

Wedding Sample Menu Items



Butlered Hors d'Oeuvres

Tender Brandied Apricots Filled with Goat Cheese Mousse and Pistachios
 Truffle Risotto Bites, Pesto Aioli, Parmesan
 Parsnip Vichyssoise with Roquefort Crisps and Thyme Croutons
 Grilled Portobello Mushroom, Gruyere, Ginger & Garlic Toasties, Balsamic Glaze
 Warm Brie Tartlet, Cranberry Jam
 Eggplant Crisps with Cauliflower Puree, Cured Tomatoes, Sage (VGN)
 Violet Yam Cake, Coriander-Mint Yogurt
 Spanakopita Tartlet of Rustic Greens, Feta, Pine Nuts, Preserved Lemon

Crispy Lemon Pepper Chicken, Pomegranate Sauce
 Fried Pickle Chip, Chicken Liver Pate, Espelette Pepper
 Steamed chicken dumplings with soy ginger dipping sauce
 Skewered Peach Sriracha Chicken
 Roast Duck Chevre Quesadilla, Fresh Pineapple Jam
 Spiced Turkey and Zucchini Meatballs with Basil Yogurt Sauce
 Buttermilk Chicken Bites with Pickle Aioli

Smoked Salmon Tartar, Lemon Crema, Chive, Fried Capers & Chives on Cucumber
 Italian Tuna Salad Melt, Fontina, Ciabatta, Basil
 Warm Margarita Shrimp Nacho Cup, Cilantro, Avocado, Queso Blanco, Pickled Onion
 Shrimp Shu Mai with Soy Dipping Sauce

Classic Franks 'n Blanket, Deli Mustard, Ketchup
 Braised Beef Short Rib Tartlets, Porcini Aioli
 Meatloaf Meatballs, Cranberry Chili Ketchup
 Cheddar Dijon Tartlet, Crisp Bacon
 Brussels Sprout Lollipop, Bacon Confetti, Mustard Vinaigrette



Stationary Hors d'Oeuvres

Artisan Cheeseboard & Crudité

Creamy Aged Goat Gouda, Nutty Grana Padano, Maytag Blue, Fontina, Applewood Smoked Cheddar, Mustardo Di Crema, Grapes, Seasonal Berries, Crackers, Toasts
Crudité of Raw, Blanched and Roasted Vegetables, Dipping Sauces

Hummus 3-Ways

Pumpkin Seeds, Olive Tapenade
Crispy Shallots Garlic Oil
Chipotle Spiced Chickpeas, Lemon Sauce
Pita, Toasted Naan

Spanish Mahon Heated in Cast Iron

Fingerling Potatoes, Raw & Roasted Vegetables, Grilled Andouille Sausage, House Pickled Vegetables,
Ciabatta, Multi Grain Crostini

Simply Antipasti

Fresh Mozzarella & Prosciutto San Danielle
Balsamic Reduction, Basil Oil, Marinated Red Pepper, Oven Roasted Tomato,
Marinated Artichoke Hearts, Crostini

Pennsylvania Flatbreads

Roasted Kennet Square Mushrooms, Birchrun Hills Farm Blue Cheese, Caramelized Onion
Keswick Creamery Cheddar, Lancaster County Smoked Bacon, Roasted Solebury Orchard Apples

Farm Table

Country Pate, Pickled Red Onion, Country Loaf; Deviled Eggs with Smoked Salmon & Dill,
Heirloom Crudité: Carrots, Wax Beans, Watermelon Radish, Endive, Tomato, Cauliflower, Dill Yogurt Dressing, Smoked Eggplant Dip



Dueling Quesadillas

Fire-Licked Red Chimichurri Chicken, Jack Cheese
Sautéed Red & Green Pepper, Chick Pea, Black Bean Puree
Thyme Scented Smoked Mushroom, Asiago
Accompanied By: Pico de Gallo, Sour Cream, Bottled Hot Sauces

Chaat Puri

Chickpea Salad with Yogurt, Crisp Noodles, Bowls of Seasonings, Tamarind and Mint Chutneys and Other Components. It's Creamy, Crunchy, Cooling, Spicy and Engaging All at Once.



