



Innovative prepared gourmet foods

GRADUATION & SUMMER CELEBRATION MENUS

THE CELEBRATION STARTS HERE WITH 4 INSPIRED MENUS!

WE FINALLY MADE IT!

Fresh Selection of Sandwiches

- Turkey, Dilled Havarti, Lettuce & Tomato
- Smoked Ham & Swiss, Lettuce & Tomato
- Albacore Tuna, Lettuce & Tomato
- Chunky Chicken Salad, Lettuce & Tomato
- Hummus, Cukes, Tomato, Shredded Carrot
- Beef w/Horsey, Lettuce, Tomato

Choose a Side Salad

- Orzo Salad with Spinach, Artichoke, Toasted Pine Nuts, Calamata Olives, Pepper & Sun Dried Tomatoes.
- Traditional Red Skin Potato Salad
- French Potato Salad
- Italian Pasta Salad
- Creamy Coleslaw w/ Capers.

AND includes

Large Fresh Fruit Tray

- Fresh Ripe Fruits Cut Into Chunky Sized Pieces
- Garden Vegetable Tray Served w/ Creamy Ranch Dip

AND includes **Sweets**

Assorted Fresh Baked Cookies with Berry & Grape Garnish

\$795.⁰⁰ Serves 40-50 Guests

FIESTA!

Tex Mex with Tostados

Layers of Black Bean Mousse, Sour Cream & Tex Mex Seasonings, Chopped Onion, Tomato & Black Olives, Topped w/ Shredded Jack Cheese. Served with Tri Color Chips.

Includes ALL:

- Southwest Chicken Breast
- Seasoned Beef
- Vegetarian Black Beans & Rice with Sautéed Sweet Bell Peppers & Onions
- Nacho Chips, Warm Flour & Corn Tortillas

Toppers includes ALL of the following:

Crispy Chopped Romaine, Sour Cream, Chopped Red Onion, Cilantro, Chopped Jalapeños, Lime Wedges, Shredded Pepper Jack, Shredded Cheddar, Fresh Mango Salsa & Traditional Tomato Salsa.

AND includes **Fruits and Berries**

Fresh Seasonal Fruit Bites to Include Melon, Berries & Grapes

Includes **Sweets**

Mexican Wedding Cookies, Ricotta Cookies, Fresh Baked Cookies, Brownie Bites and More

\$1,150.⁰⁰ Serves 40-50 Guests

CELEBRATE SUCCESS!

Go For a Delicious Dip!

Choose from:

- Buffalo Chicken Dip with House Made Pita Chips or
- Baked Spinach, Artichoke, Roasted Red Pepper & Cheese Gratin w/ Pita Chips

AND includes **Chicken & Beef**

Famous Plum Street Chicken Salad & Sliced Tender Skirt Steak w/ Horsey Sauce & Fresh House Baked rolls

AND includes **Veggies**

Choose from:

- Grilled Asparagus with Roasted Red Peppers Served With a House Dill Dip or
- Garden Vegetable Tray with Thick & Creamy Ranch or Dill Dip

AND includes **Cheese & Crackers**

Pick Up Cheese Tray w/ Dijon Mustard & Crackers

AND includes **Fruits & Berries**

Fresh Seasonal Fruit Bites to Include Melon, Berries & Grapes

AND includes **Sweets**

Brownies, Lemon Bars & Chocolate Chunk Cookies with Garnish of Berries & Grapes

\$1200.⁰⁰ Serves 40-50 Guests

1831 Oregon Pike | Lancaster, PA 17601 | 717.394.3882 | www/PlumStreetGourmet.com

Be a Facebook fan!



Innovative prepared gourmet foods

GRADUATION & SUMMER CELEBRATION MENUS

THE CELEBRATION STARTS HERE WITH 4 INSPIRED MENUS!

Services

All foods are prepared & attractively presented on garnished disposable trays. You may pick up your order at the store or choose for us to deliver them to you for a small fee. We include reheating instructions for the hot foods.

Options

- Compostable Disposable Plates, Paper Napkins & Flatware - \$1^{.50}pp
- White Square Compostable Plates, Real Look Flatware & White Paper Napkins - \$2^{.50}pp
- Assorted Chilled Beverages \$2^{.00}pp- \$2^{.50}pp
- Full Bar Option (w/ full-service only) Mixers, Bar Fruits, Asst. Sodas, Ice, Coolers, Chilling Buckets, Spring Water, Sparkling Pellegrino & Standard Bar Equipment
- Limited Bar Option (w/ full-service only) Fresh Brewed Orange Mint Tea, Sparkling Water, Ice, Coolers, Chilling Buckets & Standard Bar Equipment
- Professionally Trained Servers & Bartenders. All Wait Staff Dress in the Traditional Black & Serve Appropriate Foods Butler Style.
- Rentals of Chafing Dishes, Serving Pieces, China, Glassware & Flatware



It is the policy of Plum Street Gourmet to only use Plum Street Gourmet affiliated Wait Staff.

THE EMPTY NEST CELEBRATION

You Did It - Give Yourself a Hand & Celebrate!

Whole Tenderloin Seasoned & Roasted to Perfection

Sliced & Displayed ~
Served At Room Temperature
House Baked Artisan & Parkerhouse Rolls & of course Horsey Sauce

Colossal Shrimp

Colossal Lemon Garlic Shrimp Steamed Shrimp Cocktail - You deserve the best!

Dip in

Warm **Artichoke Parmesan** Gratin with House Made Buttered Melba
And includes
Fresh Vietnamese **Spring Rolls** with Spicy Peanut Sauce or Ponzu Dipping Sauce
And includes

Grilled Asparagus with Sweet Bell Pepper Strips and Creamy Dill Dip

Sweets

Fudge Brownie Bites, Lemon Bars, Mini Tarts with Fresh Berries & Grapes Garnish

\$1,5550^{.00} Serves 40-50 Guests

A LA CARTE

Food for Thought

- Tenderloin of Beef- Seasoned & Roasted to Perfection- Displayed on a Tray w/Horsey Sauce. Serves (20) \$195^{.00}
- Chicken Satays with House made Peanut Sm (48 skewers) \$120^{.00}
Lg (100 skewers) \$225^{.00}
- Colossal Shrimp Cocktail
Med (Serves 8) \$72^{.00}
Lg (Serves 15) \$132^{.00}
Choose From Traditional W/ Cocktail Sauce or Lemon Garlic w/ Aioli
- House Made Panko Chicken Tenders
36 per Tray \$48.00
- Lasagna
(Serves 8-12) \$60^{.00}
Choose Traditional Beef or Vegetarian
- Creamy Dreamy Mac & Cheese
(Serves 10-15) \$60^{.00}
- Cocktail Meatballs Marinara
(50 Per Pan) \$48^{.00}
Pork, Veal & Beef w/ Fresh Herbs & Italian Cheeses in a House Made Marinara Sauce
- All Beef or Turkey also available
- Balsamic BBQ Pulled Pork - Slow Roasted
6lbs (Serves 16-24) \$85^{.00}

Rolls, Breads can be added to above orders.
Please ask us about or Hors D'Oeuvres menu for other starters.