

Rehearsal Dinner & Wedding Packages

Passed Hors d'oeuvres:

Asparagus Prosciutto Roll - Grilled Asparagus, Aged Prosciutto, Balsamic Glaze
Avocado Crostini – Chef's Avocado, Heirloom Tomatoes, Balsamic Glaze
Bacon Wrapped Scallops - Sea Scallops wrapped in Bacon
Brie Crostini – French Baguette, Important Brie, Honey, Raspberry Preserves
Caprese Skewers - Heirloom Tomatoes, Basil, Fresh Mozzarella, Balsamic Glaze
Cheesesteak Egg Rolls – Lean Beef, Onions & Cheese Hand Rolled Egg Rolls served with Chef's Spicy Ketchup
Chicken Bites – Assorted Dipping Sauces
Chicken Skewers – Choice of Lemon Pepper, Teriyaki or Jerk Chicken Skewers
Chili Lime Shrimp Skewers - Shrimp, Chef's Chili Glaze, Fresh Lime
Coconut Shrimp - Jumbo Shrimp, Maui Coconut Batter, Chef's Dipping Sauce
Cranberry Almond Goat Bites – Creamy Goat Cheese, Roasted Almonds, Dried Cranberries, Fresh Chives
Franks in a Blanket – All Beef Mini Hot Dogs Layered in Phyllo Dough served with Chef's Mustard Sauce
Greek Salad Skewers – Tomatoes, Olives, Cucumber, Feta Cheese drizzled with Chef's Greek Vinaigrette
Italian Tortellini Skewers – Chef's Italian Dressing, Cheese Tortellini, Cherry Tomatoes, Mozzarella
Lollipop Lamb Chops – Chef's Chimichurri Sauce
Mac & Cheese Bites – Chef's Crispy Panko Topping
Meatballs – Chef's Sweet and Sour Glaze
Mini Beef Wellington – Chef's specialty – Seared Prime Filet Tenderloin with Mushroom Duxelles Hand Wrapped in Fresh Puff Pastry with a Horseradish Cream Dipping Sauce
Mini Crab Balls - Chesapeake Bay Lump Crab with Chef's Cocktail Dipping Sauce
Peach Skewers – Fresh Peaches, Prosciutto di Parma, Fresh Mozzarella, Basil
Pineapple Filet Skewers - Sweet Pineapple & Prime Filet Tips with Chef's Mango Habanero Dipping Sauce
Pork Dumplings - Fried Pork Dumplings with Asian Ginger Soy Dipping Sauce
Salmon Chive Bites – Cucumber, Smoked Salmon, Chive Tzatziki Yogurt
Short Rib Crostini - Red Wine Braised Short Rib, Gorgonzola, Berry Jam, Crostini
Shrimp Cocktail Cups - Colossal U-12 Shrimp served with Chef's Cocktail Sauce in an individual cup
Spanakopita – Spinach and Greek Feta in Puff Pastry
Spring Rolls – Crispy Wrapper, Spring Veggies, Cabbage & Carrots with Chef's Sweet & Sour Dipping Sauce
Stuffed Mushrooms – World Famous Kennett Square Mushrooms - Quattro Formaggio or Sausage
Tuna Tartar Cups – Fresh Sushi Grade Tuna, Avocado, Cucumber, Tuxedo Sesame Seeds in Chef's Ginger Dressing served in an individual cup
Wild Mushroom Crostini - Wild Mushroom Blend, Marsala Demi Glaze



The Stassi Table

Stationary Landscapes: (Choice of 1 - Add more for \$8/pp)

Charcuterie Display – Chef's Seasonal Selection – Often includes Imported Soppressata, Prosciutto, Pepperoni, Mixed Olives, Fresh Mozzarella, Sharp Provolone, Sharp Cheddar with Assorted Crackers

Crudit  Hummus Display OR Cups – Hand cut Fresh Garden Veggies with Chef's Roasted Red Pepper Hummus

Bruschetta and Caprese Skewer Platter - Chefs Bruschetta and Humus with Crackers and Caprese Skewers

Mezze Platter – Roasted Red Pepper Hummus, Roasted Garlic Hummus & Tzatziki served with accompaniments'

Passed Hors d'oeuvres: (Choice of 2 – Add more for \$7/pp) - See first page for selection

First Course: (Choice of 1)

Caesar Salad - Romaine Lettuce, Garlic Croutons, Shaved Reggiano & Homemade Dressing

