



Plum Street Gourmet Wedding Packages



One-Hour Hors d'Oeuvre Reception

A selection of Three Butlered Hors d'Oeuvres & Two Stationary Hors d'Oeuvres

Salad

House Baked Rolls and Butter

Two Accompaniments

Two Dinner Entree Selections - Silver | Gold | Platinum

Coffee and Tea Service



Congratulations from the Staff at Plum Street Gourmet, innovative fresh and fabulous cuisine. Most of the menus that we do are customized to fulfill your vision and your dream so just ask. We offer full-service for planning menus, layout, rentals and coordinating timing for your special day.

Plum Street Gourmet was founded in 1988 by Anne Eshelman as a full service custom caterer and retailer of gourmet foods noted for top quality, fresh and local ingredients - with exceptional presentation.

Lori Hemphill locally known and respected wedding planner is our Catering Director brings over 20 years of special event planning and design background to Plum Street from BBQ to Black Tie and will help you with all your wedding needs. Complete event planning from start to finish; we can do as much or as little as you need.

Lori will meet with you to create the perfect event and fulfill your vision for the perfect day!

From farm to table we provide innovative fresh and fabulous cuisine.

"I still look back with relief - all went well - and EVERYONE was over the moon!

If we have any other events - we know who to call!"

Katy

"THANK YOU, THANK YOU!! We just wanted to send our love over to Plum Street...The catering was amazing and everyone was RAVING about how delicious all of the food was!

(Luckily we were able to try everything the next day, thanks to Nancy and the to-go containers).

You and all of Plum were a pleasure to do business with and we can't say thank you enough for the service.

Your chefs were on top of it...and all of the servers were so friendly and constantly hustling to get things cleaned up.

The wedding went off without any issues and we are so grateful that Plum was able to be a part of our day!

You're the best, I mean it. I am going to recommend Plum to anyone looking to cater anything!!!"

XOXO | Kaylin & Ben



Buffet vs Sit Down:

Buffet Dinners help your guests meet and mingle with each other to help get the party warmed up.

Buffets make it easy to create a casual atmosphere for relaxed receptions but can easily be dressed up for a more formal affair as well. Wedding Dinner buffets also offer more of a selection for your picky eaters.

A buffet dinner also pleases your guests with larger appetites. You can also have a served salad with the rest being a buffet.

Sit down requires more labor costs to serve, more china rental for each course.

Butlered Hors d'Oeuures

Choose Three

Add \$2.25 per person for each additional selection



Arancini Balls (V)

Arancini with Prosciutto

Asiago Asparagus in Phyllo

Bamboo Skewers with Fresh Mozzarella, Tomato & Basil (V)

Greek Skewers with Feta, Cucumber, Calamata Olives (V)

Blini with Smoked Salmon, Lemon, Crème Fraiche & Capers

Asian Glazed Wild Caught Scallops Wrapped in Bacon

Asian Crab Tartlets with Sweet Chili Sauce

Brie & Raspberry in Phyllo (V)

Crispy Veggie Spring Rolls Ponzu Dipper

Roasted Vegetable & Goat Cheese Tartlets (V)

Fresh Cold Vietnamese Spring Rolls with Peanut Sauce (V)

Mac & Cheese Bites with Applewood Smoked Bacon

Mac & Cheese Bites (V)

Mini Beef Wellington

Mini Crab Cakes with Caper Cornichon Sauce

Mini Sirloin Cheese Steaks

Mini Kobe Beef Sliders

Mushrooms:

Sausage & Cheese Mushrooms, Crab & Gruyere Mushrooms,

Spinach & Feta with Sun Dried Tomato Mushrooms

Stuffed Mushrooms (V)

Prosciutto Wrapped Melon or Asparagus

Skewered Chicken Satays with a Spicy Peanut Sauce

Smoked Salmon Mousse Cucumber Cup with Dill

Spanokopita

Empanadas- Beef or Chicken

Hors d'Oeuure Displays

Choose Two



Domestic Cheese Display

~ Served with Fresh Fruit Garnish, Crackers & Breads
(Imported Cheese & Pate Display add 2.50pp)

