu, Edamame, Nori, Scallion,
Sesame, Cucumber, Radish & Avocado

Roasted Pork Belly

Roasted Pork Belly with 3 Sauces (Carolina Mustard,
Buttermilk Aioli & Peach Habanero Salsa)
(Can substitute other BBQ meats i.e. brisket, chicken)

Something New Package

Choose **ONE** Station

Harvest Fresh Crudite & Fruit Platter

Fresh Local Vegetables Paired w/ Traditional Hummus
& Pesto Topped Whipped Feta & Assorted
Seasonal Fresh Fruit

Antipasto Display

Italian Meats, Mozzarella Cheese, Marinated Artichokes,
Olives, Roasted Red Peppers, Portobello Mushrooms
Served w/ Crostini

Trio of Dips (choose **TWO**)

Includes Traditional Hummus, Baba Ghanoush &
Whipped Feta topped w/ Pesto

- » Buffalo Chicken Dip, Served w/ celery, carrots & pita
- » Maryland Crab Dip, Served w/ pita
- » Spinach + Artichoke Dip, Served w/ tortilla chips
- » Seasonal options also available

Tomato Carving Station Build your own Caprese Salad!

Heirloom Tomatoes, Fresh Burrata, Fresh Mozzarella,
Gorgonzola, Basil, Basil Pesto, Balsamic Reduction,
Coarse Salt & Pepper, Herb Infused Oil, Grilled Sourdough Bread



Salad Course

Something Old Package

Choose **ONE** served salad

Something New Package

Choose **ONE** served salad **OR**
ONE composed salad

Something Blue Package

Choose **ONE** served salad **OR**
ONE composed salad

Composed Salads

**Tomato, Mozzarella, Arugula
& Balsamic Drizzle**

BLT Pasta Salad

Panzanella Salad

**Waldorf Chicken, Celery,
Apples, Walnuts & Grapes**

3 Bean Salad

**Spiced Soba Noodle Salad, Julienne
Peppers, Carrots & Snow Peas**

**Artichokes, Tomatoes, Kalamata
Olives & Lemon Couscous**

Pesto Chicken Pasta Salad

Seasonal Plantain Salad

Salad Course

House Salad

Spring Mix, Cherry Tomatoes, Carrots,
Cucumbers & Croutons. Served w/ Ranch &
Housemade Balsamic Vinaigrette

Caesar Salad

Romaine, Shaved Parmesan & Herbed Croutons

Greek Salad

Romaine, Feta, Kalamata Olives, Cucumbers &
Cherry Tomatoes w/ Greek Vinaigrette

Seasonal Salad

Rotating selection based on season &
availability of ingredients

Salad Course Enhancements (+\$2.50 / pp)

Spinach Feta Strawberry Salad

Spinach, Feta Cheese,
Sliced Strawberries &
Housemade Vinaigrette

Caprese Salad

Sliced Mozzarella, Tomatoes & Basil
served over Mixed Greens w/ a
Balsamic Reduction

Harvest Salad

Mixed Greens, Brussels Sprouts, Butternut
Squash & Feta Cheese
w/ a Housemade Vinaigrette

Cheese Tray | +\$5 / table

Vegetarian & Vegan Entrées

- Choose **ONE** option
- Options are available as vegetarian or vegan
- Entrées are always plated & served to specific guests with appropriate starch and vegetable.
- Add to buffet for all guests to enjoy +\$3 per person.

Choice of **ONE** Entrée:

Eggplant Parmesan

Vegan Seasonal Roasted Vegetable Curry
w/ Basmati Rice

Acorn Squash
stuffed w/ Toasted Couscous & Vegetables

Roasted Squash
stuffed w/ Farro, Leeks & Kale

Vegan Mushroom & Spinach Risotto

Vegan Curry Meatballs
w/ Zucchini & Squash Noodles

Grilled Vegetable Towers
w/ Tofu & Quinoa

Falafel Bowl:
Falafel, Rice, Pickled Vegetables & Cucumber
(vegetarian only)

Starches & Vegetables

- Please choose **ONE** starch & **ONE** vegetable to offer with each entrée selection.
- Entrées may be noted with chef's recommendation.

