

CRAFT CATERING

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

WEDDING MENU

BUFFET PACKAGES*

SELECTION 1 ~ 34. PER GUEST

Two Entrees ~ Three Sides

SELECTION 2 ~ 40. PER GUEST

Three Entrees ~ Three Sides

PLATED SELECTION ~ 42. PER GUEST

Three Entree Choices

TWO SIDES - SAME FOR EACH ENTREE

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.

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; On-site Event Coordinator.

Iced Tea is available for \$1.00 per person,

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 (Or Marinara Sauce - Vegetarian Entree)

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.