Crudités

Crisp Seasonal Vegetables ~ Served with Creamy Dill Dip

Seasonal Fresh Fruit Display

Seasonal assorted fresh fruits and berries sliced
~ Served with Raspberry Yogurt Dipping Sauce

Mediterranean Display

Hummus, Roasted Vegetables, Olive Tapenade, Calamata Olives,
and Feta Cheese ~ with Pita Triangles & House Made Crostini

Italian Antipasti Display +2.00pp

A Seasonal lavish display of vine ripened Tomatoes with fresh
Mozzarella Cheese & Basil, marinated Roasted Peppers,
assorted Italian Meats & Cheeses imported Olives & Roasted
Vegetables ~ with Crostini & Sliced Breads

Italian Torte

Layers of cream cheese, sundried tomatoes, fresh basil, calamata
olives, topped with toasted pinenuts ~ with Crostini & Crackers

Goat Cheese Torte

Layers of Goat Cheese & Cream cheese, sundried tomatoes,
Caramelized Onions, Roasted Garlic, & Fresh Basil
~ Served with Crostini & Crackers.

Smoked Salmon Mosaic +1.00pp

Layers of cream cheese & sour cream, chopped egg & capers, fresh
dill & scallion, smoked salmon & topped with squares of salmon in
an attractive mosaic pattern ~ Served with Toast Points

Lump Crab Torte +2.00pp

Layers of cream cheese, creamy avocado, parsley & scallion,
roasted red peppers & topped with spicy cocktail sauce & loads of
lump crab meat ~ Served with assorted Toasts

Baked Brie En Croute

Double Cream French Brie filled with Raspberry Preserves & sliced
Almonds & Baked in a phyllo pastry.
Served with Grape clusters, Strawberries, & sliced French bread

Smoked Salmon Display + 2.50pp

Served with Hard Cooked Egg, Red Onion, capers, Horseradish
Crème fraiche sauce, Fresh Dill, Cocktail Breads

Salads

Choose One



Mixed Greens

*Grape Tomatoes, Seedless Cucumbers, Julienne of Carrots, Sweet Bell Peppers,
served with House Made Croutons, Balsamic Vinaigrette*

Mediterranean Salad

*Romaine, Calamata Olives, Roasted Peppers & Feta Cheese
served with Croutons & Extra Virgin Olive Oil Vinaigrette*

Seasonal Fruit & Greens Salad

*Arugula & Spinach,
Mandarin Oranges or Blueberries or Strawberries
Almonds or Pecans
Goat or Crumbled Bleu Cheese
served with Champagne Vinaigrette*

Classic Caesar

served with House Made Croutons & freshly shaved Parmesan Cheese

Caprese Salad

Fresh Mozzarella, Tomatoes, Basil & Balsamic Vinaigrette

Arugula Salad

Roasted Beets, Goat Cheese & Champagne Vinaigrette

Accompaniments

Choose Two - Each Additional \$2.50pp



Roasted Potatoes

with Fresh Herbs

Wild & White Rice Pilaf

Craisins, Toasted Almonds

Baked Corn Pudding

Lemon Saffron Basmati Rice

Crème Fraiche Mashed Potatoes

Roasted Garlic Mashed Potatoes

Seasonal Mixed Vegetables

Oven Roasted Sweet Potatoes

Roasted Asparagus with Red Peppers & olive oil Green Beans

with Roasted Red Peppers or Almonds

Cheesy Risotto Cakes +1.95pp

Roasted Mediterranean Vegetables

Plum Tomatoes Provençal

bread crumbs, shallots, Parmesan cheese

Polenta Towers

with Fresh Mozzarella & Roasted Peppers+1.00

Wedding Entrées

Silver Package

\$39.95 Choice of 2 entrées (each additional \$6.00)

Chicken Florentine

Tenderloins of chicken with artichoke hearts & spinach in velvety Veloute Sauce, topped with cheddar & baked until golden

