

SECOND STORY

CATERING

Harrisburg, PA

info@secondstorycatering.com

www.secondstorycatering.com

Dinner Buffet Package

\$35.00 per person

(minimum 75 guests)

+ 20% service Charge, + 6% sales tax

Stationary Hors d'oeuvres:

(please choose 2)

Cocktail Meatballs - tossed in a whiskey BBQ sauce

Domestic Cubed Cheese Display – w/mustard dipping sauce

Fresh Seasonal Vegetable Display – w/ranch dipping sauce

Spinach and Artichoke Dip - served with assorted crackers

Red Pepper Hummus - served with pita triangles

Passed Hors d'oeuvres:

(please choose 2)

Vegetable Egg Rolls - with an Asian mustard sauce

Mini Phyllo Cups - filled with diced portabella, roasted red pepper and mozzarella

Chicken Salad Cups - our homemade chicken salad served in a phyllo cup

Mini Potato Pancakes - topped with cheddar cheese, bacon, sour cream

Rachel Cups – turkey, swiss, & coleslaw in a mini phyllo cup, 1000 island

Mini Chicken Taco Supreme - topped with sour cream, salsa, cilantro

Smoked Gouda Mac and Cheese Bites - with balsamic ketchup

Pretzel Dog - mini hot dog wrapped in pretzel served with deli mustard (+\$1)

Mini Phyllo Cups - filled with a Cajun shrimp and cheese mixture (+\$2)

Cucumber Rounds - topped with smoked salmon, herbed cream cheese, fresh dill (+\$2)

Buffet Dinner

Salad:

(choose one)

Fresh Mixed Greens Salad - tomatoes, cucumbers, onions, champagne vinaigrette

or

Caesar Salad - chopped romaine, Caesar dressing, seasoned croutons, parmesan cheese

Rolls/Butter

(Note: Salad, rolls, and butter can be placed on guest tables instead of buffet with the addition of staff, see pricing below)

Entrees:
(choose two)

Grilled Chicken Breast - finished with a tropical salsa

Chicken Marsala - chicken breast topped with a mushroom marsala wine sauce

Turkey breast - sliced freshly-roasted turkey with pepper country gravy

Pork Loin - rubbed with rosemary and finished with a Dijon demi-glace

Slow-roasted Beef Brisket - with our homemade BBQ sauce

Penne Primavera - tossed with diced vegetables and a pesto cream sauce

Bowtie pasta - mixed with Bolognese meat sauce and mini meatballs

Meatballs - tossed in a homemade marinara sauce

Pulled Pork - tossed in a BBQ sauce, served with club rolls

Pulled BBQ Chicken - served with club rolls

Ground Beef Fajitas - includes all the fixings: tortillas, salsa, lettuce, tomatoes, sour cream

Pulled Chicken Fajitas - includes all the fixings: tortillas, salsa, lettuce, tomatoes, sour cream

Seafood Creole - shrimp, diced chicken, fresh fish, peppers, onions, tomato sauce (+\$3)

Grilled salmon - finished with lemon preserves (+\$3)

Vegetables:
(choose one)

Seasonal vegetables with a lemon butter sauce

Dill Cucumber Salad with sliced red onions

Green Beans tossed with carrot shavings

Honey-glazed carrots

Marinated and roasted assorted vegetables,
served room temperature

Starch:
(choose one)

Roasted redskin potatoes with rosemary

Garlic smashed potatoes

Italian pasta salad

Mac n Cheese

Orzo with diced vegetables and pesto sauce

Beverage Options:

Cold Beverage Service \$5 per person

We supply full bar glassware, beverage tubs, scoops, ice, sodas, mixers and garnishes that are needed at the bar

Liquor liability insurance is provided

Hot Beverage Service \$3 per person

We supply a station consisting of Colombian regular and decaffeinated coffees, herbal teas, coffee mugs/saucers, creamers, and sweeteners

Bartender-\$24/hour

(one per 60 guests is required)

Please factor in two hours prior and one hour after

Additional Labor Options:

Depending on what type of additional services are needed, we can add staff to assist (i.e. have salad course served, have tables set with napkins/flatware, set place cards, butler wine, assist with placing centerpieces, etc.).

Maitre d - \$32/hour

General Staff Member - \$24/hour

Bartender - \$24/hour (one per 60 guests is required)
(Please factor in two hours prior and one hour after)

Cake Cutting

- \$1.00 per person for disposable plates/utensils

- \$1.75 per person for china plates and forks

Trash Removal if venue does not provide - \$30 per 50 guests

Serviceware:

Upscale Disposables \$3 per person

We supply fancy ivory plastic plates with gold rim (dinner plates, appetizer plates), silver-look disposable forks, knives, spoons, paper cocktail and dinner napkins, clear plastic water cups

Flatware will be rolled up into an upscale paper dinner napkin and placed on buffet

Fine China, Glassware, Flatware for dinner tables \$6 per person

We supply ivory china with gold rim (dinner plates, appetizer plates), fork, knife, spoon, stemmed water goblet, (wine glass and champagne glass can be added for \$1/each)

Flatware will be rolled up into a dinner napkin and placed on buffet

Linens \$5 per person

Ivory striped 120-inch round linens, ivory striped napkins, as well as 4 accessory table tablecloths (DJ, Placecard, Gift, Cake Tables)

Additional linens can be added for \$15/each

Kitchen Equipment:

Additional charges for kitchen equipment, depending on what your venue includes with their rental:

\$200.00-oven

\$100.00-hot box

\$12.00-banquet tables

\$350.00-generator

Tent/Lighting-TBD

Pricing is based on a one-hour cocktail reception, followed by buffet dinner - a total of five hours of event time

Our staff will place tablecloths and take care of setting and refilling the buffet.

1 staff member is provided per 25 guests

If additional services are required, please add additional staff

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Harrisburg, PA, secondstorycatering@gmail.com

Sample Dinner Buffet Menu, All-inclusive Package

\$55.00 per person

(minimum 75 guests)

+ 20% service Charge, + 6% sales tax

Stationary Hors d'oeuvres:

Cocktail Meatballs - tossed in a whiskey BBQ sauce

Domestic Cubed Cheese Display – mustard dipping sauce

Passed Hors d'oeuvres:

Vegetable Egg Rolls - with an Asian mustard sauce

Mini Phyllo Cups - filled with diced portabella, roasted red pepper and mozzarella

Buffet Dinner

Fresh Mixed Greens Salad - tomatoes, cucumbers, onions, champagne vinaigrette

Pork Loin - rubbed with rosemary and finished with a Dijon demi-glace

Slow-roasted Beef Brisket - with our homemade BBQ sauce

Orzo with diced vegetables and pesto sauce

Seasonal vegetables with a lemon butter sauce

All-inclusive package includes all of the following:

Full Cold Beverage Service

We supply bartenders, full bar glassware, beverage tubs, scoops, ice, sodas, mixers and garnishes that are needed at the bar. Liquor liability insurance is provided, as well.

Fine China, Glassware, Flatware for dinner tables

We supply ivory china with gold rim (dinner plates, appetizer plates), fork, knife, spoon, stemmed water goblet, (wine glass and champagne glass can be added for \$1/each)

Flatware will be rolled up into a dinner napkin and placed on buffet

Upscale Linens

Ivory striped 120-inch round linens, ivory striped napkins, as well as 4 accessory table tablecloths (DJ, Place card, Gift, Cake Tables), Additional linens can be added for \$15/each