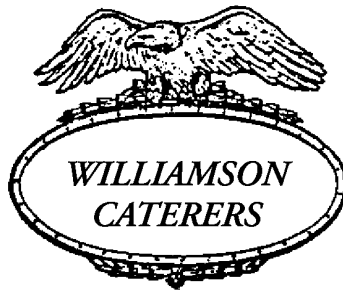


Phone: 215-659-4900
Fax: 215-659-5696



www.williamsonfood.com
Caterers@Williamsonfood.com

Wedding Packages

Based on Five Hour Reception and Include:

- Selection of Butled Hors D'oeuvres
- Full Open Bar Served for Four Hours with Liquor Included
Bartenders at \$150.00 each
- Champagne or Wine Toast
- Miniature Assorted Sweets Table & Decorated Wedding Cake*
- Formal Attired Serving Staff
- China, Silverware, Glassware and Floor Length Table Linens
- Service Charges and Sales Taxes

Hors D'oeuvres

Selection of Five

- Wild Mushroom Tart · Melon with Prosciutto · Mini Crab Cakes
- Apple & Brie Crostini · Fried Fantail Shrimp · Scallops in Bacon
- Vegetable Spring Rolls · Miniature Quiche · Fresh Fruit Kebabs
- Spinach & Artichoke Tartlet · Mini Cheesesteaks (\$1.00)
- Stuffed Mushroom Caps · Prosciutto Wrapped Smoked Mozzarella
- Chicken Satay · Water Chestnuts in Bacon · Chipotle Shrimp Cups
- Polynesian Meat Balls · Filet of Beef Béarnaise · Chicken Quesadillas
- Asparagus Puffs Hollandaise · Crostini Bruschette · Crab Remick
- Lobster Newburg · Pigs in a Blanket · Kobe Beef Sliders (\$1.00)
- Raspberry & Brie Phyllo · Crab Rangoon · Roasted Peppers Crostini



- Fresh Large Gulf Shrimp \$60.00 per Fifty Pieces
- Seasonal Crudités with Dip \$2.00 per Person
- International Cheese Display \$2.00 per Person

Sit Down Reception

Selections Include Appetizer, Entrée(s), Two Vegetables, Salad and Miniature Sweet Table

Appetizers

Choice of One

Tropical Fruit Medley · French Onion Soup · Asparagus Vinaigrette
Sautéed Crab Cake with Mustard Aioli (\$2.00) · Snapper Soup au Sherry (\$1.00)
Gazpacho · Cream of Broccoli · Garden Vegetable Soup · Crab Bisque (\$2.00)
Cheese Ravioli · Penne with Roasted Vegetables · Tri Colore Tortellini
Chicken Florentine · Fresh Mozzarella, Grape Tomatoes, Basil and Olive Oil
Melon Prosciutto (\$1.00) · Cantaloupe Ring with Seasonal Berries (\$2.50)
Chilled Salmon with Lemon Dill Sauce and Capers (\$2.50)
Shrimp Cocktail (\$5.75) · Cream of Tomato with Crab Meat (\$1.50) · Shrimp Bisque
Chilled Tortellini, Roasted Vegetables and Sun Dried Tomato Pesto
Fusilli with Creamy Pancetta-and-Pea Sauce · Wedge of Melon (In Season)

Entrees

Roasted Filet of Beef with Kennett Mushroom Sauce	\$80.00
Sautéed Medallions of Veal, Picatta or Marsala	\$80.00
Duet of Petit Filet Mignon with Salmon Filet.....	\$82.00
Old Fashioned Stuffed Breast of Chicken with Rice or Bread Stuffing....	\$78.00
Salmon au Verte with Lemon Dill or Lobster Mornay	\$79.00
Sautéed Breast of Chicken, Lemon Pepper or Marsala.....	\$78.00
Chicken Obadiah with Shrimp, Scallops and Lobster Cream Sauce.....	\$79.00
Duet of Petit Filet Mignon with Lobster Tail,	\$86.00
Broiled Filet Mignon with Port Wine Reduction.....	\$82.00
Baby Flounder Filled with Crab Meat.....	\$78.00
Chicken Pomodoro with Tomatoes, Scallions and White Wine Sauce.....	\$79.00
Chilean Sea Bass with Tomato, Citrus and Soy	\$82.00
Roasted Prime Ribs of Beef Au Jus	\$81.00
Baked Swordfish with Julienne of Carrots and Fennel	\$79.00
Duet of Petit Filet Mignon with Crab Stuffed Shrimp	\$84.00
Smothered Chicken with Roasted Vegetables and Provolone.....	\$78.00
Sugar Seared Salmon with Roasted Corn and Red Pepper Relish	\$80.00
Medallions of Veal with Kennett Mushrooms and Diced Tomatoes	\$80.00
❖ ❖ ❖ Custom Entrees & Vegetarian Selections Available Upon Request	❖ ❖ ❖

