

FULL Service

PROVIDED BY MADE FROM SCRATCH CATERING

Each package serves a minimum of fifty guests and includes one server, service equipment, and delivery. Tax and gratuity are not included.

PACKAGE 1: \$694.00 [PER 50 GUESTS]

Farmers Market Vegetable Display *with dip*
 Swedish Meatballs *in our homemade sauce*
 Quiche *bacon & swiss, asparagus & parmesan, artichoke & parmesan*
 Roulades *ham, roast beef, turkey, veggie, southwest chicken*
 Lemon Hummus & Pita *garbanzo beans, lemon, garlic & spices*
 Tortilla Chips & Salsa

PACKAGE 2: \$780.00 [PER 50 GUESTS]

Domestic Cheese Board *with crackers and fresh fruit garnish*
 Assorted Mini Sandwiches
 French Onion Dip *served with chips*
 Lemon Hummus & Pita *garbanzo beans, lemon, garlic & spices*

PACKAGE 3: \$1,009.00 [PER 50 GUESTS]

Chilled Spinach Dip
 Hoisin Beef & Scallion Rolls *thin, tender slices of grilled flank steak rolled with green onion and hoisin sauce*
 Crab Au Gratin *our famous crab & cheese dip baked to perfection, served warm with baguettes and gourmet crackers*
 Chicken Numaki *fresh chicken bites, seasoned with spices, wrapped in applewood bacon, and drizzled with barbeque glaze*
 Wild Mushroom Tartlettes *wild and domestic mushrooms, sautéed in a light cream sauce and baked in a pastry shell*

PACKAGE 4: \$925.00 [PER 50 GUESTS]

Tossed Salad *with Ranch & Italian Dressing*
 Choice of Entrée: *Lasagna or Chicken & Noodles or Ham*
 Choice of Side: *Garlic Bread or Mashed Potatoes*
 Glazed Green Beans

A La Carte

[EACH ORDER SERVES 50 GUESTS]

Add a \$160 Server Fee and a \$125 Equipment Fee if you are not ordering a package. Delivery, tax, and gratuity not included.

Lemony Hummus with Pita and Flatbread - \$100.50
blended garbanzo beans, lemon, garlic & spices

French Onion Dip & Chips - \$95.00

Chicken Numaki - \$86.00
fresh chicken bites, seasoned with spices, wrapped in applewood bacon, and drizzled with barbeque glaze

Assorted Mini Quiche - \$57.50
bacon & swiss, asparagus & parmesan, and artichoke & parmesan

Salami Coronets - \$43.00
salami cones filled with boursin cheddar cream cheese

Swedish Meatballs - \$25.00

Egg Salad Tea Sandwiches - \$42.00

Chicken Salad Tea Sandwiches - \$86.00

Mac & Cheese Bites - \$75.00

Mini Honey & Brie Grilled Cheese - \$32.00

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Assorted Gourmet Desserts Package - \$140.00
Butterscotch-Walnut Blondies, White Chocolate Dipped Rice Krispie Treats, Chocolate Dipped Chocolate Chip Cookies, Dark Chocolate Shortbread Cookies

Homemade Macaroons - \$86.00
 light almond cookies with a seasonal filling

Dainty Delights - \$128.50
 an assortment of freshly baked seasonal mini desserts

Assorted Brownies & Cookies - \$123.00



*A \$250 hospitality fee will be applied to each order. This includes refreshments for your guests {water, tea, soda and coffee}, tables, chairs, a Schoedinger hostess, set-up and clean-up of the area.

DELIVERY Service

PROVIDED BY DUBLIN GIANT EAGLE MARKET DISTRICT

Each package serves a minimum of fifty guests and is presented on black plastic trays. Tax and Delivery are included.

PACKAGE 1: \$186.00 [PER 50 GUESTS]

Fresh Vegetable Tray *Cucumber, Bell Peppers, Carrots, Celery, Tomatoes, Broccoli and Mushrooms served with Dip*

Specialty Cheese Course *Brie, Havarti, Jarlsberg, Cheddar, and Fontina*

Petite Meat Sandwich Tray *Mini sandwiches including roast beef, turkey, and ham paired with American and Swiss cheese*

Market District Roll-up Platter *Roast Beef and Provolone with Horseradish Sauce Roast Turkey and Swiss with Dijon Mustard, Black Forest Ham with Pimento Cheese (All served on Mediterranean Flatbread)*

PACKAGE 2: \$278.00 [PER 50 GUESTS]

