

# CRAFT CATERING

Located The Links at Hemlock Creek  
www.CraftCateringLLC.com. ~ 570.594.8134

## HOT BUFFET MENU

### DINNER PACKAGES\*

#### OPTION 1 ~ 24. PER GUEST

One Entree ~ Two Sides

#### OPTION 2 ~ 26. PER GUEST

One Entree ~ Three Sides

#### OPTION 3 ~ 30. PER GUEST

Two Entrees ~ Three Sides

#### OPTION 4 ~ 34. PER GUEST

Three Entrees ~ Three Sides

### SALADS (PLATED COURSE)

**FRESH TOSSED** Mixed Greens, Tomatoes, Cucumbers, Mozzarella, and Homemade Croutons, served w. Ranch and our House Balsamic Vinaigrette

**WINTER** Mixed Greens, Mandarin Oranges, Dried Cranberries, and Pecans, served w. Poppy Seed and our House Balsamic Vinaigrette

**FALL** Mixed Greens, Fresh Slices of Apples or Pears, Walnuts, and Feta Cheese, served w. Poppy Seed and our House Balsamic Vinaigrette

**STRAWBERRY SPINACH** Baby Spinach, Fresh Strawberries, Almonds, and Crumbled Feta Cheese, served w. Poppy Seed and our House Balsamic Vinaigrette

**CAESAR** Pre-tossed Romaine Lettuce, Tuscan Caesar Dressing, Romano Cheese, and Homemade Croutons

Salad Selections can be customized; some seasonal options are available all year.

**\*Lunch Prices and Plated Options available upon request.**

### SIDES

#### STARCH AND GRAIN

Baby Red Potatoes w. butter and parsley  
Mashed Red Skin Potatoes  
Mashed Golden Yukon Potatoes  
Scalloped Potatoes  
Chantilly Potatoes  
Rice Pilaf  
Risotto w. Mushrooms  
Traditional Stuffing  
Penne w. Vodka Sauce  
Baked Ziti  
Gnocchi w. Pesto  
Tuscan Alfredo Pasta  
Macaroni and Cheese  
Cavatelli w. Broccoli, Oil, and Garlic

#### VEGETABLE

Summer Squash Sauté  
Brandy-Glazed Baby Carrots  
Fire-Roasted Sweet Corn  
Broccoli, Cauliflower, Carrot Medley  
Green Beans Almandine  
Bacon Balsamic Brussel Sprouts  
Seasonal Fresh Vegetables

**All Packages include:** Salad Course, Dinner Rolls w. Butter, Water and Coffee.

*Iced Tea or Lemonade is available for \$1.00 per person, per selection.*

## ENTREES\* \*\*

### CHICKEN FRANCAISE

Egg-battered and sautéed w. lemon and white wine

### CHICKEN MARSALA

Floured and sautéed w. marsala wine and mushrooms

### CHICKEN PICCATA

Floured and sautéed w. White wine, Lemon, and Capers.

### PARMESAN ENCRUSTED CHICKEN

Coated in cheese and lightly bread, served w. Beurre Blanc Sauce

### STUFFED CHICKEN BREAST

Traditional Bread Stuffing, served with gravy

### PINEAPPLE CHICKEN

Pan fried w. Teriyaki glaze and pineapples

### ITALIAN ROASTED OR BBQ CHICKEN

Skinless, boneless thighs marinated in Italian seasoning, or BBQ sauce, roasted to perfection

### SIRLOIN TIPS W. MUSHROOMS\*

Tender Medallions of beef, braised w. mushrooms and our house beef gravy

### POT ROAST OF BEEF\*

Traditional slow-cooked beef w. potatoes, carrots, and brown gravy

### BROILED SALMON

topped w. dill-infused cream sauce, Citrus Balsamic, or Sweet Chili glaze

### LEMON PEPPER HADDOCK

Fresh white fish topped with a gentle lemon pepper glaze and baked to flaky perfection

### MEAT LASAGNA ROLLS\*\*

Stuffed with beef, pork, ricotta cheese, topped with Sweet Red Sauce and Mozzarella

### VEGETABLE LASAGNA ROLLS\*\*

Stuffed with seasonal vegetables, ricotta cheese, topped with Alfredo sauce and Mozzarella (Vegetarian Entree)

### EGGPLANT ROLLATINI

Breaded, stuffed with spinach and ricotta cheese with Sweet Red Sauce and Mozzarella

## MARKET PRICE:

### CRAB-STUFFED FLOUNDER

Homemade Crab Stuffing rolled around flaky white fish and topped w. Aoli

### FILET MIGNON\*\*

topped w. frizzled onions  
(only available for in-house plated option)

## CARVING STATION/MARKET PRICE:

### BAKED HAM

w. apple butter glaze

### SLOW ROASTED TURKEY BREAST

served with turkey gravy

### ROASTED PORK LOIN

w. Garlic Infusion and Seasoned Rub

### BEEF TOP ROUND ROAST

served w. beef gravy

### BEEF BRIKSET

Sliced and served w. Horseradish mayo and rolls

### PRIME RIB OF BEEF

served w. au jus

### BEEF TENDERLOIN

served w. au jus

\*\$2.00 per head upgrade to package.

\*\* Plated Meal Selection Only

Additional options and quantities adjustable at your request and we are happy to customize!

Dietary needs will be accommodated per plate at no additional charge.

**Facility, Rental, and Service Fees not included. Please see our General Information Packet.**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.