

CRAFT CATERING

Located at Rolling Pines Golf and Banquet Facility
and The Links at Hemlock Creek
www.CraftCateringLLC.com. ~ 570.594.8134

HOT MENU

BUFFET PACKAGES

OPTION 1 ~ 22. PER GUEST

One Entree ~ Two Sides

OPTION 2 ~ 24. PER GUEST

One Entree ~ Three Sides

OPTION 3* ~ 28. PER GUEST

Two Entrees ~ Three Sides

***Plated Price - Three Entree Choices, Two Sides**

OPTION 4 ~ 32. PER GUEST

Three Entrees ~ Three Sides

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 Gorgonzola Cheese, served w. Poppy Seed and our House Balsamic Vinaigrette

STRAWBERRY SPINACH Baby Spinach, Fresh Strawberries, Walnuts, 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

Red and Sweet Potato Medley

Mashed Red Skin Potatoes

Mashed Golden Yukon Potatoes

Potatoes Au Gratin

Chantilly Potatoes

Rice Pilaf

Risotto

Traditional Stuffing

Penne w. Vodka Sauce

Baked Ziti

Baked Pasta Alfredo or Tuscan Alfredo

Macaroni and Cheese

Cavatelli w. Broccoli, Oil, and Garlic

VEGETABLE

Summer Squash Sauté

Brandy-Glazed Baby Carrots

Sweet Corn

Broccoli, Cauliflower, Carrot Medley

Green Beans Almandine

Bacon Balsamic Brussel Sprouts

Seasonal Fresh Vegetables

All Packages include: Salad, Dinner Rolls w. Butter, Water, Iced Tea, and Coffee;
On-site Event Coordinator.

In-House events also include principal linens, upgrades available, all room set up including centerpieces, place cards, favors, and repack.

ENTREES

Buffet, Plated*, Or Stations Available

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

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 or Citrus Balsamic dressing

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 Lucy's 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)

SEASONAL VEGETABLE SAUTÉ OVER RICE

Olive Oil Sautéed served over seasoned white rice (Vegan Entree)

(MARKET PRICE:)

CRAB-STUFFED SHRIMP

Broiled w. homemade Crab Stuffing

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)

ROASTED PORK CHOP

w. Cherry Pork Reduction and Cherry Garnish

CARVING STATION:

Attended and cut to order

(substitute per entree, add 1. per guest)

BAKED HAM

w. apple butter glaze

SLOW ROASTED TURKEY BREAST

served with turkey gravy

BEEF TOP ROUND ROAST

served w. beef gravy

(MARKET PRICE:)

PRIME RIB OF BEEF

served w. au jus

BEEF TENDERLOIN

served w. au jus

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.