



BACKYARD WEDDING MENU

QUEEN  HEARTS
CATERING

610.889.0477 | queenofheartscatering.com



STATIONARY HORS D'OEUVRES

Available for 45 minutes. Choose one of the following.

Domestic and Imported Cheese and Fruit Display

Sage Derby, Cabot Sharp Cheddar, Drunken Goat, Buttermilk Blue,
Mona Lisa Gouda, Horseradish Mustard, Sour Cherry Jam,
Toasted Baguette, Sliced Fruit and Berries

Tuscan Antipasto

Mixed Olives, Peppercorn Salami, Grilled Artichokes,
Roasted Peppers, Eggplant Caponata, Roasted Marinated Mushrooms,
Crostini, Sliced Baguette

Toasted Bruschetta Display

Served with a Trio of Toppings: Rosemary and Creamy Goat Cheese, Sundried Tomato
Boursin and the Traditional Diced Tomato Basil Fresca Fresh Breads and Crostini

Tailgate Cheese Board

Huntsman Cheese, Dill Havarti, Chevre and Jarlsberg Cheeses
along with Fresh and Dried Fruits
served with Assorted Crackers and Flat breads

BUFFET

Available for one hour.

SALADS

Choose one of the following.

Garden Salad

Confetti Tomato, Julienne Carrot,
Cucumber, Balsamic Vinaigrette

Baby Greens

Crumbled Goat Cheese, Confetti Tomato, Toasted Pecan,
Shaved Red Onion, Maple Dijon Dressing

Harvest Salad

Cranberry, Crumbled Feta,
Toasted Almond, Citrus Vinaigrette

ENTREES

Choose two of the following. Served with Chef's Choice Starch and Vegetable.

Grilled Shoulder Steak

Wild Mushrooms, Roasted Shallots, Marsala Sauce

Fontina Sundried Tomato Stuffed Beef

Sundried Tomato Butter Sauce

Stuffed Salmon

Stuffed with Leeks, Roasted Red Peppers and Spinach

Grilled Citrus Salmon

Sesame Ginger Sauce, Scallion

Stuffed Mediterranean Chicken

Garlic Herb Cheese, Grilled Artichokes,
Roasted Peppers, Tomato Coulis

Champagne Chicken

Medallions of Chicken with Wild Mushrooms and Leeks
in a Champagne and Pink Peppercorn Sauce

VEGETARIAN ENTREES

Choose one of the following.

Grilled Vegetable Ravioli

Roasted Mushrooms,
Caponata Sauce

Eggplant Three Cheese Roulade

Tomato Basil Sauce





BAR/BEVERAGE STATION

Regular and Decaf Coffee

Hot Tea

Infused Fruit Water

Assorted Soft Beverages

\$109.85 per person + 6% tax

Based on 25 Guests. Necessary staffing to execute event is included.

Alcohol

Please note that we are a BYOB. We will provide one bartender, soft beverages and garnishes.

Timing

3-hour event. All events are subject to event minimums and availability. Includes upscale disposable products. Additional equipment can be added on.