



# WEDDING MENU

WWW.CRAFTCATERINGLLC.COM  
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## ENTREES

### CHICKEN FRANCAISE

Egg-Battered and sauteed w. lemon and white wine

### PARMESAN ENCRUSTED CHICKEN

Coated in cheese and lightly breaded, served w.  
Beurre Blanc Sauce

### POT ROAST OF BEEF\*

Traditional slow-cooked beef w. potatoes, carrots,  
and brown gravy

### VEGETABLE LASAGNA ROLLS\*\*

Stuffed w. seasonal vegetables, ricotta cheese,  
topped w. Alfredo and mozzarella

### LEMON PEPPER HADDOCK

Fresh white fish topped w. subtle lemon pepper glaze  
and baked to flaky perfection

### CHICKEN MARSALA

Floured and sauteed w. marsala wine and  
mushrooms

### STUFFED CHICKEN BREAST

Traditional bread stuffing, served w. gravy

### BEEF BRISKET\*

Smoked, sliced, and served our house  
spicy horseradish mayo

### MEAT LASAGNA ROLLS\*\*

Stuffed w. beef, pork, ricotta cheese, and topped w.  
sweet red sauce and mozzarella

### SEASONAL SAUTEED VEGETABLES OVER RICE

(Gluten-Free/Vegan)

### CHICKEN PICCATA

Floured and sauteed w. white wine, lemon,  
and capers

### PINEAPPLE CHICKEN

Pan-fried w. teriyaki glaze and pineapple

### SIRLOIN TIPS w. MUSHROOMS\*

Tender medallions of beef, braised w. mushrooms  
and served in our house beef gravy

### EGGPLANT ROLLATINI

Breaded, stuffed w. spinach, ricotta cheese, with our  
Sweet Red sauce and mozzarella cheese  
(sub. Marinara sauce for Vegetarian)

### BROILED SALMON

Topped w. dill-infused cream sauce or sweet chili  
glaze

## SALADS

### FRESH TOSSED

Mixed greens, tomatoes, cucumbers,  
mozzarella, homemade croutons, served w.  
ranch and our house balsamic vinaigrette

### STRAWBERRY SPINACH

Baby spinach with mixed greens, sliced  
strawberries, almonds, and feta cheese,  
served w. poppy seed 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 apple slices or pears,  
walnuts, feta cheese, served w. poppy seed  
and our house balsamic vinaigrette

### CAESAR

Tuscan caesar dressing, romano cheese, and  
homemade croutons

## CARVING STATION OR MARKET PRICE

### BAKED HAM w. apple butter glaze

### SLOW ROASTED TURKEY w. homemade gravy

### ROASTED PORK LOIN w. garlic infusion and seasoned rub

### BEEF TOP ROUND ROAST w. homemade gravy

### PRIME RIB OF BEEF w. au jus

### BEEF TENDERLOIN w. au jus

## SIDES

### STARCH & GRAIN

Baby Red Potatoes w. butter &  
parsley  
Mashed Red-Skin Potatoes  
Mashed Golden Yukon Potatoes  
Scalloped Potatoes  
Chantilly Potatoes  
Rice Pilaf  
Risotto w. mushrooms  
Penne a la Vodka  
Baked Ziti  
Farfalle Pesto  
Tuscan Alfredo Pasta  
Macaroni & Cheese  
Farfalle w. Broccoli, Garlic & Oil

### VEGETABLE

Summer Squash Saute  
Brandy-Glazed Baby Carrots  
Fire-Roasted Sweet Corn  
Broccoli, Cauliflower, Carrot Medley  
Green Beans Almandine  
Bacon Balsamic Brussel Sprouts  
Seasonal Vegetable

## ENTREES (MARKET PRICE)

### Crab-Stuffed Flounder

Flaky white fish stuffed homemade  
Crab Stuffing and topped w. Aoli

### Filet Mignon\*\*

Topped w. frizzled onions  
(only available for in-house,  
plated option)

\*2.00 per head to upgrade

\*\*Plated meal selection or under 100 guests.

## BUFFET PACKAGES

### Selection 1

Two entrees - three sides - 36 per guest

### Selection 2

Three entrees - three sides - 42 per guest

### Selection 3 - Plated Selection

Three entree choices & two sides - same  
for each entree - 45 per guest

**All Packages include: Plated Salad  
Course, Dinner Rolls w/ Butter,  
Water, and Coffee Station; On-site  
Event Coordinator.**

**Iced Tea is available for \$1.00 per  
person.**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of food borne illness.