



**stock's on 2nd**  
Catering



## Dinner Menu

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# Catering Dinner Menu

*Inclusive Buffet Dinner Package: \$74/per person*  
*Inclusive Served Dinner Package: \$82/per person*  
*+22% service charge & 6% sales tax*  
*Minimum of 50 Guests Required*



## STARTERS

*Please Choose Three (each additional +\$3/PP)*  
*Presented as a Stationary Display*  
*or*  
*Can be passed for an additional \$5/PP*

### **Mini Meatballs**

Bourbon BBQ Glaze

### **Crab Mushrooms (+\$5/PP)**

Lump Crab Mixture Stuffed Mushrooms

### **Vegetarian Egg Rolls**

Asian Mustard Sauce

### **Charcuterie Display (+\$5/PP, stationary only)**

Two cured meats, two Local Cheeses, Pickled Mustard Seeds, House-made Jam,  
Spiced Mustard, Pickled Vegetables & Crackers

### **Domestic Cubed Cheese Display (stationary only)**

Mustard Dipping Sauce

### **Brie en Croute (+\$2/PP)**

Soft & Creamy Brie in a Phyllo Shell, topped with  
house-made raspberry jam

### **Assorted Fresh Vegetable Display (stationary only)**

Served with Ranch Dipping Sauce

### **Beef Sliders (+\$4/PP)**

Brioche Bun with Toppings Bar to Include Ketchup, Spicy Mustard, Relish,  
Cheese, Minced Onion

(If passed, sliders will be topped with cheese and ketchup)

### **Sausage & Peppers**

Bite-sized with Marinara Sauce

Starters Continued on the Following Page

## STARTERS (CONTINUED)

### **Traditional Hummus**

Served with Pita & Fresh Vegetables

### **Spinach & Artichoke Dip (stationary only)**

Assorted Crackers

### **Bruschetta in Phyllo Cups**

Tomatoes tossed with Garlic, Olives, Olive Oil & Basil

### **Chicken Salad**

Mini Phyllo Cups filled with Fresh Chicken Salad

### **Deviled Eggs**

Traditional Recipe with Eggs, Relish & Paprika

### **Mediterranean Mushrooms**

Mushrooms Stuffed with House Dried Tomatoes, Olives, Spinach & Feta

### **Chicken Satay**

Sweet & Sour Glazed

### **Rachel Cups**

Phyllo Cups with Turkey, Swiss, Cole Slaw & 1000 Island Dressing

### **Mini Crab Cakes (+\$9/PP, Passed Only)**

Served on a Cracker with Remoulade Sauce

### **Jumbo Shrimp Cocktail (+\$6/PP, Passed Only)**

Served in a Plastic Shot Glass with Cocktail Sauce

### **Seared Ahi Tuna (+\$6/PP, Passed Only)**

Served on a Miso Spoon, Ginger Soy Drizzle & Sesame Seeds

## SALADS

*To be pre-set with rolls & butter*

### **Caesar Salad**

Chopped Romaine, Parmesan Cheese, Croutons & Caesar Dressing

### **Mixed Greens Salad**

Greens, Tomatoes, Onions, Cucumbers & Italian Vinaigrette

### **Spinach Salad (+\$2/PP)**

Spinach, Red Wine Braised Onions, Candied Walnuts, Blue Cheese Crumbles & Raspberry Vinaigrette

# ENTREES

*Please Choose Two (each additional +\$5/PP)*

## **Pork Loin**

Rubbed with Rosemary & finished with a Dijon Demi Glace

## **Grilled Chicken Breast**

With a choice of Mushroom Au Jus, Alfredo or Dijon Cream Sauce

## **Slow-roasted Sliced Beef Brisket (+\$4/PP)**

Served with BBQ Sauce

## **Spinach & Mushroom Chicken**

Spinach & Mushroom Duxelles Stuffed Chicken Breast, Topped with Stewed Tomato Sauce

## **Grilled Atlantic Salmon (+\$3/PP)**

With a Maple Ginger Glaze

## **Chicken Cordon Bleu**

Chicken Breast, Swiss Cheese, Ham & Dijon Cream Sauce

## **Boneless Braised Beef Short Rib (+\$4/PP)**

Finished with a Rich Demi Glace

## **Slow-roasted Turkey Breast**

Choice of Rosemary Au jus or Dijon Cream Sauce

## **Teriyaki Beef (+\$3/PP)**

With Sesame Seeds and Green Onions

## **Beef Stroganoff (+\$2/PP)**

With Egg Noodles Served in a Rich Sauce with Mushrooms & Shallots

## **Pulled BBQ Pork**

Roasted Pork Butt, Hand-pulled, Mixed with BBQ Sauce

## **Traditional Meatballs**

Tossed with a Homemade Marinara Sauce

## **Stuffed Chicken**

Chicken Breast, Cheddar, Broccoli & Alfredo Sauce

## **Hunter Style Chicken**

Bone In Chicken Braised in Mushroom Chicken Demi Glace

## **Eggplant Rollatini**

Eggplant stuffed with a Spinach and Mushroom filling, served with Stewed Tomato Sauce

## **Pasta Primavera**

Penne Tossed with Roasted Vegetables & Marinara

## DINNER SIDES

*Please Choose Two*

**Roasted Zucchini, Squash, Red Onions,  
Olive Oil & Sea Salt**

**Lemon-scented Green Beans with Shaved Carrots**

**Grilled Asparagus with Roasted Red Pepper, Balsamic  
Reduction, served room temperature**

**Creamy Mashed Potatoes**

**Marinated Vegetables: Roasted Broccoli, Carrots,  
Cauliflower, served room temperature**



**Creamy Macaroni & Cheese**

**Chilled Italian Pasta Salad**

**Rosemary-scented Red Potatoes**

**Rice Pilaf**



## COFFEE & TEA STATION

*Additional \$3/PP*

**Buffet Service Freshly Brewed:  
Regular and Decaffeinated Colombian Roast Coffee  
Herbal Teas  
Cream, Sugar & Sweeteners  
Coffee Cups**

# OUR DINNER PACKAGES INCLUDE THE FOLLOWING:

**Supervising Maître'd**

**An appropriate number of service staff assigned to guest tables**

**On-site culinary team to include:**

**chef(s), cook(s), and porter(s)**

**To include the set-up, 5 hours of event time,**

**and breakdown (additional hours can be added if necessary)**

**Floor-length ivory-striped table linen with coordinating dinner napkins**

**Porcelain china plates to include appetizers, dinner and dessert**

**Place setting includes:**

**Stemmed water goblet, champagne flute, wine glass, stainless cutlery**

**Bartenders**

**Appropriate bar glassware, ice, ice scoops, beverage tubs**

**Alcohol provided by the host**

**Bar accompaniments:**

**Coke, diet coke, ginger ale, sprite, tonic and soda water, orange and cranberry juice, limes, lemons, oranges and cherries**

**Wedding cake sliced and plated by Stock's on 2nd Catering**

**(cake provided by host)**

**Catering consultation**

**Event administration fees**

