



*Innovative prepared gourmet foods*

## Wedding Packages 2018

Congratulations from the Staff at Plum Street Gourmet. Enclosed you will find just a sampling of the menus that are available to you for your special day. Most of the menus we do are customizable to fulfill your vision and dream. Please don't hesitate to ask. We are a one stop shop for planning menus, layout, rentals and timing.

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.

Plum Street Gourmet is a Gourmet Shop located at 1831 Oregon Pike, Lancaster PA. Providing fresh foods to go and carryout lunch or dinner or full-service catering. At Plum Street Gourmet, you will find deli items including soups, salads, entrees, sandwiches, hors d'oeuvres and desserts. "LIKE" us on Facebook and see daily specials.

During the growing season, we have Herb and Vegetable beds behind our shop with our own Organic Produce. Please stop by to see what might be offered for dinner!

Ashley Horst, our Director of Catering, will help coordinate all details. From BBQ to Black Tie, she will help you with all your Wedding, Social or Corporate Catering needs. Schedule a meeting to create the perfect plan for your special day! We can do full service or delivery for business meetings, open houses, or theme parties. From farm to table we provide innovative fresh and fabulous cuisine.

### **From our Clients:**

*"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

*"Weeks after, we are still receiving compliments! Thank you so much Plum Street, for such a wonderful experience!"*  
Brian and Ali

*"You're the best, I mean it. I am going to recommend Plum to anyone looking to cater anything!!!"*  
XOXO | Kaylin & Ben

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Become a fan on Facebook for Updates and Photographs!

## PLUM STREET GOURMET WEDDING PACKAGES

### ***Includes:***

One-Hour Hors d'oeuvre Reception with a selection of three butler-ed Hors d' Oeuvres & two stationary Hors d'Oeuvres. Dinner can be served seated, or buffet style & includes a Salad, 2 dinner entrees, 2 accompaniments, House Baked Rolls & Butter, and Coffee & Tea service.

### ***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 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'Oeuvres Choose 3:**

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, Kalamata 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, Crab & Gruyere,*

*Spinach & Feta w Sun Dried Tomatoes Stuffed Mushrooms* (V)

Prosciutto Wrapped Melon or Asparagus

Skewered Chicken Satays *with a Spicy Peanut Sauce*

Smoked Salmon Mousse Cucumber Cup with Dill

Spanakopita

Empanadas- *Beef or Chicken*

### **Hors d'Oeuvre Displays Choose Two:**

**Domestic Cheese Display (Imported Cheese & Pate Display add 2.50pp)**

*With Fresh Fruit Garnish, Crackers & Breads*

### **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, Kalamata Olives, and Feta Cheese ~ Served 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. Accompanied with Crostini & Sliced Breads.*

**Italian Torte**

*Layers of Cream Cheese, Sun-dried tomatoes, fresh Basil, Kalamata Olives, & topped with toasted Pine Nuts / Crostini & Crackers*

**Goat Cheese Torte**

*Layers of Goat Cheese & Cream Cheese, Sun-dried Tomatoes, Caramelized Onions, Roasted Garlic, & Fresh Basil / 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, Toast Pine Nuts*

**Lump Crab Torte +2.00pp**

*Layers of Cream Cheese, creamy Avocado, Parsley & Scallion, Roasted Red Peppers & topped with spicy Cocktail Sauce & Lump Crab Meat, assorted Toasts*

**Baked Brie en Crouete**

*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, House Made Croutons, Balsamic Vinaigrette*

**Mediterranean Salad**

*Romaine, Kalamata Olives, Roasted Peppers & Feta Cheese served with a 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**

*With House Made Croutons & freshly shaved Parmesan Cheese*

**Caprese Salad**

*Fresh Mozzarella, Tomatoes, Basil and Balsamic Vinaigrette*

**Arugula Salad**

*Roasted Beets, Goat Cheese and Champagne Vinaigrette*

**Wedding Entrees "Silver Package" \$39.95****Choice of 2 entrees (each additional \$6.00)****Chicken Florentine**

*Tenderloins of Chicken with Artichoke hearts & Spinach in Veloute Sauce, topped with Cheddar & baked until golden*

**Chicken Scampi**

*Boneless Breast of Chicken with Penne, matchstick Vegetables, in a White Wine Scampi Sauce, with Parmesan Cheese*

**Chicken Picatta**

*Seared Boneless Breast with Lemon & Caper Sauce*

**Asian Salmon**

*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 and topped with parmesan*

Sliced Flank Steak

*With Montreal Seasoning, Grilled and Sliced with Horseradish Sauce*

### **Wedding Entrees "Gold Package" \$44.95**

**Choice of 2 (each additional \$8.00)**

Chicken Caprese

*With fresh Mozzarella, Tomatoes, Capers, Olives & Basil*

Chicken Marsala

*Chicken Scaloppini in Marsala Wine Sauce*

Sliced Tenderloin of Beef

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

Salmon with Pesto

*With a Roasted Red Pepper Coulis*

Poached Salmon

*With a Lemon Dill Sauce*

Filet of Sole

*Lemon Beurre Blanc*

Roasted Cornish Game Hen

*With a Pomegranate Glaze*

Polenta Cake with Roasted Vegetable Ragout

*Seasonal Vegetables Roasted in Rich Tomato Sauce with Basil & Parsley*

### **Wedding Entrees "Platinum Package" \$48.95**

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

Jumbo Lump Crab Cakes

*Served with Classic Remoulade Sauce*

Grilled Filet Mignon

*Topped with Vidalia Onions & Bleu Cheese, & rich Brown Sauce*

Macadamia Nut Mahi-Mahi

*Topped with Papaya Salsa*

Scallop & Crab Stuffed Portobello

*Creamy Lobster Sauce*

Jumbo Stuffed Shrimp

*Stuffed with Lump Crab Imperial & topped with Lobster Sauce*

Baby Lamb Chops (+ \$ market)

