

Open Bar Service

Beer: Yuengling Lager - Coors Light
Jim Beam Bourbon - Smirnoff Vodka
Beefeaters Gin - Dewar's Scotch
Bacardi Rum - DeKyper Peach Schnapps
Merlot - Chardonnay - White Zinfandel

Assorted Sodas
Soda and Tonic Water
Orange, Cranberry, and Tomato Juice
Lemon, Lime, and Orange Cut Garnishes
Olives, Cherries, and Bitters
Complete Line of Glassware
Professional Bartenders

Wine and Beer Bar Service

Beer: Yuengling Lager - Coors Light
Merlot - Chardonnay - White Zinfandel

Assorted Sodas
Complete Line of Glassware
Professional Bartenders

Cash Bar

Complete Line of Glassware
Professional Bartenders

Dinners

Enclosed Menus are
Samples and Ideas

We would be happy to customize a
package designed for you!

Just give us your ideas
And a budget -
we will customize the
perfect plan for your event!!



Includes Ivory Linen Tablecovers & Napkins
Complete Line of
China, Silverware and Glassware

Conveniently located off Route 283
903 Spring Garden Drive
Middletown, Pa. 17057
Phone (717) 939-4003

info@commonwealthcaterers.com
www.commonwealthcaterers.com

Spring Garden...



Every event is handled with
pride, professionalism, and style,
so that you may relax and
enjoy your special moment.



Hors d'oeuvres:

May be added to any menu

- Baked Brie en crouete
with Apricot Preserves
- Petite Spring Roll with Dip
- Dill Cheese Puffs
- Scallops Wrapped with Bacon
- Mini Chicago Style Pizza
- Mushroom Caps with Sausage
- Mushroom Caps with Crabmeat
- Chicken Quesadillas
- Creamy Cheese Spread
with Herb Toast
- Teriyaki Meatballs
- Miniature Quiche
- Mini Beef Wellington
- Raspberry and Brie in Phyllo Dough
- Sweet-n-Sour Meatballs
- Spanakopita
- Honey Glazed Italian Sausage
- Petite Spring Roll with Dip
- Mini Chicago Style Pizza

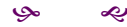
Priced by the piece



Served Dinners



Garden Salad with
Ranch and Raspberry Vinaigrette Dressings



Entrees (Choice of one or two)

Succulent Slow Roasted Prime Rib of Beef

Jumbo Lump Crab Cakes with Lemon

Roasted Flounder, Tomato Couscous & Lemon Butter

Braised Chicken Mediterranean
Artichoke Hearts, Sundried Tomato, & Ripe Olives

Chicken Breast with Bread Stuffing

Roasted Pork Tenderloin with a Honey Berry Sauce

Seared Tenderloin of Beef Sliced
Over Portabella Finished with Bleu Cheese Butter Sauce

Teriyaki Salmon
with Pineapple-Papaya Salsa



Jumbo Lump Crab Cake may be added to any
Menu Entrée \$ 6.00 per person



Dinner Rolls and Butter
Red Skin Mashed Potatoes
Spring Garden Fresh Vegetable Medley
Chef's Choice of Dessert
Ice Water
Coffee, Hot Tea, Decaf Coffee



Buffet Dinners



Salad Station:

Garden Salad with Choice of Dressings
Marinated Vegetable and Pasta Salad
Dinner Rolls and Butter



Three Entrée Buffet:
(choice of one grouping)

Chef Carved Roasted Sirloin of Beef
with a Cracked Peppercorn Sauce
Jumbo Lump Crab Cakes with Lemon
Baked Stuffed Manicotti
with Creamy Garlic Herb Sauce

Honey Cured, Hardwood Smoked Ham
Chef Carved
Apple, Cranberry, Pecan Stuffed
Chicken Breast
Ricotta Cheese Stuffed Shells
with a Tropical Mango Shrimp Sauce



Braised Chicken Mediterranean
Artichoke Hearts, Sundried Tomato, & Ripe Olives
Baked Tilapia
with Fire Roasted Vegetables
Four Cheese Lasagna Roulade
with Italian Blush Sauce



Two Entrée Buffet:
(choice of one grouping)

Jumbo Lump Crab Cakes with Lemon
Braised Chicken Mediterranean
Artichoke Hearts, Sundried Tomato, & Ripe Olives



Baked Boneless Chicken Breast
with Apple Raisin Stuffing
Four Cheese Lasagna Roulade
with Italian Blush Sauce



Red Skin Mashed Potatoes
Spring Garden Fresh Vegetable Medley
Chef's Choice of Dessert
Ice Water
Coffee, Hot Tea, and Decaf Coffee



Theme Dinners



ITALIAN BUFFET

Minestrone Soup and Breadsticks
Sliced Tomatoes and Mozzarella Cheese
Baked Meat Lasagna
Vegetable Lasagna
Buttered Sliced Mushrooms
Chicken Cacciatore
Italian Sausage with Peppers and Onions
Italian Meatballs in Marinara Sauce
Shells Stuffed with Ricotta Cheese
Crisp Garden Salad with Italian Dressing
Tomato and Onion Vinaigrette
Decadent Chocolate Layer Cake
Ice Water
Brewed Coffee, Tea, and Decaf



PENNSYLVANIA DUTCH STYLE BUFFET

Sliced Roast Beef Au Jus
Chicken Pot Pie
Ham and Green Beans
Oven Fried Chicken
Mashed Potatoes with Gravy
Dutch Style Baked Corn
Creamy Cole Slaw
Dutch Apple Pie
Sugar Cookies
Ice Water
Brewed Coffee, Tea, and Decaf

