



Dinner Menu

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211 North Second Street
Harrisburg, PA 17101
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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



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)

Starters Continued on the Following Page

STARTERS (CONTINUED)

Sausage & Peppers

Bite-sized with Marinara Sauce

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**