Garden Salad - Fresh Spring Mix, Juliette Carrots, Red Onion, Tomatoes, Cucumber with Dressing of Choice

Wedge Salad - Crisp Iceberg Lettuce, Vine Ripe Tomatoes, Thick Cut Bacon, Blue Cheese Crumbles & Dressing

Second Course: (Choice of 1 – Add 2nd Choice for \$12/pp)

Baked Tilapia - Parmesan Crusted Fresh Tilapia Dressed in Chef's Lemon Sauce

Chicken Francaise – Egg Battered Chicken Medallions, Lemon Butter Sauce

Chicken Parmesan - Chicken Culet Hand Breaded, Topped with Tomato Sauce and Fresh Mozzarella

Grilled Lemon Chicken - Grilled Chicken Breast Baked in Fresh Lemon & Garlic

Flounder Florentine - Filet of Flounder Hand rolled with Spinach and Ricotta Baked to Perfection

Salmon Milanese - Filet of Salmon Dressed in Basil Pesto Butter Sauce

Skirt Steak – Chef's Chimichurri Sauce

Stuffed Pork Tenderloin - Spinach, Garlic, Roasted Peppers, Breadcrumbs and Italian Cheese

Pasta: (Choice of 1 – Add 2nd Choice for \$6/pp)

Caprese Pasta - Penne Pasta, Cherry Tomatoes, Ciliegine, Fresh Basil, Garlic & Oil

Fettuccini Alfredo - Fettuccini, Three Cheese Alfredo Cream Sauce

Penne Blush - Penne Pasta, Blush Sauce

Penne Marinara - Penne Pasta, Chef's Napoli Sauce

Summertime Pasta - Bowtie Pasta, Saut ed Garden Veggies, Garlic & Oil

Sides: (Choice of 2 – Add more for \$6/pp)

Mac and Cheese - Penne Pasta, Gruyere, Sharp Cheddar, Smoked Applewood Bacon, Panko Topping

Garlic Mashed Potatoes - Yukon Gold Potatoes Tossed with Butter, Roasted Garlic & Cream

Jasmine Rice – Long Grain fragrant rice

Parsley Butter Potatoes - Fingerling Potatoes Tossed in Butter, Garlic & Freshly Chopped Parsley

Roasted Asparagus - Tender Grilled Asparagus, Roasted Tomatoes, Lemon Zest

Roasted Broccoli, Cauliflower and Radish - Oven Roasted in Garlic & Oil

Green Bean Medley – French-Cut Green Beans, Roasted Red Peppers, Garlic & Oil

Wild Rice - Ancient Grains Joined with Sweet Onion and Wild Mushroom Mix

Roasted Brussel Sprouts & Pancetta - Oven Roasted Brussels Sprouts, Pancetta, Garlic & Oil

Roasted Garden Vegetables - Garlic and Oil Tossed Oven Roasted Vegetables

Dessert: Assortment of Homemade Desserts: Cannoli, Cookies, Brownies & Chocolate Covered Strawberries (Pick 2)

The Stassi Table - \$84.95 per guest

The Luna Affair

Stationary Landscapes: (Choice of 1 - Add more for \$8/pp)

Charcuterie Display – Chef's Seasonal Selection – Often includes Imported Soppressata, Prosciutto, Pepperoni, Mixed Olives, Fresh Mozzarella, Sharp Provolone, Sharp Cheddar with Assorted Crackers

Crudit  Hummus Display OR Cups – Hand cut Fresh Garden Veggies with Chef's Roasted Red Pepper Hummus

Bruschetta and Caprese Skewer Platter - Chefs Bruschetta and Humus with Crackers and Caprese Skewers

Shrimp Cocktail - Jumbo Shrimp, Chef's Cocktail Sauce, Lemon Wedges

Mezze Platter – Roasted Red Pepper Hummus, Roasted Garlic Hummus & Tzatziki served with accompaniments'

Passed Hors d'oeuvres: (Choice of 3 – Add more for \$7/pp) - See first page for selection

First Course: (Choice of 1)

Caesar Salad - Romaine Lettuce, Garlic Croutons, Shaved Reggiano & Homemade Dressing

Caprese Salad - Fresh Basil, Buffalo Mozzarella, Vine Ripe Heirloom Tomatoes, Balsamic Glaze

Garden Salad - Fresh Spring Mix, Juliette Carrots, Red Onion, Tomatoes, Cucumber with Dressing of Choice