*With Dijon Herb Crust and fresh Mint*

### **Accompaniments Choose Two**

**Choice of 2 (each additional \$2.50)**

Roasted Potatoes with fresh Herbs

Baked Corn Pudding

Crème Fraiche Mashed Potatoes or Roasted Garlic Mashed

Oven Roasted Sweet Potatoes (or mashed)

Green Beans with Roasted Red Peppers or Almonds

Roasted Mediterranean Vegetables

Plum Tomatoes Provencal w Bread Crumbs, Shallots, & Parmesan Cheese

Polenta Towers with Fresh Mozzarella & Roasted Peppers + \$1.00/pp

Rice Pilaf with Dried Cranberries & Toasted Almonds

Lemon Saffron Basmati Rice

Seasonal Mixed Vegetables

Roasted Asparagus with Red Peppers and Olive Oil

Cheesy Risotto Cakes + \$1.95/pp

## **Food Stations**

\*Please contact us for a customized proposal. The total cost tends to be higher when stations or a la carte items are chosen.

### **NEW ENGLAND RAW BAR**

*Freshly shucked seasonal Oysters on the Half Shell, Little Neck Clams on the Half Shell, Chilled Gulf Jumbo Shrimp, Cold Water Crab Claws, & Spicy Crab Shooters. Accompanied with Cocktail Sauce, Lemon Remoulade, & Lemon Wedges.*

Market rate per person  
Culinarian Fee Additional

### **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 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*

\$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 White Wine Garlic Butter  
Vegetarian Penne Pasta Scampi: Sautéed Matchstick Vegetables in White Wine Garlic Butter Sauce  
Fusilli With Traditional Marinara Sauce and Italian Sausage  
Bowtie Pasta with White Wine Clam Sauce  
Tortellini with Classic Alfredo Sauce, Sun-dried Tomatoes and Herbs

Starting at \$12.95pp  
Culinarian Fee Additional

### **SOUP BAR**

Some Items May Be Seasonal. All Selections Include French Bread, Crackers, Bread Sticks and Herbed Croutons. The following selections are some of our most popular.

Chilled Gazpacho    Mushroom Madeira    Butternut Squash w Apple Cider Cream    Shrimp Bisque  
Tomato Basil Bisque    Cheesy Chicken Jalapeno    Vegetarian Veggie    Lemon Chicken Orzo

Starting at \$6.25pp  
Culinarian Fee Additional

### **SURF AND 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 & Chop Sticks  
Herbed Basmati Rice  
A Mélange of Fresh Vegetables to include Snow Peas, Bell Peppers, Broccoli, Carrots, Scallions, Garlic & Bean Sprouts  
Sautéed Chicken Strips  
Sautéed Beef Strips  
Steamed Chicken and Vegetarian Dumplings with Ponzu Dipping Sauce

Starting at \$10.95pp      Culinarian Fee Additional

### **TAPAS BAR**

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  
Mesclun 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

### **TEX MEX STATION**

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

Condiments to include Sour Cream, Cilantro, chopped Onion, Jalapenos, 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. 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. Served with Tostados.

Chicken and Cheese Enchiladas with Classic Enchilada Tomatilla Sauces

Pinto Beans and Refried Beans With Cilantro

Mini Beef Tacos With Ground Beef, Sour Cream, Guacamole, Red Onion, Jalapenos Chicken and Cheese Enchiladas with classic Enchilada Tomatilla Sauces

Pinto Beans and Refried Beans with Cilantro

Mini Beef Tacos with Ground Beef, Sour Cream, Guacamole, Red Onion, Jalapenos

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 per person

### **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 per person

### **International Coffee Bar**

*Freshly Brewed Regular and Decaffeinated Coffee*

*Accompanied with, Freshly Whipped Cream, Chocolate Shavings, Cinnamon Sticks, & flavored syrups*

\$5.00 per person

### **Coffee Bar**

*Freshly brewed Coffee, Decaffeinated Coffee & Tea.*

*Accompanied with half & half, sugar, sugar substitute*

\$2.95 per person

*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 above menus starting at \$6.00 per guest*  
Complete event planning available.

- 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.
- Bar option: At a cost of \$5.00 per person, Plum Street Gourmet can provide all ice, mixers, tonic, club soda, OJ, Cranberry Juice, Coke, Diet Coke, Sprite or Ginger-ale, Lemon, Limes, Cherries, Olives, coolers, chilling buckets, Spring Water, Sparkling Pellegrino & standard bar equipment.
- Limited Bar Option: at a cost of \$4.00 per person, Plum Street can provide Fresh Brewed Orange Mint Tea, Fresh Squeezed Lemonade, Sparkling water, ice, coolers, chilling buckets, & standard equipment.
- 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 \$17.50 per hour. Chefs & Event Captains are \$30.00. Each staff's rates are calculated portal to portal plus one additional hour for the return trip to Plum Street for sanitizing. Gratuity is optional but always appreciated.
- Please know that we will do our best to accommodate special requests. You are in no way limited to these selections.
- Final guest counts are due 14 days prior to your event, along with final payment.
- A non-refundable \$1000.00 deposit is required to book date and goes toward your balance.
- We offer tastings at no charge if a deposit has been made, otherwise there will be a charge.
- If you 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.

**PLEASE CONTACT:**  
**Ashley Horst**  
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