



WEDDING CATERING MENU

Appetizers

Signature Appetizer Table - Fresh Seasonal Fruits with Fresh Vegetable, cubed Cheese & crackers with Dill Dip, Honey Mustard & Fruit Dip

Passed Appetizers - Cheese, meat and fruit skewers

Mini Crab Cakes

Meatballs - BBQ or Sweet & Sour

Salads

Caesar Salad

Freshly tossed with Caesar Dressing, Parmesan Cheese & Homemade Croutons

Greek Salad

Romaine Lettuce with Feta, Kalamata Olives & Tomatoes with Greek Dressing

Cranberry & Walnut Salad

Tossed Green Salad with Feta Cheese, Cranberries & Candied Walnuts with Raspberry Vinaigrette Dressing

Entrées

Herb Roasted Chicken Breast

Chicken Breast roasted with Rosemary, Thyme, Basil & Parsley

Honey Glazed Pork Loin

Oven roasted with honey, and hand-carved

BBQ Beef Brisket

BBQ Pulled Pork

All BBQ meats are prepared and smoked on the premises.

Ratatouille

Delicious sautéed dish with layers of in-season favorites like summer squash, bell peppers and zucchini. It's healthy, yet hearty

Roasted Vegetable White Lasagna

Sheets of Lasagna layered with Ricotta & Roasted Vegetables in Alfredo Sauce

Side & Dessert options on reverse side

BROWN'S
Orchard to Wedding

Sides

Brown's Homemade Baked Mac & Cheese
Sautéed Garlic Green Beans
Oven Roasted Brown Sugar Baby Carrots
Seasoned Oven Roasted Potato Wedges
Creamy Mashed Potatoes
Our Famous Baked Beans
Red Dill Potato Salad
Broccoli Salad
Coleslaw
Bread Rolls
BBQ Sauces
Memphis, KC, Red Apple, Honey Habanero
All made on the premises

Desserts

Mini Desserts

Made by Brown's Bakery—Voted "Best of York"!!

Selection of options to choose from:

Carrot Cake - Mini Salted Caramel Overloads - Plain Cheesecakes - Fruit Cheesecakes - Mini Blackbottom cupcakes, - Plain Brownies - Mint Chocolate Brownies - Cream Puffs - Chocolate Eclairs - Cupcakes (yellow & chocolate)

Cupcakes

Mixture of yellow & chocolate cupcakes with your choice of chocolate, peanut butter, white buttercream or colored frosting. Additional charge for whipped frosting.

Apple Cider Donuts

Brown's famous apple cider donuts made with our award-winning apple cider and coated with sugar & cinnamon

Let us work with you to customize your menu!

Additional Information & Services

We require a 50-person minimum for Wedding Catering food options.

Food Service Staff available at additional charge.

RAMP certified Bartenders available at additional charge

Our Bakery is able to make your Custom Wedding Cake too!!

Custom Wedding Favors & Hotel Welcome Gifts

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