Wedge Salad - Crisp Iceberg Lettuce, Vine Ripe Tomatoes, Thick Cut Bacon, Blue Cheese Crumbles & Dressing

Second Course: (Choice of 2 – Add 3rd Choice for \$12/pp)

Baked Tilapia - Parmesan Crusted Fresh Tilapia Dressed in Chef's Lemon Sauce

Chicken Francaise – Egg Battered Chicken Medallions, Lemon Butter Sauce

Chicken Marsala - Chicken Medallions, Wild Mushroom Marsala Sauce

Chicken Parmesan - Chicken Culet Hand Breaded, Topped with Tomato Sauce and Fresh Mozzarella

Grilled Lemon Chicken - Grilled Chicken Breast Baked in Fresh Lemon & Garlic

Flounder Florentine - Filet of Flounder Hand rolled with Spinach and Ricotta Baked to Perfection

Prime Rib - Cooked to Perfection joined with Chef's Horseradish Cream Sauce

Salmon Milanese - Filet of Salmon Dressed in Basil Pesto Butter Sauce

Stuffed Pork Tenderloin - Spinach, Garlic, Roasted Peppers, Breadcrumbs and Italian Cheese

Beef Wellington - Prime Tenderloin Topped with p  t   and Duxelles Wrapped in Puff Pastry (Add \$10/pp)

Tenderloin Filet - Prime Choice Tenderloin served medium rare (Add \$8/pp)

Veal Oscar - Veal Medallions topped with Crab, Asparagus in a Chefs B  arnaise Sauce (Add \$6/pp)

Crab Cakes – Fresh Jumbo Lump Handmade Crab Cakes, Chef's Remoulade and Lemon Wedges

Skirt Steak – Chef's Chimichurri Sauce

*Any two options can be done as a single duo plate

Pasta: (Choice of 1 – Add 2nd Choice for \$6/pp)

Caprese Pasta - Penne Pasta, Cherry Tomatoes, Ciliegine, Fresh Basil, Garlic & Oil

Fettuccini Alfredo - Fettuccini, Three Cheese Alfredo Cream Sauce

Penne Blush - Penne Pasta, Blush Sauce

Penne Marinara - Penne Pasta, Chef's Napoli Sauce

Summertime Pasta - Bowtie Pasta, Saut  ed Garden Veggies, Garlic & Oil

Sides: (Choice of 2 – Add more for \$6/pp)

Garlic Mashed Potatoes - Yukon Gold Potatoes Tossed with Butter, Roasted Garlic & Cream

Jasmine Rice – Long Grain fragrant rice

Mac and Cheese - Penne Pasta, Gruyere, Sharp Cheddar, Smoked Applewood Bacon, Panko Topping

Parsley Butter Potatoes - Fingerling Potatoes Tossed in Butter, Garlic & Freshly Chopped Parsley

Roasted Asparagus - Tender Grilled Asparagus, Roasted Tomatoes, Lemon Zest



Roasted Broccoli, Cauliflower and Radish - Oven Roasted in Garlic & Oil
Roasted Root Vegetables - Carrots, Radish, Turnips, Parsnips and Yams Roasted in Apple Cider Vinegar
Green Bean Medley – French-Cut Green Beans, Roasted Red Peppers, Garlic & Oil
Wild Rice - Ancient Grains Joined with Sweet Onion and Wild Mushroom Mix
Roasted Brussel Sprouts & Pancetta - Oven Roasted Brussels Sprouts, Pancetta, Garlic & Oil
Roasted Garden Vegetables - Garlic and Oil Tossed Oven Roasted Vegetables

Dessert: Assortment of Homemade Desserts: Cannoli, Brownies, Cookies & Chocolate Covered Strawberries (Pick 2)

The Luna Affair - \$98.95 per guest

The Bella Estate

Stationary Landscapes: (Choice of 3 - Add more for \$8/pp)

Charcuterie Display – Chef's Seasonal Selection – Often includes Imported Soppressata, Prosciutto, Pepperoni, Mixed Olives, Fresh Mozzarella, Sharp Provolone, Sharp Cheddar with Assorted Crackers
Crudit  Hummus Display OR Cups – Hand cut Fresh Garden Veggies with Chef's Roasted Red Pepper Hummus
Bruschetta and Caprese Skewer Platter - Chefs Bruschetta and Humus with Crackers and Caprese Skewers
Shrimp Cocktail - Jumbo Shrimp, Chef's Cocktail Sauce, Lemon Wedges
Mezze Platter – Roasted Red Pepper Hummus, Roasted Garlic Hummus & Tzatziki served with accompaniments
Slider Duo – Nashville Chicken, BBQ Pulled Pork, Caprese, Katsu Chicken, Crab Cake, Chicken Waldorf (Pick 2)

