



ALL ABOUT CATERING, INC. 610-584-6212

CORPORATE HOT BUFFET PACKAGES

ALL PACKAGES INCLUDE THE FOLLOWING:

Your Choice of Salad and Vegetable, Assorted Dinner Rolls & Butter, Decadent Dessert Tray, Sodas and Bottled Waters with Ice, Disposable Plates, Napkins and Cutlery, Guaranteed On-time Delivery & Setup
(additional charges apply outside 10 mile radius)

(Add 6% Sales Tax — If Ordering for Under 20 Guests, \$2.50 Per Person Charge May Apply — All Prices Subject to Change)

#1 BARB'S CHOICE \$23.50

Slow Roasted Eye Round in Gravy
Chicken Piccata in Lemon Wine Sauce
Stuffed Shells with Ricotta and Mozzarella

#2 EMILY'S CHOICE \$24.50

Sliced Roasted Turkey
Baked Ham in Pineapple Glaze
Homemade Stuffing & Gravy
Garlic Mashed Potatoes

#3 CHUCK'S CHOICE \$25.50

Mojito Lime Chicken
BBQ Pulled Pork
Oven Roasted Potatoes

#4 JESS' CHOICE \$26.50

Teriyaki Salmon with Fresh Pineapple Salsa
Stuffed Pork Tenderloin
(with spinach, roasted peppers, sharp provolone in a white wine sauce)
Vegetable Lasagna with Garlic Cream Sauce

#5 RUSS' CHOICE \$27.50

Chicken Saltimbocca
(with sharp provolone, prosciutto, in a sage cream sauce)
Shrimp Scampi over Penne Pasta
Lightly Seasoned Oven Roasted Potatoes

#6 MARY LYNN'S CHOICE \$27.50

Chicken Marsala over Rice Pilaf
Meatballs in Marinara
Cheese Tortellini in Vodka Sauce

#7 CURT'S CHOICE \$27.50

Chicken Parmesan
Italian Pulled Pork
Baked Ziti

#8 STEVE'S CHOICE \$37.50

Sliced Beef Tenderloin
(with Brandy Demi-Glace, Roasted Peppers, Sautéed Onions)
Super Lump Crab Cakes with Cocktail and Tarter Sauces
Idaho Baked Potato Bar
(with Crumbled Bacon, Sour Cream, Shredded Cheese, and Butter)

Choice of Salad:

Garden Salad with Assorted Dressings
Caesar Salad with Homemade Croutons
Candied Walnut Spring Mix with Raspberry Vinaigrette
Ice Berg Wedge with Bacon and Bleu
Autumn Spring Mix with Apple Cider Vinaigrette
Asian Spring Mix with Sesame Dressing
Mediterranean Greek Salad

Choice of Vegetable:

Roasted Vegetables in Olive Oil
Whole Green Beans (with Fresh Garlic, Almonds, or Italian Style)
Green Bean Medley (*green beans, wax beans, baby carrots*)
Broccoli Normandy (*broccoli, cauliflower, baby carrots*)
Corn O'Brian (*with peppers and onions*)
Fresh Roasted Cauliflower
Fresh Roasted Asparagus
Diced Butternut Squash (*with feta and dried cranberries*)

Additions

Professional Waitstaff - \$40 per hour — 4 Hour Minimum
Professional Bartender - \$50 per hour — 4 Hour Minimum
Hot and Cold Beverage Stations
Hot and Cold Appetizers (*see A 'la Carte Menu*)
Assorted Desserts
Tents, Tables, Linens, Plates, and Glassware
Insulated Food Carrier Rental

All About Catering, Inc.

2135 Bustard Road Suite #8

Lansdale, PA 19446

www.AllAboutCatering.com

“Our Quality Food & Service is *All About Catering* to you”