



CATERING PACKAGES

ALL PACKAGES INCLUDE THE FOLLOWING:

Your Choice of Salad and Vegetable, Assorted Dinner Rolls & Butter, Wire Chaffing Dishes with Sterno, 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 \$22.50
Slow Roasted Eye Round in Gravy
Chicken Piccata in Lemon Wine Sauce
Stuffed Shells with Ricotta and Mozzarella

#2 EMILY'S CHOICE \$22.50
Sliced Roasted Turkey
Baked Ham in Pineapple Glaze
Homemade Stuffing & Gravy
Garlic Mashed Potatoes

#3 CHUCK'S CHOICE \$22.50
Chicken Scallopini
(in a garlic butter white wine sauce with tomatoes, peppers, onions, squash, and zucchini)
Broiled Tilapia in Lemon Dill Sauce
Fresh Vegetable and Herb Rice

#4 MADIELINA'S CHOICE \$23.50
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'S CHOICE \$24.50
Chicken Saltimbocca
(with sharp provolone, prosciutto, in a sage cream sauce)
Shrimp Scampi over Penne Pasta
Lightly Seasoned Oven Roasted Potatoes

#6 JASON'S CHOICE \$24.50
Breaded Chicken Parmesan
Italian Pork Medallions with Broccoli Rabe
Baked Ziti Casserole

#7 MARY LYNN'S CHOICE \$24.50
Chicken Marsala over Rice Pilaf
Meatballs in Marinara
Cheese Tortellini in Vodka Sauce with Sun-Dried Tomatoes

#8 CURT'S CHOICE \$24.50
Sausage Marsala with Bow Tie Pasta
Savory Homemade Meatloaf with Gravy
Au Gratin Potatoes

#8 STEVE'S CHOICE \$32.50
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 - \$35 per hour — 4 Hour Minimum
Professional Bartender - \$45 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