Passed Hors d'oeuvres: (Choice of 4 – Add more for \$7/pp) - See first page for selection

First Course: (Choice of 1)

Caesar Salad - Romaine Lettuce, Garlic Croutons, Shaved Reggiano & Homemade Dressing
Caprese Salad - Fresh Basil, Buffalo Mozzarella, Vine Ripe Heirloom Tomatoes, Balsamic Glaze
Garden Salad - Fresh Spring Mix, Juliette Carrots, Red Onion, Tomatoes, Cucumber with Dressing of Choice
Wedge Salad - Crisp Iceberg Lettuce, Vine Ripe Tomatoes, Thick Cut Bacon, Blue Cheese Crumbles & Dressing

Second Course: (Choice of 2 – Add 3rd Choice for \$12/pp)

Baked Tilapia - Parmesan Crusted Fresh Tilapia Dressed in Chef's Lemon Sauce
Chicken Francaise – Egg Battered Chicken Medallions, Lemon Butter Sauce
Chicken Marsala - Chicken Medallions, Wild Mushroom Marsala Sauce
Chicken Parmesan - Chicken Culet Hand Breaded, Topped with Tomato Sauce and Fresh Mozzarella
Grilled Lemon Chicken - Grilled Chicken Breast Baked in Fresh Lemon & Garlic
Flounder Florentine - Filet of Flounder Hand rolled with Spinach and Ricotta Baked to Perfection
Prime Rib - Cooked to Perfection joined with Chef's Horseradish Cream Sauce
Salmon Milanese - Filet of Salmon Dressed in Basil Pesto Butter Sauce
Stuffed Pork Tenderloin - Spinach, Garlic, Roasted Peppers, Breadcrumbs and Italian Cheese
Beef Wellington - Prime Tenderloin Topped with p  t   and Duxelles Wrapped in Puff Pastry
Tenderloin Filet - Prime Choice Tenderloin served medium rare
Veal Oscar - Veal Medallions topped with Crab, Asparagus in a Chefs B  arnaise Sauce
Crab Cakes – Fresh Jumbo Lump Handmade Crab Cakes, Chef's Remoulade and Lemon Wedges
Skirt Steak – Chef's Chimichurri Sauce

*Any two options can be done as a single duo plate



Pasta: (Choice of 1 – Add 2nd Choice for \$6/pp)

Caprese Pasta - Penne Pasta, Cherry Tomatoes, Ciliegine, Fresh Basil, Garlic & Oil

Fettuccini Alfredo - Fettuccini, Three Cheese Alfredo Cream Sauce

Penne Blush - Penne Pasta, Blush Sauce

Penne Marinara - Penne Pasta, Chef's Napoli Sauce

Summertime Pasta - Bowtie Pasta, Sautéed Garden Veggies, Garlic & Oil

Sides: (Choice of 2 – Add more for \$6/pp)

Garlic Mashed Potatoes - Yukon Gold Potatoes Tossed with Butter, Roasted Garlic & Cream

Jasmine Rice – Long Grain fragrant rice

Mac and Cheese - Penne Pasta, Gruyere, Sharp Cheddar, Smoked Applewood Bacon, Panko Topping

Parsley Butter Potatoes - Fingerling Potatoes Tossed in Butter, Garlic & Freshly Chopped Parsley

Roasted Asparagus - Tender Grilled Asparagus, Roasted Tomatoes, Lemon Zest

Roasted Broccoli, Cauliflower and Radish - Oven Roasted in Garlic & Oil

Roasted Root Vegetables - Carrots, Radish, Turnips, Parsnips and Yams Roasted in Apple Cider Vinegar

Green Bean Medley – French-Cut Green Beans, Roasted Red Peppers, Garlic & Oil

Wild Rice - Ancient Grains Joined with Sweet Onion and Wild Mushroom Mix

Roasted Brussel Sprouts & Pancetta - Oven Roasted Brussels Sprouts, Pancetta, Garlic & Oil

