

The Susquehanna Chef
Wedding Stations Cocktail Menu Off- Premise
Phone number: 570-784-8802 www.susquehannachef.com

Wedding Stations Cocktail menu includes:

- ❖ Large Selection of Linen colors (napkins, table clothes)
- ❖ We cannot provide alcoholic beverages for you, but we can guide you in your selection and **included in your package is Bar Service** for 5 hours which includes: assortment of juice, assortment of soda, glassware, ice, cocktail napkins, drink garnishes, and bartender.
- ❖ Coffee
- ❖ Rolls and butter
- ❖ China & Silverware
- ❖ This is a cocktail style reception, there is only seating for half of your guests.
- ❖ Event coordinator to help you create your menu, linen selection and event time line.

The Susquehanna Chef and The Barn at Boone's Dam offer the most all-inclusive packages in the area

Cocktail hour

Choice of two

Vegetable display with dip

Cheese display with dip

Fruit display with dip

Choice of three

Chicken cordon bleu bites

Chicken satay with Thai peanut sauce

Raspberry and brie in phyllo

Warm Spinach dip with toast tips

Bruschetta

Antipasti Skewers

Almond stuffed dates wrapped with bacon

Crab stuffed mushrooms

Clams casino

Crab Rangoon with sweet and sour dip

Salmon Carpaccio crostini

Warm Crab dip with toast tips

Sweet and sour meatballs

Blue cheese meatballs

Cocktail franks in blanket

Teriyaki Beef Skewers

Jerk beef skewers

Second hour of Meal
Choice of Three stations

Antipasti station

Prosciutto, capicola, salami, provolone,
fresh mozzarella, roasted red peppers,
marinated artichoke hearts, marinated
asparagus, assortment of olives,
assortment of rolls

Mashed potato station

Mashed potatoes, mashed sweet potatoes
Toppings: bacon, sour cream, chives,
blue cheese, cheddar cheese, sautéed
onions, pecans, cinnamon and brown
sugar, butter, garlic

Macaroni and Cheese

Our classic Macaroni and cheese
Toppings: bacon, ham, caramelized
onions, chives, blue cheese, sautéed
mushrooms

Traditional Seafood

Mini Crab cakes with dill aioli
Jumbo peel and Eat Shrimp with cocktail
sauce
Scallops wrapped with bacon

Mini Sandwich Station

Choice of three

Angus beef sliders
Cuban Pork
Cheese Steak
Carved Baked Ham
Mini Meatballs
BBQ Chicken
Gyros
Crab Cakes
Mini rolls

Various toppings depending on choices

French station

Chicken cordon blue bites
Raspberry and brie
Mini quiche

Greek Station

Spanikopita
Mini Gyros with Tzatziki sauce
Greek marinated Chicken skewers

Italian Station

Italian sausage stuffed mushrooms
Asparagus asiago in Phyllo
Roasted red pepper Crab dip with toast
tips

Mexican Station

Mini Chicken and Cheese quesadilla
Empanada filled with a Pork, Raisins,
and Almonds with a Key lime pineapple
dip
Chipotle glazed shrimp sweet corn, red
peppers and onions in a tortilla cup

Sushi Station

Choice of three types of Sushi

California roll, Spicy tuna roll, asparagus
roll, Philadelphia roll (smoked salmon,
cream cheese and cucumber), Spicy
Salmon roll, Tuna Avocado roll, Salmon
roll,

Asian Station

Lemon grass Chicken dumplings
Soy ginger and wasabi steak skewers
Crab Rangoon with sweet and sour dip

Caribbean Station

Jerk chicken skewers with dip
Pineapple Marinated Shrimp Skewers
Cuban Pork Sliders

A 20% service charge and 6% sales tax added to all invoices
To add an additional station is \$8.00 per person per station