First Course Suggestions

Autumn Lettuce Salad

Roasted Butternut Squash, Dried Cranberries, Toasted Almonds, Feta Cheese, Sliced Radish, White Balsamic Vinaigrette

Negroni Salad

Butter, Escarole & Frisee Lettuces, Vermouth Soaked Cherries, Paprika-Rosemary Sunflower Seeds, Aged Goat Gouda, Juniper Vinaigrette

Fall Green Salad

Whipped Local Ricotta & Chevre, Black Truffle Oil, Roasted Beets, Honey Crisp Apple, Toasted Walnuts, Balsamic Vinaigrette

White Salad

Romaine, Frisee, Belgian Endive, Shaved Fennel, Aged Goat Gouda, Green Apples, Toasted Hazelnut Vinaigrette

French Market Salad

Seasonal, Snipped Herbs, Goat Cheese, Strawberry
Toasted Hazelnuts, Dijon Vinaigrette



Entrée Suggestions

Grilled Garlic Cumin Marinated Chicken Breast

Roasted Cauliflower, Pomegranate, Tarragon, Pink Onion-Pomegranate Relish

Roasted Lancaster County Chicken

Brussels Sprouts with Mustard Seed Dressing, White Cheddar Smashed Potatoes, Pan Sauce

Cumin Coffee Rubbed Flat Iron Steak

Lima Slaw, Yucca Frites, Peruvian Remoulade, Spring Vegetable Saltado, Aji Panca Sauce

Parsley Crusted Beef Short Rib

English Pea, Petite Carrot, Saffron Pearl Cous Cous, Beef Jus

Braised Short Rib

Golden Raisin Onion Relish, Butternut Squash Risotto, Roasted Eggplant, Feta Salsa Verde

Roasted Pork Tenderloin

Blue Cheese Potato Gratin; Sautéed Swiss Chard, Apples, Apple Cider Reduction Sauce

Pan Seared Salmon Fillet

Sweet Potato Cake, Green Beans, Oven Dried Tomato, Preserved Lemon Relish

Roasted Scottish Salmon

Fingerling Potatoes, Pears and Celery, & Sautéed Kale, Lemon Cream Sauce



Grilled Brook Trout

Charred Eggplant, Zucchini, Smashed Marble Potato, Roasted Oyster Mushroom, Mint-Scallion Relish

Lemongrass Crusted Sea Bass

Mango Mint Chutney, Black Forbidden Rice, Sautéed Snap Peas

Pan-Seared Sea Bass

Basil and Chives Roasted Zucchini & Squash, Pearl Couscous, Tomato Concassée, Oranges, Toasted Almonds

Vegetarian/Vegan Option

Butternut Squash Ravioli

Roasted Fall Vegetables, Sautéed Spinach, Brown Butter, Sage Pesto

Roasted Cauliflower Steak

Seasonal Vegetables Sauté, Green Romesco, Oil Cured Tomato Compote, Toasted Sunflower Seed Crumble

