



Wedding Packages 2019

Innovative prepared gourmet foods

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	Rice Pilaf with Dried Cranberries & Toasted Almonds
Baked Corn Pudding	Lemon Saffron Basmati Rice
Crème Fraiche Mashed Potatoes or Roasted Garlic Mashed	Seasonal Mixed Vegetables
Oven Roasted Sweet Potatoes (or mashed)	Roasted Asparagus with Red Peppers and Olive Oil
Green Beans with Roasted Red Peppers or Almonds	Cheesy Risotto Cakes + \$1.95/pp
Roasted Mediterranean Vegetables	
Plum Tomatoes Provencal w Bread Crumbs, Shallots, & Parmesan Cheese	
Polenta Towers with Fresh Mozzarella & Roasted Peppers + \$1.00/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, soda, 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:

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PLUM STREET GOURMET

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