

835 LINCOLN AVE ◆ WEST CHESTER PA 19380



610.640. 2836 ◆ JOHN@SEROCKCATERING.COM

THE PLATED 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

MAIN COURSE

CHOICE OF 2 PROTEINS AND 1 VEGETARIAN OPTION WITH 1 STARCH AND 1 VEGETABLE SIDE

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

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

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

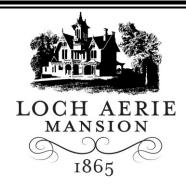
THE MENU: MAIN COURSE

Choice of two (2) protein options and one (1) vegetarian or vegan option

ENTREES:

POULTRY

Herb Roasted Free Range Chicken, Sautéed Spinach, Creamy Polenta, Herb Jus Apple & Cranberry Stuffed Airline Chicken Breast with Herb Jus



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POULTRY CONT.

Chicken Princess with Shrimp, Asparagus, Lemon Broth

Duck Duo: Seared Breast & Confit, Sweet Potato Pancake, Cherry Gastrique

BEEF

Cabernet Braised Short Rib, Roasted Shiitake, Cauliflower Puree, Frizzled Onions
Filet Oscar, Lump Crab, Asparagus, and Hollandaise
Grilled Filet Mignon, Maytag Blue Dauphinoise, Wild Mushroom Reduction

SEAFOOD

Crab Stuffed Jumbo Shrimp, Orzo Pilaf, Old Bay Beurre Blanc

Lump Crab Cakes, Roasted Corn Succotash, Whole Grain Mustard Cream Sauce

Cape May Scallops, Sweet Pea Risotto, Citrus Beurre Fondue

Grilled Salmon, Fresh Herbs, Olive Oil, Sliced Lemon

Teriyaki Glazed Salmon, Asian Inspired Couscous

VEGETARIAN

Butternut Squash Lasagna
Stuffed Portabella Mushroom over Polenta
Eggplant Parmigiana, Penne Vodka
Cheese Tortellini in Pesto Cream
Roasted Vegetable Strudel over Wild Mushroom Polenta
Vegetable Napoleon over Quinoa (Vegan / GF / DF)



VEGETARIAN CONT.

Gemelli Pasta tossed with Seasonal Vegetables, Garlic, and Olive Oil

Roasted Root Vegetables over Risotto

THE MENU: DESSERT AND COFFEE

CUSTOM WEDDING CAKE

Provided by our partner The Master's Baker

WARM DESSERT BAR OR ICE CREAM BAR

COFFEE STATION

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

GUEST COUNTS OF 100+ | \$126.25 per person GUEST COUNTS OF 89-99 | \$137.55 per person GUEST COUNTS OF 70-88 | \$144.00 per person GUEST COUNTS OF 54-69 | \$155.65 per person

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

VENDORS ARE \$20 PER VENDOR