Chicken Scampi

Boneless Breast of Chicken with penne, matchstick veggies in a white wine scampi sauce, with Parmesan cheese

Chicken Picatta

Seared Boneless breast with Lemon & Capers

Asian Salmon

Served with Toasted Sesame & Ponzu Sauce

Pork Loin

Dijon Cream Sauce

Grilled Portobello Mushroom

*filled w/Spinach, Feta Cheese & Sun Dried Tomatoes
Topped with marinated Peppers & Olive Oil Essence*

Eggplant Parmesan

Thinly sliced eggplant baked in marinara sauce, loaded with Cheese & topped with Parmesan

Sliced Skirt Steak

*with Montreal Seasoning, Grilled & Sliced
with Horseradish Sauce*

Gold Package

\$44.95 Choice of 2 entrées (each additional \$8.00)

Chicken Caprese

with Fresh Mozzarella, tomatoes, capers, olives & herbs

Chicken Marsala

Scaloppini of Chicken, with Marsala Wine Sauce

Sliced Tenderloin of Beef

*Seasoned, Seared and Roasted, Sliced fillet of Beef
with Horsey Sauce*

Salmon with Pesto

with Roasted Red Pepper Coulis

Poached Salmon

with Lemon Dill Sauce

Fillet of Sole

Lemon Beurre Blanc

Roasted Cornish Game Hen

with Pomegranate Glaze

Polenta Cake

with Roasted Vegetable Ragout

Seasonal Vegetables

roasted in Rich Tomato Sauce with Basil & Parsley

Platinum Package

\$48.95 Choice of 2 entrées (each additional \$9.95 or market)

Jumbo Lump Crab cakes served with Classic Remoulade Sauce

Grilled Fillet Mignon topped with Vidalia Onions & Bleu Cheese, Rich Brown Sauce

Macadamia Nut Mahi-Mahi topped with Papaya Salsa

Scallop & Crab Stuffed Portobello with Creamy Lobster Sauce

Jumbo Stuffed Shrimp

Stuffed with Lump Crabmeat Imperial & Lobster Sauce

Baby Lamb Chops (+ \$ market) with Dijon Herb Crust & Fresh Mint



Wedding Stations

Wonderful addition to Hors d'oeuvre Hour, grouped together to create a main event or an accent to a Silver, Gold or Platinum Buffet.

New England Raw Bar

Accompanied with Cocktail Sauce, Lemon Remoulade, and Lemon Wedges.

Freshly shucked seasonal Oysters on the Half Shell, Little Neck Clams on the Half Shell, Chilled Gulf Jumbo Shrimp, Cold Water Crab Claws, and Spicy Crab Shooters.


Market Rate per person - Culinarian Fee Additional

Carving Station

Accompanied with assorted Cocktail Rolls

Roasted Turkey

with Cranberry Chutney & Assorted Condiments

Tenderloin of Beef with House Rub, Roasted to Perfection

with Horsey Sauce, Mushroom Demi

Roasted Pork Loin

with a roasted Apple Demi-Glace

Poached Side of Salmon

with a Tarragon, Cucumber Cream Sauce


Starting at \$14.95-24.95 per person - Culinarian fee additional

Pasta Bar

All selections include freshly grated Parmesan, Extra Virgin Olive Oil, Crushed Red Pepper Flakes and French Bread

Chicken Scampi With Penne Pasta

Tenderloins Of Chicken Sautéed Matchstick Vegetables in a White Wine Garlic Butter

Vegetarian Penne Pasta Scampi

Sautéed Matchstick Vegetables in a White Wine Garlic Butter Sauce

Fusilli With Traditional Marinara Sauce and Italian Sausage

Bow-tie Pasta with White Wine Clam Sauce

Tortellini with Classic Alfredo Sauce
Sundried Tomatoes and Herbs


Starting at \$12.95pp - Culinarian fee additional

Soup Bar

Some items may be seasonal. All selections include French Bread, asst. Crackers, Bread Sticks and Herbed Croutons
The Following selections are some of our most popular.

