



fresh

Our 4 preset sit down menus

Bright

Field Green Mix with Yellow Cherry Tomatoes,
Red Onion, Kalamata Olives, Seedless Cucumber w/
Sweet Lemon Oregano Vinaigrette
- Toasted Orzo Pilaf w/ Candied Almonds
- Tomato Pie Wedge w/ Fresh Basil and Asiago

Each plate comes with 2 Twin Entrees

Choose 2 from the following

Apple Grilled Salmon w/ Fresh Dill Sauce
Rosemary Grilled Chicken on a Bed of Mustard Greens
Asian Flank Steak on Apricot Sauce

Clean

Baby Spinach and Arugula with Plum Tomato,
Shredded Carrot, Shaved Radish, Red Grapes w/
Raspberry Balsamic Vinaigrette
- Creamer Baby Red Potatoes w/ Basil & Roasted Garlic
- Twice Cooked Red Pepper Soufflé

Each plate comes with 2 Twin Entrees

Choose 2 from the following

Classic Crab Cakes w/ Side Caper Sauce
Grilled Sage, Cracked Pepper, & Sea Salt Chicken Kabobs
New York Swiss Steak w/ Mushroom Jus

Crisp

Red & Green Leaf Lettuce with Grape Tomatoes, Red Onions,
Black Olives, Toasted Sun Flower Seeds, Shredded Carrots
on a Layer Ranch Dressing
- Basmati Rice Pilaf w/ Leeks, Peas, & Sundried Tomatoes
- Hearty Cut Grilled Vegetable Medley

Each plate comes with 2 Twin Entrees

Choose 2 from the following

Seared Pork Tenderloin with Fried Apple Sauce
Baked Panko Chicken w/ Fresh Tomato Sauce & Smoked Provolone
Hand Carved Prime Rib Au Jus

Pure

Field Greens with Red Radish, Red Tomatoes,
Roasted Red Peppers, & Diced Red Apples served
with a Light Mustard Vinaigrette
- Cavatappi Pasta w/ Chunky Tomato Basil Sauce
- Local Bourbon Cooked Button Mushrooms

Each plate comes with 2 Twin Entrees

Choose 2 from the following

Local Herb Encrusted Farm Raised Roast Beef Au Jus
Local Free Range Chicken Baked & Topped with Fresh Salsa Americana
Local Farm Raised Ham w/ Fresh Pineapple Glaze

3 Sample Menus for Stations, Buffets, & Family Style

Posts

*3 diverse stationed foods for a lively
interactive event*

SALAD BAR: Field Greens, Chopped
Romaine, Yellow Grape Tomatoes,
Gorgonzola, Feta, Toasted Sunflower Seeds,
Seedless Cucumbers, Sliced Mushrooms,
Shaved Radish, Herbed Croutons, Seedless
Grapes, and 3 House Dressings

CARVING POST: Coopers Farms Turkey
& PA Farm Raised Top Round Beef,
Horseradish Sauce, Black Forest Mustard,
Basil Mayonnaise, Apple Chutney, Sliced
Knot and Twist Rolls, Beef Au Jus and
Turkey Au Jus, Caramelized Onions &
Bourbon Mushrooms

SIDES POST: San Francisco Rice Pilaf,
Bow Tie Pasta in Olive Oil, Alfredo Sauce
& Fresh Marinara, Petite Green Beans
Almandine, Grilled Vegetable Medley,
Assorted Rolls & Butter

Procession

*A Classic Buffet spread for a basic less
formal event*

Caesar Salad mixed & Field Green
Salad dressed

**Each plate comes with your choice of
2 Entrees** *Choose 2 from the following*

Baked Boneless Chicken w/ Lime, Cilantro
& Diced Tomatoes

Braised Beef & Peppers in California
Merlot Sauce

Roast Center Cut Pork Loin with Fried Apples
and Brown Sugar

Choose 3 of the following side dishes:

STARCH: Chefs Rice, Pasta, or Potato

VEGETABLE: Green Beans Almandine,
Grilled Vegetables, or Steamed

Broccoli Crowns

Assorted Rolls & Butter

Personal

*One of our truly original and popular events
served Family Style*

Individual Field Green Salads w/ Choice
Dressings

Citrus & Scallion Scallops & Shrimp Kabob
Platters

Sesame Asian Beef & Chicken Kabob Platters

Rosemary Roasted Baby Red Potato Bowls

Stuffed Tomato Skins with Corn, Barley &
Pepper Platters

Assorted Rolls & Butter

*The choices of foods are unlimited. The
menus on this page are paired together by
SBCFOODS for your assistance.*

Please feel free to request any food favorite.



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Appetizers and More Foods

Shooters

Our signature shooters are the most talked about appetizers available.

