

# CRAFT CATERING

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

## WEDDING MENU

### BUFFET PACKAGES

#### OPTION 1 ~ 26. PER GUEST

One Entree ~ Two Sides

#### OPTION 2 ~ 28. PER GUEST

One Entree ~ Three Sides

#### OPTION 3\* ~ 32. PER GUEST

Two Entrees ~ Three Sides

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

#### OPTION 4 ~ 36. 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.