Chilled Gazpacho Mushroom Madeira Butternut Squash with apple cider cream Shrimp Bisque Tomato Basil Bisque Cheesy Chicken Jalapeño Vegetarian Veggie Lemon Chicken Orzo


Starting at \$6.25pp - Culinarian Fee Additional

Surf & Turf

Grilled Beef Tenderloin

served at room temperature with Horsey Sauce and Cocktail Rolls

Lump Crab Cakes

with Classic Cocktail Sauce, Caper Cornichon Sauce and Remoulade Sauce

Classic Caesar Salad

with Freshly Grated Parmesan, Croutons and Caesar Dressing
French Baguettes and Sweet Butter Rosettes


Market price - Culinarian fee additional

Stir Fry

All Selections Include Soy Sauce, Hoisin, Crushed Red Pepper Flakes, Fortune Cookies in Bamboo Steamers and Chop Sticks

Herbed Basmati Rice

A Mélange Of Fresh Vegetables to Include Sugar Peas, Sweet Bell Peppers, Broccoli, Carrots, Scallions, Garlic and Bean Sprouts

Sautéed Chicken Strips

Sautéed Beef Strips

Steamed Chicken and Vegetarian Dumplings

with Ponzu Scallion Dipping Sauce


Starting at \$10.95pp - Culinarian fee additional

Harvest Table

This Colorful and abundant display is presented on a round table with premium floor length linens, varying elevations, and Seasonal fresh flowers include:

Imported Wheels Of Cheeses and Pates,

Crackers, Bread Sticks, Artisan Breads

Fresh Cut Fruits

Fresh Cut Vegetables

with Assorted Dips

Decorated Brie

with French Bread Rounds

Mediterranean Olives


Starting at \$10.95pp - Culinarian fee additional



Wedding Stations

Plum Street Gourmet recommends wedding food stations when you want to offer your wedding reception guests more opportunity to get up and mingle with each other. It's also wonderful for selective eaters, or people with dietary restrictions because they get a wider range of choices than at a plated dining reception. Wedding stations are great for giving your guests a chance to catch up with old friends or make new ones.

Mashed Potato Station

Creamy Mashed Potatoes & Mashed Sweet Potatoes
Served in Martini Glasses

Toppings:

Caramelized Onions, Applewood Smoked Bacon, Pancetta,
Chives, Sour Cream, Crumbled Bleu Cheese,
Cheddar Cheese & Broccoli

Starting at \$8.95 pp - Culinarian Fee Additional

Tapas Bar

"Small Plates" To Include:

Spanish Cheeses

with Assorted Crackers

Assorted Mediterranean Olives and Stuffed Grape Leaves

Hummus, Baba Ghanoush and Tapenade
with Pita

Skewered Marinated Chicken and Chorizo

with Dipping Sauce

Garlic Shrimp

Roasted and Grilled Vegetables

Starting at \$19.95pp - Culinarian Fee Additional

Salad Station

This Station Includes Assorted Breads, Extra Virgin Olive Oil
and Sweet Butter Rosettes

Mesculan Greens, Romaine, Baby Spinach
Parmesan Cheese, Feta Cheese, Grated Cheddar,
Baby Fresh Mozzarella Balls, Red Onion Rings,
Mediterranean Olives, Cucumbers, Grated Carrots
Grape Tomatoes, Crumbled Bacon, Chick Peas,
Hard Boiled Eggs, Sweet Bell Peppers, Croutons,
Toasted Almonds.

Starting at \$6.95pp - Culinarian Fee Additional

Plates & Flatware

China, Hors d'oeuvre Plate, Salad plate
Dinner Plate, Cake Plate,
Dinner Fork, Knife & Spoon, Dessert fork,
Glasses, Coffee Mug,
Creamer, Sugar & Salt & Peppers,
delivery & removal of rentals can be added to
any of the STATION MENUS

starting at \$6.00 per guest

Tex Mex Station

Condiments To Include Sour Cream, Fresh Cilantro,
Chopped Onion, Jalapeños, Guacamole, Tortilla Chips,
Grated Cheddar Cheese