Baby Spinach & Strawberry Salad Shooters
Thai Mushroom & Cucumber Shooters
BBQ Chicken & Clementine Shooters
Shrimp & Scallop Ceviche Shooters
Roasted Lamb & Tabouleh Shooters
Steak & Potato Shooters
Blueberry & Ouzo Sorbet Shooters

Cold Items

Fresh Cut Vegetable Presentations w/ Dips
Scallion Tied Asparagus Bundles
Goat Cheese & Fresh Dill Stuffed Cherry
Fresh Fruit Displays
Fresh Fruit Kabobs
Chunked Fruit & Cheese Combo Platters
Domestic Cheese & Crackers
Imported Cheese & Crackers
Domestic & Imported Cheese & Crackers
Trio of Hummus w/ Fried Pita Chips
Fresh Salsa Americana w/ Fresh Tortilla Chips
Savory Tortilla Pinwheels

Signature Passing Appetizers

Focaccia w/ Pesto & Shiitaki Mushroom
Cucumber w/ Ahi Tuna Maki Sushi & Wasabi Cream
Flatbread w/ Dijon Pork & Fried Carrot
Crostini w/ Rosemary Sirloin & Horseradish
Fried Pita w/ Lamb, Mint, & Mango
Phyllo Cup w/ Chicken & Lime Ceviche
Skewered Asian Flank Steak w/ Pineapple

Hot Items

Mini Salmon Cakes w/ Fresh Dilled Tartar Sauce
Mini Crab Cakes w/ Cajun Cocktail Sauce
General Tso's Chicken Bites
Thai Chicken Skewers w/ Peanut Sauce
Cranberry & Almond Breaded Chicken Tenders
Ground Lamb & Mint Patties
Mini Meatballs in German Curry Sauce
Mini Meatballs in Apricot BBQ Sauce
Mushrooms Stuffed w/ Pesto Duxelle
Mushrooms Stuffed w/ Homemade Sausage
Potato Rosti Puffs w/ Crème Fraiche
Thai Spinach, Rice & Basil Puffs w/ Coconut Cream Sauce

Salads

Field Green Salad
Traditional Tossed Salad

Entrees

German Beef Rouladen
Braised Beef Tips
Classic Swiss Strip Steak
Flat Iron Steak
Sliced Flank Steak
Top Round of Beef with Sauce
Classic Chicken Romano
Classic Chicken Marsala
Hand Breaded Chicken Fillets
Chicken Francais
Herb Smothered Char Grilled Chicken

Sides

Red Skinned Mashed Potatoes
Potato Rosti
Herb Roasted Baby Red Potatoes
Scalloped Potatoes w/ Goat Cheese & Mint
Bow Tie Pasta w/ Fresh Basil & Plum Tomato
Penne Pasta w/ Fresh Marinara, Basil and Ricotta
Halushki w/ Nappa Cabbage & Apples
Fusilli w/ Vodka Sauce
Toasted Orzo Pilaf

Caesar Salad
Italian Mixed Salad

Cranberry & Almond Laced Chicken
Stuffed Chicken Breasts
Sockeye Salmon Cakes
Claw Crab Cakes
Salmon Steaks
Baked Flounder English Style
Smoked Pork Tenderloin
Stuffed Center Cut Pork Loin
Traditional Amish Ham
Pork Osso Bucco
Smoked Leg of Lamb

Wild Rice Pilaf
Sweet Pea and Mushroom Risotto
Traditional Rice Pilaf
Green Beans Almandine
Hearty Cut Grilled Vegetables
Corn & Pepper Stuffed Tomato
Baby Carrots w/ Fresh Dill & Butter Sauce
Pesto Mushrooms & Pearl Onions
Sugar Snap Peas w/ Kosher salt & Black Pepper





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What all we do and pricing simplified

1. All events come with no obligation consultation and tasting
2. You will not be presented with a contract until you are ready
3. 7% sales tax and 15% gratuity will be added to all orders
4. We dress all the tables with linens and plateware
5. We include insured bartenders
6. We will cut the cake and platter cookies at no charge
7. We offer a basic white linens, bone dinner ware, basic flatware service
8. We offer an upgraded linen, china, and flatware service add \$2.75 per person
9. Our staff is mature, responsible and extremely dedicated to your guests
10. All Events come with choice Bread, Rolls, & Butter – Salt & Pepper
11. All Event tables come with Water Glasses, Ice, & Pitchers of Water
12. All Events come with Coffee station for 50% of guests
13. We offer Soft Drink Packages

Pricing

- Bright** \$32.95 per person with Basic package
Clean \$32.95 per person with Basic package
Crisp \$32.95 per person with Basic package
Pure \$34.95 per person with Basic package
Posts \$31.95 per person with Basic package
Procession \$29.95 per person with Basic package
Personal \$32.95 per person with Basic package

