



## Wedding & Event Catering

### **Pricing**

The sample menu prices listed are per person, including tax. Custom menus will vary in price. Prices are for the food only. Delivery, beverage service and clean-up are extras. There are several available levels of service:

### **Pick-up catering**

This is our most economical option. You can pick up your food at Hannah Flanagan's the day of the wedding or the day before. All chafing dishes and serving utensils will be provided. Hot items will be in metal pans, ready to go into chafing dishes. We will include instructions for any items that need to be refrigerated or reheated. We can also provide ice if needed. With this option, it's possible to keep the total cost of catering below \$15 per person.

### **Drop-off catering**

We will deliver the food and set up the catering line. You will need to arrange for serving the food and clean-up.

### **Full Service**

Once you decide on a menu, we take care of everything!

### **Sample Menu Items (next page)**

When you close your eyes and picture the food at your wedding, what do you see? Whatever it is, we can make it happen.

Selections can range from full, hearty meals to finger foods. These menus are some of our most popular options, but they're by no means everything we can do. We make everything from scratch, and the only limit is your imagination. **Remember, we can make anything!**

Accommodating special dietary needs is no problem. Every wedding menu is unique, just as every wedding is unique. This flexibility lets us fit within any budget.

## Sample Menu Items - Remember, We Can Make Anything!

### ENTREES

#### Traditional BBQ

*This menu includes Pulled pork with a variety of sauces, cole slaw, baked beans, mac and cheese, seasonal vegetable, green salad, and rolls or buns - \$14/guest*

#### Short Rib

*Braised boneless short rib with mini kaiser buns and horseradish sauce, pasta or rice, seasonal vegetable, and bread - \$14/guest*

#### Pork Tenderloin Stroganoff

*Over egg noodles, with seasonal vegetables and crusty bread - \$12/guest*

#### Baked Ziti

*With green salad, seasonal vegetable and garlic bread - \$11/guest*

#### Shrimp Fettucini Alfredo

*With green salad and garlic bread - \$15/guest*

### APPETIZERS AND PLATTERS

#### Our Famous (oh so delicious) Wings

*Includes hot sauce, blue cheese and ranch dressings, and celery. - \$9/dozen*

#### Shrimp Cocktail with Crudites & Cheese Display

*Tail-on jumbo shrimp (4 per person) with cocktail sauce and lemon, fresh seasonal vegetables with a variety of hot or cold dips, and assorted cheeses and crackers - \$5/guest*

#### Anitpasti

*Italian cold cuts with sweet and hot peppers on the side - \$4/guest*

#### Mozzarella with tomato and basil

*Slices fresh mozzarella, with balsamic vinegar sauce - \$4/guest*



### A LA CARTE ITEMS

#### Swedish Meatballs

*Serves 30-40 guests - \$95*

#### Jumbo Lump Crab Cakes (with Remoulade & Lemon)

*Maryland style, all crabmeat with just enough binder to hold them together - \$4 each*

#### Chicken and Dumplings

*Serves about 45 guests - \$245*

#### Beef Lasagna

*Serves about 45 guests - \$255*

#### Caesar Salad

*Serves about 15 guests - \$45*