Choice of **ONE** Starch:

Chive Whipped Potatoes

Dauphinoise Potatoes

Roasted Red-Skinned Potatoes w/ Parmesan

Spanish Rice

Wild Rice Pilaf

Whipped Sweet Potatoes

Pasta: Choice of Herb Butter, Marinara or Alfredo

Choice of **ONE** Vegetable:

Roasted Vegetables

Brussels Sprouts

Asparagus

Snow Peas & Baby Carrots

Edamame Succotash

Green Bean Almondine

Corn, Leeks & Red Potatoes

Dinner Stations

Available to add to cocktail hour or buffet dinners

Chef-Attended Carving Station (w/ mini slider rolls & appropriate accoutrements)

Prices subject to change based on the market

Roasted Pork Loin » \$105 each / feeds 10

Flank Steak » \$140 each / feeds 10

Beef Tri-Tip » \$140 each / feeds 10

Beef Brisket » \$180 each / feeds 15

NY Strip Steak » \$270 each / feeds 15

Beef Tenderloin » \$295 each / feeds 15

Bone-In Ham » \$195 each / feeds 25

Beef Top Round » \$190 / feeds 25

Roasted Prime Rib » \$470 each / feeds 30

Bone-In Turkey » \$145 each / feeds 15

Roasted Lamb Leg » \$180 each / feeds 20

Chef-Attended Risotto Station (w/ artisanal bread)

\$12 per person

Choice of TWO Proteins: Grilled Chicken Breast, Sweet Ground Sausage, Steak, Ham, Sautéed Shrimp (+\$4 / pp), Crab (+\$6 / pp)

Vegetable Selections: Peas, Mushrooms, Broccoli, Spinach, Roasted Red Peppers, Diced Tomatoes

Garnishes: Parmesan, Oregano & Red Pepper Flakes

Optional: Serve from Wheel of Parmesan Cheese (\$750 / wheel)

Chef-Attended Pasta Station (w/ artisanal bread)

\$12 per person

Choice of TWO Proteins: Grilled Chicken Breast, Sweet Ground Sausage, Steak, Ham, Sautéed Shrimp (+\$4 / pp), Crab (+\$6 / pp)

Vegetable Selections: Peas, Mushrooms, Broccoli, Spinach, Roasted Red Peppers, Diced Tomatoes

Choice of 2 Sauce Selections: Traditional Marinara, Creamy Garlic Alfredo, Vodka Rose, Basil Pesto/Sun-dried Tomato Pesto

Garnishes: Parmesan, Oregano & Red Pepper Flakes

Optional: Serve from Wheel of Parmesan Cheese (\$750 / wheel)



Dessert Course

- Package includes the option for TFB Catering staff to serve or refresh a station for your dessert, provided by a commercial bakery.
- Pastry chef onsite. Please let us know of any special requests – we are happy to accomodate!



Dessert Options

Prices subject to change based on the market

Chocolate Covered Strawberries » \$3 / per person
Displayed on a platter on coffee station

Gourmet Coffee Station » \$6 / per person
Regular & Decaf Coffee w/ Assorted Flavored Syrups,
Homemade Whipped Cream & Housemade Biscotti

Attended Ice Cream Sundae Bar » \$6 / per person

Donut Bar » \$5 / per person
Makes for a great take home favor for your guests!

French Dessert Station » \$9 / per person
Macaroons, Cream Puffs & Chocolate Mousse Flute

Mini Dessert Bites » \$8 / per person
Assorted Mini Cheesecakes, Whoopie Poppers,
Mini Shoo Fly Pies & Fruit Tarts

Late-night Snacks

Send-off Snacks

Makes a great late-night favor for your guests!
Minimum order of 50 guests. Available 1 hour prior to conclusion of Wedding Reception.

Pierogi Bar » \$5 / per person

Bacon, Sour Cream, Boursin Cheese, Scallion & Shaved Jalapeño

Popcorn Chicken & Tater Tot Bar » \$6 / per person

Crispy Chicken & Tater Tots served in Chafing Dishes w/ Ranch, Bleu Cheese, Scallion, Ketchup, Garlic Aioli & Spicy Mustard

Popcorn Bar » \$4 / per person

Locally Sourced Gourmet Popcorns w/ Sea Salt, Melted Butter and Truffle Salt

Lancaster Central Market Pretzel Bar » \$5 / per person

Lancaster Central Market Soft Pretzels, flavored w/ Coarse Salt, Sour Cream & Onion, & Cinnamon Sugar, served w/ Mustards & Sweet Butter

Slider Bar (choose TWO) » \$7 / per person

- » Pot Roast Sandwiches w/ Melted Swiss & Horseradish Aioli
- » Hawaiian Ham & Cheese on Sweet Hawaiian Rolls (ham, cheese, mustard, poppy seed buns)
 - » Popcorn Chicken
- » Kobe Beef w/ Havarti & Caramelized Onion

Walking Taco Bar (Choose ONE) » \$8 / per person

Fritos, Doritos & Cool Ranch chips w/ Seasoned Taco Meat, Tomatoes, Salsa, Guacamole, Queso & Lettuce. Have your guests fill their own bags & walk away enjoying!

