

The Susquehanna Chef

Complete Wedding Package Two Off- Premise

Phone number: 570-784-8802

www.susquehannachef.com

Complete Wedding Package Two includes:

- ❖ Cocktail hour with 2 Cold hors D'oeuvres and 4 Hot Hors D'oeuvres
- ❖ Large Selection of Linen colors (napkins, table clothes)
- ❖ China & Silverware
- ❖ Coffee, Iced Tea & Water
- ❖ Rolls and butter
- ❖ Event coordinator to help you create your menu, linen selection, and event time line.

The Susquehanna Chef offers the most all-inclusive packages in the area

Cold Hors D'oeuvres

Choice of two

Vegetable display with Dip
Cheese display with Dip
Fruit display with Dip

Hot Hors D'oeuvres

Choice of 4

Spanakopitta
Asparagus Asiago rolls
Crisp ricotta walnut rolls
Anti pasta skewers
Poached pear and goat cheese tarts
Almond dates wrapped in bacon
Raspberry and Brie rolls
Warm spinach dip
Warm crab dip
Mini Crab cakes

Chipotle glazed
Shrimp in a tortilla cup
Ahi Tuna with avocado, red pepper, jasmine rice and wasabi infused soy on an Asian spoon
Lobster Boursin chive rolls
Lavender and Thyme marinated scallops wrapped in bacon
Chicken cordon bleu bites

Chicken sate with Thai Peanut sauce
Walnut fig Chicken roulades
Slice beef and horseradish palmiers
Seared beef tenderloin with jasmine rice on an Asian spoon
Pork tenderloin on raisin bread crostini
Blue cheese meatballs
Ham and smoked gouda phyllo rolls

Buffet

Choice of one

Caesar Salad, Rose Marie's House salad, Greek Spinach Salad

Entrees

Choice of three

Carved Beef Tenderloin w/ choice of sauces

Carved Prime Rib

Sirloin Strip Steak topped with red onion and Gorgonzola cheese

Beef tenderloin medallions topped with peppercorn mushroom balsamic sauce

Pork tenderloin medallions topped with caramelized pear and cream sauce

Pork tenderloin medallions topped with a red currant Shiraz reduction

Chicken Cordon Bleu

Pecan encrusted chicken

Prosciutto Gouda Stuffed Chicken

Gingersnap encrusted chicken topped with pineapple chutney

Chicken Oscar

Chicken topped with shrimp in a roasted red pepper cream sauce

Seafood lasagna

Lobster, shrimp, scallop and crab Au Gratin

Tortellini topped with shrimp, scallops sausage in a vodka tomato cream sauce

Lobster ravioli

Fresh Mango salsa topped sea bass

Macadamia Crusted Mahi Mahi

Crab cakes topped with béchamel sauce

Chili honey glazed salmon

Pinot Grigio salmon

Accompaniments

Choice of two

Herb roasted red potatoes

Caramelized leeks and blue cheese mashed potatoes

Roasted Fingerling Potatoes

Praline mashed sweet potatoes

Lemon thyme rice

Bow tie pasta with garlic butter

Orzo with fresh tomato, basil sauce

Saffron risotto

Honey dill carrots

Sugar snap peas

Orange butter Asparagus

Italian marinated Asparagus

Steamed broccoli with garlic butter

Sautéed sweet plantains

Mediterranean spinach

Zucchini with sun-dried tomatoes

A 20% service charge and 6% sales tax added to all invoices