Tex Mex Soufflé

Layers Of Black Bean Mousse, Sour Cream and
Tex Mex Seasonings, Spicy Guacamole, Chopped Tomatoes,
Red Onion, Black Olives and topped with Shredded Cheddar
Served With Tostados

Chicken and Cheese Enchiladas

Classic Enchilada Tomatilla Sauces,
Pinto Beans and Refried Beans with Cilantro

Mini Beef Tacos with Ground Beef

Sour Cream, Guacamole, Red Onion, Jalapeños

Starting at \$8.95pp - Culinarian Fee Additional

Dessert & Coffee Stations

Home-style Pie Buffet – Choose 3-4

An assortment of deluxe Seasonal Fruit Pies such as
Blueberry or Blackberry Crumb, Dutch Apple, Apple Cranberry,
Pear Custard, Strawberry, Chocolate Ganache Pie,
Key Lime or Lemon Meringue

\$8.95 pp

Viennese Sweet Station

An assortment of deluxe Mini Pastries, including Chocolates,
Key Lime Tarts, Mexican Wedding Cookies, Ricotta Cookies, &
Lemon Curd Fruit tarts, Lemon Shortbread, Pecan Tarts, Berry
Mini bites & Chocolate Covered Strawberries

\$9.95 pp

International Coffee Bar

Freshly Brewed Regular and Decaffeinated Coffee
accompanied with, Freshly Whipped Cream
Chocolate Shavings,
Cinnamon Sticks and flavored syrups

\$5.00 pp

Coffee Bar

Freshly brewed Coffee, Decaffeinated Coffee & Tea.
Accompanied with half & half, sugar, sugar substitute

\$2.95 pp



Wedding Catering Services & Details



All pricing is based on a minimum of 100 guests.

Complete event planning available from start to finish including time-line and rentals ordered for you.

All Prices subject to change based on availability and venue.

*Based on the various offerings of different banquet facilities in the area, all menus may not be suitable for all venues.
Please consult with our event planner.*

*The menus do not include china, flatware, glassware, linens, tables, chairs, bar service.
If your facility does not have a full kitchen; ovens, tents & other necessary items may need to be rented for your event.*

Average cost for basic table setting rentals (china plate, flatware, water glass, champagne flute, linen napkin is approximately \$6.00 per person. Additional costs for linens for guest tables, bars, cake, stations, place card, gift, high tops, etc. and they range from basic poly-cotton linens to "Specialty" linen designs and fabrics that affect pricing.

Bar option: Plum Street Gourmet can provide all ice, mixers, tonic, club soda, OJ, Cranberry Juice, Coke, Diet Coke, Sprite or Gingerale, Lemon, Limes, Cherries, Olives, coolers, chilling buckets, Spring Water, Sparkling Pellegrino & standard bar equipment. \$5.00 per person.

Limited Bar Option: Plum Street can provide Fresh Brewed Orange Mint Tea, Fresh Squeezed Lemonade, Sparkling water, ice, coolers, chilling buckets, & standard equipment. \$4.00 per person.

*Professionally trained servers & bartenders are available to you. All Wait staff dress in all black and will serve any appropriate foods butler style. All servers & bartenders charge \$15.00 per hour. Chefs & Event Captains @ \$30.00. Each staff's rates are calculated portal to portal plus one additional hour for the return trip to Plum Street for sanitizing. Labor is subcontracted and payment due at the conclusion of the event by cash or check.
Gratuity is appreciated but totally optional.*

Please know that we will do our best to accommodate special requests. You are in no way limited to these selections.

Total costs for most weddings include food per person, 6% sales tax, labor, rentals and linens.

Final guest counts are due 14 days prior to your event with final payment due then.

A non-refundable \$1000.00 deposit is required to book date and goes toward your balance.

We offer tastings at no charge if date is booked otherwise there will be a charge.

If pay by credit card all charges over \$1000.00 are subject to a 3% processing fee.

We look forward to working with you on your very special day.

*Congratulations and Thank You for Choosing Plum Street Gourmet
Lori Hemphill, Catering Director*