Spiced Roasted Japanese Eggplants

Couscous, Moroccan Tomato-Orange-Olive Compote



Dessert

Wedding Cake Garnished with Fresh Floral by *garnish*

Regular And Decaffeinated CBD Blend Coffees And Tazo Teas



Sample Menu II

Butlered Hors d'Oeuvres

- Grilled Portobello Mushroom, Gruyere, Ginger & Garlic Toasties, Balsamic Glaze (GF)
- Polenta Cups, Red & Yellow Roast Tomato, Basil, Chevre (GF)
- Parsnip Vichyssoise, Roquefort Crisps, Thyme Croutons
- Chickpea Panisse, Black Olive Puree, Manchego & Celery Leaf (GF/VGN)
- Dhai Puri, Potato, Green Mango, Red Onion, Moong Dal, Tamarind & Mint Chutney, Sweet Yogurt
- Warm Dates Stuffed with Cabrales Blue Cheese (GF/VTN)
- Ahi Tuna Sashimi, Furikake Seasoning, Wasabi & Yuzu Pipettes
- Rock Shrimp Salad on a Tiny Potato Roll with Mango, Chili Oil, Cilantro
- Beetroot Cured Salmon, Pumpernickel Crostini Dill Mustard Butter
- One-Bite New England Lobster Roll
- Crab & Corn Hush Puppies, Truffle Honey
- Yellow Curried Chicken Croquettes, Cilantro Chutney
- Moo Shu Duck Mole Taco, Tomato-Scallion Relish
- Steamed Peking Duck Rolls, Soy Ginger Sauce
- Foie Gras Truffle, Pistachio, Mango Puree
- Green Curry Chicken, Toasted Coconut Curls, Crispy Cup
- Steakhouse Canapé: Beef Tenderloin, Spinach, Maytag Blue, Shallot Béarnaise, Pumpernickel Crostini
- Kobe Beef Franks 'N Pastry
- Beef Tartare, Spinach, Maytag Blue, Shallot Béarnaise, Pumpernickel Crostini
- Black Angus Burgers, Cheddar, Grilled Red Onion, Mini Potato Bun
- Tiny Beef Tacos, Queso Fresca, Sweet Potato, Pear Salsa
- Bacon Wrapped Scallops with Honey Orange Glaze
- South Philly Pork Spring Roll, Aged Provolone, Broccoli Rabe & Long Hot Jus
- Cubano Empanadas, Peruvian Salsa Verde
- Pamplona Chorizo, Manchego & Membrillo Canapes
- Kansas City Barbecue Pulled Pork Slider, Root Beer Slaw, Potato Roll
- Lamb" Lollipops": Boneless Lamb Tenderloin, Dijon Mustard, Parsley Crust





Stationary Hors d'Oeuvres

Spanish Tapas

Air Dried Salumi

Slow Roasted Plum Tomatoes, Olive Oil

Spanish Cheeses, Almonds, Membrillo, Grapes

Spanish Omelet, Potatoes, Chorizo (Room Temperature)

Albondigas: Spanish Tapas Meatballs, Slivered Almonds

Banderilla: Chorizo, Artichokes, Piquillo Peppers

Hearth Baked Breads

A Provence Charcuterie

Brie, House-Made Country Pâté, Smoked Mushroom Pâté, Oil-Cured Olives,
Cornichons, Grain Mustard, Red Onion Relish, Sliced Baguette

Roasted Cheeses & Salumi

Brie, Brandied Apricots, Chicken Bell Pepper Sausage

Mahon, Spiked Cherries, Fennel Salami

Maytag Blue, Spiced Pecans, Kielbasa

Goat Gouda, Port Soaked Figs, Prosciutto

Accompanied by: Grainy Mustard, Cornichon, Grapes, Toasts, Crackers

50 Mile Cheese Table

Tri State Cheeses from Local Creameries

(Cheese Selected By Chef Roth for Each Party)

Sour Cherry Preserves, Dried Apricots, Grapes, Toasted Walnuts, Local Honey,
Artisan Breads, Toasts

International Hummus Station

English Garden: Tarragon, Chive, Parsley, Lemon, Toasted Almonds

French Roasted Beet: Shallots, Raspberry Vinaigrette, Chevre, Pistachio

Thai Sweet Potato: Coconut Milk, Red Curry, Lime, Peanuts



Spicy Indian: Chickpea, Carrot, Cilantro
Italian White Bean: Ricotta, Oil Cured Tomatoes, Pine Nuts
Accompanied by Pita and Grilled Naan

Antipasti Composed on Six Foot Focaccia

Fresh Ricotta, Honey, Berries and Toasted Almonds
Prosciutto, Sliced Fig
Roast Red Peppers, Oregano Leaves
Local Tomatoes, Fresh Mozzarella, Basil; Herbed Olives
Marinated Mushroom Salad & Pickled Carrots

Dueling Quesadillas

(select two)

Roasted Duck, Roasted Green Apple, Chevre
Short Rib, Grilled Red Onions, Aged Cheddar, Garlic Corn Cream
Shrimp, Roast Corn & Poblano Peppers
Accompanied By: Pico de Gallo, Sour Cream, Bottled Hot Sauces

Spring Palate

Shaved French Breakfast Radish, Garlic Feta, Lemon, Tarragon, Pea Tendrils
Zucchini Ricotta Crostata
Wild Mushroom Tart

Raw Bar

North American Small Harvest Oysters
Half Shell Top Neck Clams
Maryland Crab Claws (based on availability)
Classic Shrimp Cocktail (3pp)
Fiery Cocktail Sauce, Mignonette Sauce and, Of Course, Oyster Crackers

Sushi

Our Resident Master Will Slice Sashimi and Roll Maki In Front Of Your Guests
Creating Rolls from Diverse Ingredients.

