

# Wedding Package Menu

5-HOUR EVENT \$72.<sup>95</sup> PER PERSON

*Includes Bridal party champagne toast, China, flatware and glassware, white or ivory table linens, coordinate with your choice of color for napkins or runners,*

## Cocktail Hour & Reception to Include:

*Beginning the night with an elegant cocktail hour, hosted in our beautiful atrium, serving an assortment of our finest, butlered hors d'oeuvres. Followed by our full-course dinner buffet, including our very own chefs carving station and fully-stocked, top-shelf open bar with bottled beer. Top the night off with an assortment of our most popular desserts, fresh brewed coffee and tea.*

## Salad

### CAESAR SALAD

*Crisp Romaine lettuce topped with grated Parmesan cheese, seasoned croutons, and zesty Caesar dressing*

## Choose 8 Hors D'oeuvres

**Variety of hot and cold butlered for the first hour**

Franks In Puff Pastry  
Mini Philly Cheese Steaks  
Hawaiian Chicken Kabobs  
Buffalo Chicken Cheese Steaks  
Fried Butterfly Shrimp  
Vegetable Spring Rolls  
Pork Pot Stickers  
Phyllo Wrapped Asparagus & Cheese  
Fried Ravioli  
Cheesesteak Dumplings  
Beef Empanadas  
Chicken Quesadilla  
Sesame Chicken  
Mini Chicken Taco  
Mini Buffalo Chicken Cheese Steaks  
Mini Beef Taco  
Mini Grilled Cheese And Tomato Soup  
Mini Cheese Burger And French Fries  
Mozzarella Sticks  
Mini Pizza Rolls  
Broccoli Cheddar Bites  
Assorted Mini Quiche

### Upgrade

Scallop With Bacon \$3.00 Per Person  
Stuffed Mushroom With Crab Meat \$2.00 Per Person  
Clams Casino \$2.00 Per Person  
Shrimp Cocktail \$4.00 Per Person

### Pasta Station:

\$3.00 per person  
Choice Of 2 Pastas (Penne, Tortellini, Cavatappi)  
Choice Of 2 Sauces (Marinara, Vodka Or Alfredo)

### Mashed Potato Bar:

\$3.00 per person  
Cheddar Cheese, Crisp Bacon Bits, Sour Cream, Chives

### **Displayed Cold Hors D'oeuvres: (Counts as 1 Selection)**

Seasoned Marinated Mozzarella Cheese

Fresh Homemade Bruschetta Served With Garlic Toast Wedges

Assorted Italian Style Olives, Mixed Cheese & Fruit Tray

*Menu Continued*

*Beka's Catering*

PHONE: 215-744-0708

EMAIL: [ann@bekascatering.com](mailto:ann@bekascatering.com)

WEBSITE: [www.bekascatering.com](http://www.bekascatering.com)

# Wedding Package Menu *Continued*

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## Choose 3 Entrées

*Chicken Bruschetta:*  
Marinated chicken topped with tomato bruschetta, provolone cheese and a balsamic glaze

*Chicken Picatta:*  
Sautéed chicken in a garlic white wine lemon butter sauce and topped with sundried tomatoes and capers

*Chicken Florentine:*  
Sautéed spinach, parmesan cheese topped with tomato cream sauce

*Chicken Sorrento:*  
Marinated Spinach, sliced mushrooms topped with a mild provolone cheese

*Chicken Parmesan*  
*Chicken Marsala*  
*Chicken Alfredo with Penne pasta*  
*Chicken Scampi with Linguine pasta*

*Sausage, Peppers & Onions*  
*Eggplant Parmesan*

*Baked Salmon:*  
Topped with a choice of: Lemon Herb Butter Sauce, our house made Béarnaise Sauce, or Creamy Garlic Dill Sauce

*Stuffed Flounder with Crab Meat*  
\$5.00 additional per person

## Choose 2 Vegetables

*Sautéed asparagus*  
*Sautéed eggplant*  
*Sautéed mix vegetables*  
(Yellow squash, eggplant and mushrooms)

*Butter & garlic broccoli*  
*Roasted rosemary potatoes*

*Garlic mashed potatoes*  
*Traditional mashed potatoes*  
*Oven roasted redskin potatoes*

*Candied yams*  
*String bean almandine*

*Peas & pearl onions*  
*Baby glazed carrots*

*Vegetable medley*  
(Carrots, cauliflower, broccoli)  
*Buttered corn*

## Choose 1 Carving Station

*Top round of beef*  
*Slow roasted prime rib of beef natural au jus and horseradish sauce*  
(add \$5.00 per person)

*Virginia baked ham with pineapple glaze*

*Rosemary roast pork tenderloin*

*Oven roasted turkey breast*

## Choose 1 Pasta

*Cheese Tortellini w/Tomato Cream Sauce*  
*Bow Tie Pasta with creamy Alfredo sauce*

*Baked Ziti*  
*Pasta Pomodoro*

*Stuffed Rigatoni*  
*Stuffed Shells*

*Penne ala Vodka*  
*Cavatappi pasta with garlic aioli and fresh broccoli crowns*

*Pasta Primavera*

## Dessert [Additional \$7.00 per Person]

Donut wall, mini éclairs, mini cream puffs, mini brownies, mini cannolis, assorted cheesecake, carrot cake, chocolate cake

*Tax and service fee not included*

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