Fresh Fruit Tray *Strawberries, Pineapple, Watermelon, Honeydew, Cantaloupe and Seasonal Berries*

Fresh Vegetable Tray *Cucumber, Bell Peppers, Carrots, Celery, Tomatoes, Broccoli and Mushrooms + Dip*

Specialty Cheese Course *Brie, Havarti, Jarlsberg, Cheddar, and Fontina, Caprese Salad Field Greens, Tomatoes, Mozzarella, Fresh Basil, Olive Oil, and Balsamic Vinegar*

Petite Meat Sandwich Tray *An array of mini sandwiches including roast beef, turkey, and ham paired with American and Swiss cheese*

Market District Roll-up Platter *Roast Beef and Provolone with Horseradish Sauce Roast Turkey and Swiss with Dijon Mustard, Black Forest Ham with Pimento Cheese (All served on Mediterranean Flatbread)*

*A \$250 hospitality fee will be applied to each order. This includes refreshments for your guests {water, tea, soda and coffee}, tables, chairs, a Schoedinger hostess, set-up and clean-up of the area.



PACKAGE 3: \$425.00 [PER 50 GUESTS]

Sliced Charcuterie Platter *Prosciutto, Sweet Sopressata, Genoa Salami, Capicola, Mozzarella, Sharp Provolone, Pepperazzi, Kalamata Olives, and Bruschetta. Served with Tuscany and Ciabatta Breads*

Grilled Vegetable Platter *Red Bell Pepper, Zucchini, Yellow Squash, Red Onion, Portabellas, and Horseradish Sauce*

Specialty Cheese Course *Brie, Havarti, Jarlsberg, Cheddar, and Fontina*

Mediterranean Orzo Salad *Baby Spinach, Kalamata Olives, Artichokes, Cucumbers, Onions, Feta and Chickpeas*

Penne Mozzarella Tomato Salad *Fresh Mozzarella, Tomatoes, OliveOil, Garlic, Romano and Basil*

Gobs *An assortment of mini cake rounds sandwiched with a variety of Market District buttercream and fudge filling*

~DESSERTS~

{PRICED PER 50 GUESTS}

Gobs \$24.95

Mini cake rounds sandwiched with a variety of Market District buttercream and fudge fillings

Best Butter-Made Cookies \$34.95

Chocolate Chip, Sugar, Oatmeal Raisin, Double Chocolate, White Chocolate Macadamia, Peanut Butter, and Trail Mix

Brownies and Blondies \$39.96

Fudge-Frosted with Peanut Butter or Vanilla Buttercream

Cannolis \$87.98

Traditional Ricotta Crème Filling and Mini Chocolate Curls

Mini Cheesecakes \$170.97

Traditional New York Cheesecake served with a Chocolate Spoon and Whipped Cream

BEVERAGE Service

PROVIDED BY MADE FROM SCRATCH CATERING

Bar setup fee is \$100 per 50 guests, and includes all necessary plastic drinkware, ice, beverage napkins, and bar supplies.
Bartender service is also required for an additional \$160.00 (every two hours).

BEER

(PRICED PER CASE
= 24 BOTTLES)

Domestic Beers

Yuengling \$30
Budweiser \$25
Bud Light \$25
Sam Adams Lager \$30

Imported Beers

Stella Artois \$35

Craft Beers & Ciders

Elevator Bleeding Buckeye \$36
Goose Island 312 \$42.00
Sierra Nevada \$36.00
Angry Orchard \$36.00

WINE

(PRICED PER BOTTLE)

Red Wine

House Red Wine \$9
Alamos, Cabernet Sauvignon \$10.5
Columbia Crest, Merlot \$12

White Wine

House White Wine \$9
Mezzacorona Pinot Grigio \$10.5
William Hill, Chardonnay \$12

Bubbly Wine

Bella Sera, Moscato \$9
LaMarca, Prosecco \$16

Liquor options available upon request.



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CATERING SERVICES at...



FULL SERVICE CATERING IS PROVIDED BY:



This service includes a full service, professional wait staff to set up, maintain, and tear down your event.

BAR SERVICE IS PROVIDED BY:

Made From Scratch

A setup fee applies to this service which includes...

- All necessary plastic drinkware, ice, beverage napkins, and bar supplies
- A Professional Bartender

DELIVERY CATERING SERVICE IS PROVIDED BY:



This service includes delivery two hours prior to event. All food is presented on disposable black trays.