Raw Salmon, Tuna, Crab Stick (King Crab Is Available for Additional Price) For
California Rolls, Plus Pickled Radish, Avocado, Scallion, Cucumber, Shiso Leaf, Sautéed
Shitake Mushrooms, Zucchini for Vegetarian Rolls
Wasabi, Soy, Pickled Ginger, Spicy Sauce Included
Additional Fish Selections Are Available. Let Us Know Your Favorites!
Accompanied By: Soy, Pickled Ginger, Wasabi, Spicy Sauce



First Course Suggestions

Arugula & Field Green Salad

Ruby Red Grapefruit, Grana Padano, Rosemary Salted Sun Choke Chips, Caramelized Fennel, Balsamic Vinaigrette

Boston Lettuce Cups

Dressed Barley & Farro Grains, Green Grapes, Toasted Almonds, Shaved Manchego

Red & Bronze Salad

Red Leaf, Red Oak, Lolarosa, Prosciutto, Brie Cheese, Toasted Hazelnuts, Vanilla Scented Apples, Sherry Vinaigrette,

Calabro Burrata

Roasted Red & Yellow Tomatoes, Purple Potatoes, Golden Beets, Pickled Carrots, Pea Tendrils, Basil Emulsion, Artisanal Wine Bread

Shaved Yellow Squash Salad

Pesto, Pine Nut, Torn Basil, Parmesan

&

Belgioioso Burrata

Crispy Sunchoke Tostones, Grapefruit, Fennel

Apple & Fig

Baby Spinach, Pickled Grapes, Shaved Celery, Toasted Walnuts, Valley Shepherd Pecorino, Muscat Vinaigrette

Local Kale & Fall Greens Salad

Roasted Butternut Squash, Wine-Poached Cranberries, Lamb Bacon Lardons, Gorgonzola, Creamy Autumn-Spiced Cider Vinaigrette



Entrée Suggestions

Crisp Duck Breast

Smoked Maple Butternut Squash Puree, Mustard Seed Quinoa,
Sautéed Tuscan Kale, Spiced Dried Cherry Sauce

Parsley Crusted Beef Short Rib

English Pea, Petite Carrot, Saffron Pearl Cous Cous, Reduction Sauce

Herb Roasted Angus Beef Filet

Beet Root Risotto, Wild Mushroom Conserva, Asparagus, Beef Jus

Grilled Beef Filet or NY Strip

House Steak Sauce, Steakhouse Potatoes & Creamed Spinach & Kale

Grilled Beef Filet

Warm Brussels Sprout Slaw, Pancetta Roasted Potatoes, Balsamic Demi

Pan-Seared Arctic Char

Crispy Garlic, Roasted Shishito Chilies Black Forbidden Coconut Rice, Sautéed
Shanghai Tips, Lemony Soy

Grilled Striped Bass

Charred Eggplant, Zucchini, Smashed Marble Potato, Roasted Oyster Mushroom,
Mint-Scallion Relish

Dill Brined Halibut

Farro Salad, Crème Fraiche, Roasted Brussel Sprout Leaves, Green Apple Relish

Oven Roasted Lamb Chops

Acorn Squash, Pepitas, Lamb Merguez Sausage, Sautéed Edamame & Celery, Mint
Chimichurri



Vegetarian Option
Jerked Baked Tempeh

Tomatillo-Papaya Sauce on Caribbean Coconut & Red Pepper Rice

Sweet Potato “Steak”

Black Quinoa, Oyster Mushrooms, Kale, Mushroom Broth

Spice Roasted Acorn Squash Stuffed Jeweled Rice

Saffron, Orange Blossom, Sour Cherry, Toasted Almond

Dessert



Wedding Cake Garnished with Fresh Floral

A Selection of Chef Ashlie’s Fabulous Pick Up Pastries and Cordial Cups filled with Sweet Delicacies

Regular and Decaffeinated Coffees and Tazo Teas

Additional Services and Products



Pre-Ceremony Beverage Station/Bar
 Event Planning Services
 Premium Linens, Upgraded Table Scapes,
 Chiavari Reception Chairs
 Ceremony Floral
 Station and Space Design



Catering By Design's floral division, *garnish*, is available to create bouquets, boutonnieres and centerpieces for your reception.