Buffet Receptions

Buffet #1\$75.00 per Person

Sautéed Breast of Chicken, Lemon Pepper, Marsala or Raspberry
Carved Roast Top Sirloin of Beef with Au Jus
Your Choice of Fresh Pasta with Sauce
Selection of Two Vegetables, Salad and Miniature Sweets Table Included

Buffet #2.....\$78.00 per Person

Choice of Two Primary Entrees
Carved Baked Virginia Ham with Fruit Sauce, Carved Breast of Turkey
Sautéed Breast of Chicken with Choice of Sauce, Pan Seared Baby Lamb Chops
Medallions of Veal, Picatta or Marsala, Hoisin and Bourbon Glazed Pork Tenderloin
with
Your Choice of Fresh Pasta with Sauce
Selection of Two Vegetables, Salad and Miniature Sweets Table Included

Buffet #3\$83.00 per Person

Carved Roast Prime Filet of Beef or Carved Roast Prime Sirloin of Beef
With
Salmon Filet with Your Choice of Sauce or Crab Stuffed Shrimp
Choice of Fresh Pasta with Alfredo, Marinara, Pesto or Rosa Sauce
Selection of Two Vegetables, Salad and Miniature Sweets Table Included

Buffet #4\$85.00 per Person

Primary entrees prepared Hot or Cold – Clients Choice
Fresh Norwegian Salmon · Carved Filet of Beef Béarnaise · Carved Breast of Turkey
Clients Choice of Pasta
Fresh Mozzarella with Cherry Tomatoes and Basil or Choice of Salad
Roast Duck with Raspberry, Orange and Arugula · Roasted Vegetable Medley
Seasonal Fruit Display · Miniature Sweets Table

Buffet #5\$90.00 per Person

Carved Roast Prime Filet of Beef with Demi Glaze Sauce
Chicken Pomodoro with Tomatoes and Scallions
Oven Roasted Chilean Sea Bass with Tomato Salsa
Seasonal Classic Risotto
Selection of Two Vegetables, Salad and Miniature Sweets Table Included

Vegetables and Salads

Choice of Two Vegetables and Salad

Roasted New Potatoes · Irish Whiskey Carrots · Tumeric Rice Pilaf
String Beans Francaise · Peas with Mushrooms · Long Grain and Wild Rice
Onions and Carrots a'Brun · Lemon Pecan Rice · String Beans Amandine
Garlic Mashed Potatoes · Roasted Asparagus · Orange Gingered Carrots
Grilled Tomato Florentine · Twice Baked Potato · String Beans Parisian
Roasted Vegetable Medley · Broccoli, Au Gratin or Hollandaise · Classic Risotto
Zucchini Squash – Sautéed or Roasted · Roasted Sweet Potatoes
Roasted Asparagus · Steamed Broccoli with Roasted Peppers

Williamson Caesar Salad · Spinach Salad with Honey Mustard
Salad Helene · Three Leaf Salad with Raspberry Vinaigrette
Hearts of Lettuce with Bleu Cheese Dressing, Crumbled Bacon and Tomato
Garden Salad · Sliced Tomatoes with Smoked Mozzarella
Bibb Lettuce, Spinach and Roast Vegetables with Balsamic Vinaigrette
Romaine, Mandarin and Caramelized Onion with Honey Tarragon

Additional Desserts

All Menu Selections Include Miniature Sweet Table.

The Following Items may be Added or Substituted

Your Choice of Homemade Mousse

Upgrade Miniature French Pastries Table (\$5.00) Crème Brûlée (\$1.50)

* To Add Crème Brûlée to Sweet Table Add \$1.50 per Person*

White Chocolate Tulip Filled with Strawberry Mousse (\$3.50)

Strawberries Romanoff (\$1.50) · Chocolate Truffle Torte with Raspberry Puree (\$1.00)

New York Cheesecake with Choice of Topping (\$1.50)

*Chocolate Fountain: Choice of Milk, White or Dark Chocolate,
includes assorted dipping items - \$7.50 per person*

Custom Cappuccino Espresso Bar - \$6.00 per person

Please ask about the following accessories White Votive Candles,
Custom Table Linens and Custom China Selections

Delivery Charges may apply for Wedding Cake Depending on Event Location

Prices are Applicable to Groups of One Hundred (100) Guests or More for a Five (5) Hour Reception
All Packages Include Custom Blended Coffee, Brewed Decaf, Gourmet Teas, Bakery Fresh Rolls and Butter
Overtime Charges are \$40.00 per Staff Person per Hour. Menu Additions and Substitutions Welcome.

Prices Subject to Market Fluctuation