Roasted Garden Vegetables - Garlic and Oil Tossed Oven Roasted Vegetables

Dessert: Assortment of Homemade Desserts: Mini Cheesecake, Cream Puffs, Petit Fours, Cannoli, Cookies, Brownies & Chocolate Covered Strawberries (Pick 3)

The Bella Estate - \$138.95 per guest

Includes 50% OFF any Late-Night Addition

The Midnight Table – Late-Night Additions

Philly Cheesesteak Station - \$16/pp

Shaved Ribeye, Sesame Seeded Rolls, Fried Onions, Cooper Sharp Cheese, Accompaniments

Sunrise Sandwich Bar- \$14/pp

Fried Egg, American Cheese, Toasted Brioche Roll

Fried Egg, Pork Roll or Bacon, American Cheese, Toasted Brioche Roll

Chicken Finger Bar- \$14/pp

Buttermilk-Fried Tenders, Scallion Ranch, Mix of Plain, Asian Glaze or Hot Honey (Pick 2)

Smash Burger and Bao Bun Duo- \$18/pp

Griddled Smash Patties, American Cheese, Brioche Slider Buns

Katsu Teriyaki Chicken, Steamed Bao Buns

Philly Pretzel Bar - \$8/pp

Warm Soft Pretzels, Assorted Mustard Dipping Sauces



Additional Options

Bar Package - \$8/pp

Client provided alcohol and Caterer provides mixers, garnishes & ice

Mixers/Non-alcoholic: Coke, Diet Coke, Ginger Ale, Club Soda, Tonic, Cranberry Juice, Pineapple Juice, Water

Garnishes: Lemons, Limes, Olives, Cherries

We also supply: Ice, Ice Bucket, Ice Scoop, Coolers or tubs to chill drinks, beer and/or wine, Cocktail napkins

Coffee/Tea Package - \$6/pp

Regular and Decaf Coffee and Assorted Tea

Includes Cream, Sugar, Milk, etc.

Disposable cups and lids

Coffee Urn & Display

Fresh Dinner Rolls - \$2/pp

Includes Chef's Basil Butter

Terms

Final Guest Count and Balance is due in full roughly 2 weeks prior to the event – Exact date listed on proposal. If no final guest count is received, we will use the number of guests listed above. Vendor Meals may be ordered at a discounted rate of 25% off agreed price per guest with a minimum of 3 weeks' notice.

Assistance with rental items upon request and priced separately with rental company directly; China, flatware, glassware, linens, stemware, tables, chairs, bar, lighting, etc.

Payment Schedule

Save the Date Deposit Due immediately at time of signing to save the date – Amount will be listed on your custom proposal

50% Due halfway between date booked and event date – If event is less than 180 days away then 50% is due immediately upon booking in lieu of the "save the date" payment mentioned above. Final balance is due in full roughly 2 weeks prior to the event along with final guest count – Date will be listed on your custom proposal.

Additional Guests: An additional 10% per person is added on top of agreed price per guest made after the final deadline. An additional 15% per person is added on top of agreed price per guest within 3 business days for all guests above final deadline count. No refunds will be given if actual count is less than the final count provided.

Caterer may cancel the agreement at any time if a client does not adhere to the payment schedule. If cancelled by caterer for untimely payment, client forfeits all deposits paid.

Caterer will accept cash, venmo, checks and credit cards as forms of payment. A 3.5% transaction fee will apply to all credit card transactions. There will be a charge of \$35 for any bounced/returned checks.

Food pricing: Due to market fluctuations, there may be increases in price due to unforeseen changes in the market conditions at the time of your event. We will communicate these increases to you in advance. We will require written confirmation that you agree to these changes. Alternatively, we could offer reasonable substitutions in menu items if requested. Caterer reserves the right to make small changes to the menu only if key ingredients are unable to be sourced due to reasons beyond the control of both parties.

Cancellation Policy

The client may cancel this agreement without cause at any time based on the following schedule:

180 days or more from event date – 25% of any payments returned (excluding save the date payment)

Cancellations made less than 180 days before event date forfeit all deposits made

Cancellations made less than 30 days before event date will be billed in full

Pandemic clause: If a statewide shutdown prevents your event from being possible, we will move your deposit to a new mutually agreed upon date.

Additional Menus Available Upon Request: Main Menu, Brunch, Hot & Cold Buffet Options
Most menu items can be altered to adjust to dietary restrictions including gluten free, vegan and vegetarian
We are family owned & operated and would love the chance to serve you!