



WEDDING CATERING MENU

Appetizers

Signature Appetizer Table - Fresh seasonal fruits, vegetables, and cubed cheeses served with dill dip and honey mustard

Mini Crab Cakes

Meatballs - BBQ or Sweet & Sour

Maple Bourbon Bacon Jam Crostinis -

Bite size flatbread with goat cheese spread & maple bourbon bacon jam

Peach Salsa Bruschetta — Roasted red peppers, peaches, tomatoes, garlic & basil over a toasted baguette slice topped with honey balsamic

Fig Apple Bite - Apple slice topped with brie cheese and fig jam

Salads

Caesar Salad

Freshly tossed with Caesar Dressing, Parmesan Cheese & Homemade Croutons

Orchard Apple Salad

Semi-tart apples, praline almonds, dried cranberries, and feta cheese over a bed of mixed greens and tossed with Brown's Apple Cider Vinaigrette

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

Shrimp & Broccoli Alfredo

Sautéed shrimp and broccoli in a creamy alfredo sauce

Sausage Gnocchi

Sweet Italian sausage sautéed with spinach, sun dried tomatoes, and mushrooms in a rich tomato sauce over house made gnocchi (ricotta dumplings)

Ratatouille

Delicious sautéed dish with layers of in-season favorites like summer squash, bell peppers and zucchini

Roasted Vegetable White Lasagna

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



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
Baked Corn
Our Famous Baked Beans
Red Dill Potato Salad
Broccoli Salad
Coleslaw
Fresh Rolls
Brown's Homemade BBQ Sauces
Memphis, KC, Red Apple, Honey Habanero

Desserts

Mini Desserts

Carrot Cake - Mini Salted Caramel Overloads
Plain Cheesecakes - Fruit Cheesecakes - Mini Blackbottoms
Plain Brownies - Mint 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

Our Signature Apple Cider Donut Wedding Cake

Bringing together the flavors of the Orchard with fresh apples, cider, applesauce and a touch of cinnamon and nutmeg, this rustic-chic naked cake has an apple cider & cinnamon buttercream icing; accented with donut pieces.

Let us work with you to customize your menu!

Brown's Catering is for on-site events & pick-up only

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

8892 Susquehanna Trail South Loganville, PA 17342

www.OrchardViewWeddings.com

Tina Leader, Catering & Wedding Manager

Tina@OrchardViewWeddings.com

717-501-8125

