



Wedding

CATERING SERVICES

*DELICIOUS CUISINE CREATED FROM MEATS AND VEGETABLES
THAT ARE SOURCED FROM LOCAL FARMS*



Info

All packages are priced per person and will have a 6% PA sales tax and 18% gratuity added to the final total.

Packages include buffet style meals served with premium compostable plates and cutlery.

Prices subject to change.

Packages

All packages include: 3 Passed Appetizers of your choice, Cheese Display, and Wedding Cake.

THE CLASSIC \$60.00

First Course

Soup or Salad

Entrée

Choose 3 Standard Options

Side Dish

Choose 2

All dishes include seasonal vegetables

THE FARMHOUSE \$67.95

Same as The Classic

Except for Entrée:

Choose 2 Standard Options

Choose 1 Premium Option

All dishes include seasonal vegetables

THE ESTATE \$78.95

First Course

Soup or Salad

Second Course

Crabcakes or Shrimp cocktail

Entrée

Choose 2 Premium Options

Choose 1 Upgraded Option

Side Dish

Choose 2

All dishes come with seasonal vegetables

Standard ENTRÉE CHOICES

- 1/4 Chicken - Grilled or Smoked in house
- Gnocchi Alla Sorrentina - fresh basil, gnocchi, tomato sauce, baked mozzarella
- Creamy Porcini Mushroom - porcini and cremini mushroom, black truffle, in a cream sauce over rigatoni with pecorino romano
- Sirloin steak marinated and grilled to perfection
- House-smoked pulled pork with BBQ sauce
- Broiled Flounder with an orange and rosemary white wine sauce

Premium ENTRÉE CHOICES

- Chicken Pancetta
- Cast iron Tuscan chicken parmigiana- Sautéed chopped chicken breast, rustic sauce, spinach, and mozzarella in a cast iron pan
- Sliced venison backstrap with a syrah sauce
- House Smoked Brisket

Upgrade your Entree

- Filet topped with Maryland lump crab meat, asparagus, and hollandaise
- Thick cut prime rib
- Pan-seared orange and rosemary demi-glaze half duck
- Pork or Beef Ribs

Appetizers

- Sliders
- Bacon-wrapped Shrimp
- Bacon-wrapped Scallops
- Chicken Skewers
- Meatballs
- Stuffed Mushrooms
- Veggie Tray with Hummus
- Fried Raviolis
- Chicken or Pork Wings

Sides

- Roasted Garlic mashed potatoes
- Traditional whipped mashed potatoes
- Smoked gouda mashed potatoes
- Salt and butter fingerlings
- Roasted root veggies
- Wild mushroom risotto
- NY State raised quinoa with roasted beets
- NJ raised basmati and wild rice pilaf

Add ons

PRICES PER PERSON

- | | |
|------------------------------|------|
| • Bar Service (4 Hours) | \$5 |
| • Real China | \$10 |
| • Real China with Silverware | \$14 |
| • Real China with Glasses | \$16 |
| • Linens | \$6 |



We gladly accept payment by cash or check. We accept all major credit cards with a 5% convenience fee.

CONTACT US FOR A QUOTE

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