



**LOCH AERIE
MANSION**

1865

835 LINCOLN AVE ♦ WEST CHESTER PA 19380



610.640. 2836 ♦ JOHN@SEROCKCATERING.COM

THE BUFFET SERVICE PACKAGE INCLUDES:

PRE-CEREMONY BEVERAGE

TO WELCOME YOUR GUESTS

**ALL NONALCOHOLIC BAR SETUPS &
BARTENDERS**

INCLUDING SODAS, JUICES, FRUIT GARNISH, AND ICE

HIS & HER SPECIALTY COCKTAILS

CRAFTED TO FIT YOUR PERSONAL TASTE

CHARCUTERIE & CHEESE DISPLAY

DISPLAYED ON OUR FARMHOUSE TABLE DURING
COCKTAIL HOUR

6 BUTLERED HORS D'OEUVRES

PASSED DURING COCKTAIL HOUR

FIRST COURSE

CHOICE OF SOUP OR SALAD

DINNER BUFFET

CHOICE OF 3 ENTREES AND 3 SIDES

CUSTOM WEDDING CAKE

BY THE MASTER'S BAKER

DESSERT & COFFEE STATION

SEASONAL MINIATURE DESSERT DISPLAY
ACCOMPANIED BY COFFEE STATION

DAY OF EVENT COORDINATION

ONSITE SETUP THROUGH CLEANUP

CHINA AND FLATWARE

CHOICE OF THREE (3) CHINA PATTERNS

GLASSWARE

ALL NECESSARY GLASSWARE FOR TABLETOP SETTINGS
AND BAR

**FLOOR LENGTH TABLE LINENS AND LINEN
NAPKINS**

CHOICE OF 59 SOLID COLORS

SERVICE STAFF

1 SERVER PER 14 GUESTS, 1 BARTENDER PER 65 GUESTS,
CULINARY STAFF, AND DAY OF COORDINATOR

*GRATUITY IS NOT INCLUDED AND AT THE SOLE
DISCRETION OF THE CLIENT*



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THE MENU: FIRST COURSE

Choice of one (1) salad or soup accompanied by assorted LeBus rolls and butter at each place setting

SALAD

Mixed Baby Field Greens, Carrots, Grape Tomatoes, English Cucumbers, Herb Vinaigrette

Grilled Baby Romaine, Lemon-Anchovy Dressing, Ciabatta Croutons

Arugula, Shaved Asparagus, Edamame, Pecorino, Lemon Vinaigrette

Young Spinach, Strawberries, Goat Cheese, Almonds, Sesame Vinaigrette

Mixed Baby Field Greens, Anjou Pears, Maytag Bleu Cheese, Walnuts, Raspberry Vanilla Vinaigrette

Petite Lettuce, Heirloom Tomatoes, Balsamic Basil Reduction (Recommended June – October)

SOUP

Wild Mushroom Bisque, Truffle Oil, Herbed Crouton

Butternut Squash Bisque

THE MENU: MAIN COURSE

ENTREES (CHOICE OF 3):

POULTRY

Sautéed Chicken with Wild Mushrooms in a Sweet Marsala Sauce

Chicken Francaise with a Garlic Lemon Sauce

Chicken Florentine topped with Spinach and Provolone Cheese



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BEEF/PORK/VEAL

Veal Milanese sautéed in Olive Oil and Lemon

Chef Carved Cowboy Steak with Chimichurri and Horseradish Cream

Mustard Glazed Pork Tenderloin

Braised Beef Short Rib with Frizzled Onions

Chef Carved Prime Rib Au Jus

Chef Carved Prime Filet of Beef

SEAFOOD

Flounder stuffed with Crab Imperial

Grilled Salmon with a Buerre Blanc Sauce

Gulf Shrimp and Scallops over Penne Pasta in a Lobster Cream Sauce

ACCOMPANIMENTS (CHOICE OF 3):

PASTA

Penne a la Vodka

Tortellini Carbonara

Farfalle with Pesto Cream

Rigatoni with Sausage and Broccoli Rabe

STARCH

Rosemary Roasted Red Bliss Potatoes

Scalloped Potatoes

Wild Rice Pilaf

Roasted Root Vegetables

Mashed Potatoes



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VEGETABLE

String Beans Almandine

Sautéed Seasonal Vegetables

Grilled Seasonal Vegetables

Sautéed Spinach

Eggplant Caponata

THE MENU: DESSERT AND COFFEE

CUSTOM WEDDING CAKE

Provided by our partner The Master's Baker

MINIATURE DESSERT DISPLAY

A seasonal selection of bite-size desserts prepared by our in-house pastry team

COFFEE STATION

Freshly brewed regular and decaf coffee along with hot water and assorted tea bags

\$119.00 PER ADULT GUEST PLUS 6% SALES TAX

10% PRICE INCREASE FOR GUEST COUNTS UNDER 90 GUESTS

CHILDREN AGES 5-10 ARE HALF THE ADULT PRICE PER PERSON

VENDORS ARE \$20 PER VENDOR