Grilled Cheese Sandwich Bar » \$5 / per person

Traditional, Bacon Tomato Jam Stuffed, & Ham & Apple Butter

Flat Bread Station (Choose TWO) » \$6 / per person

- » Buffalo chicken w/ Ranch & Pickled Carrots
- » Caprese: Mozzarella, Tomato & Basil
- » Apple, Prosciutto, Balsamic & Arugula
 - » Margarita
- » BBQ chicken w/ Carolina Mustard & Tater Tots
 - » Gourmet Pizza Bites
- » Lemon & Smoked Paprika Aioli w/ Ginger & Shrimp

Mini Shepherd's Pies & Bangers & Mash » \$8 / per person

Soft Pretzels & Bratwurst Sausages » \$6 / per person



Bar Packages

- The following beverage services may be ordered to enhance your event.
- Choice of **TWO** beer selections from our seasonal list.
- Bartender fee applies for each bar option at \$30 per bartender per hour.

Bar Packages

Champagne Toast » \$4 / per person

Full Hosted Bar / Full Cash Bar

Host or Guest charged per drink served

Open Bar Options

Vodka, Gin, Rum, Whiskey, Scotch, Bourbon, Tequila, Cordials, 2 Beer selections (Light & Craft/Import), Wine (Red & White) & Soda

Premium Unlimited Open Bar

\$55 / per person

Includes Beer, Wine (Red, White & Blush), Premium Liquor Selections & Soda

House Unlimited Open Bar

\$45 / per person

Unlimited Beer, Wine, Signature Cocktail & Soda

\$35 / per person

Collaborate w/ mixologists from Per Diem or Conway Social Club

Unlimited Beer, Wine & Soda

\$30 / per person

Unlimited Non-Alcoholic Station

Includes assorted sodas & lemonade
\$5 / per person (max 5 hours)

Additional Beverage Options

Champagne Punch » \$60 / gallon

Sangria with Fruit » \$65 / gallon

Iced Tea » \$35 / gallon

Infused Water » \$25 / gallon

Lemonade » \$35 / gallon

House Selections

Soft Drinks » \$2 / each

Domestic Beer » \$4 / each

Import / Craft Beer » \$6 / each

**White & Red Wine » \$10 / glass
» Pinot Grigio
» Cabernet Sauvignon**

Liquor Mixed Drinks » \$12 / drink

Vodka (Tito's)

Gin (Tanqueray)

Light Rum (Bacardi)

Spiced Rum (Captain Morgan)

Whiskey (Seagrams 7)

Bourbon (Jim Beam)

Scotch (JW Black)

Tequila (El Jimador)

Cordials » \$12 / each

Peach Schnapps, Kahlua, Baileys, Rocks, Martinis, Manhattans

Specialty Drinks » \$14 / drink

Premium Selections

Soft Drinks » \$2 / each

Domestic Beer » \$4 / each

Import / Craft Beer » \$6 / each

**White & Red Wine » \$10 / glass
» Pinot Grigio
» Cabernet Sauvignon**

Liquor Mixed Drinks » \$14 / drink

Vodka (Grey Goose & Tito's)

Gin (Bombay Sapphire)

Light Rum (Bacardi)

Spiced Rum (Captain Morgan)

Whiskey (Jack Daniels)

Bourbon (Bullet)

Scotch (Macallen)

Tequila (Espolon)

Cordials » \$12 / each

Peach Schnapps, Kahlua, Baileys, Rocks, Martinis, Manhattans

Specialty Drinks » \$15 / drink



<i>linens</i>	<ul style="list-style-type: none"> » Table linens are available on request for an additional fee ranging from \$6.50-\$8.50 per person. » Total cost based upon quantity and color desired.
<i>china & glassware</i>	<ul style="list-style-type: none"> » Rental of china, utensils & glassware included. Upgraded options available for additional fee.
<i>tastings</i>	<ul style="list-style-type: none"> » Included for bridal couple & 2 guests upon contract signing (<i>minimum 100-person wedding</i>) » \$50 / per person for any additional guests » Private tasting hosted with catering coordinator
<i>children's meals</i>	<ul style="list-style-type: none"> » Available for children under the age of 12 » \$18 / per person plus tax (<i>Service fee may apply</i>) » Meal includes: <ul style="list-style-type: none"> • fruit cup • choice of: cheeseburger, chicken fingers & french fries, mac & cheese • milk or juice
<i>taxes & labor fees</i>	<ul style="list-style-type: none"> » PA sales tax and 21% labor fee to be applied to all packages

