

Hors d' Oeuvres Wedding Buffet Package



Catering of Greensburg

Serves 100 Guests

(Includes Buffet & On-Site Guest Table Linens, Glass Plates, Elegant Presentation and Professional Services for a Four Hour Event)

Assorted Dips served with Herb Toasts, Pita Crisps, and Crackers
Served as appetizers as guests arrive

Hors d' Oeuvres Buffet

Cascading Fresh Fruit Display with Assorted Cheeses
Seasonal Fresh Vegetables with Creamy Ranch Dip

Wedding Punch – Tea (Sweet and Unsweet) – Coffee Station
Mints & Nuts

With Two Hors d'Oeuvres - \$1599 (\$15.99 for each additional person)
(Not recommended for meal time receptions)

With Three Hors d' Oeuvres - \$1799 (\$17.99 for each additional person)

With Four Hors d' Oeuvres - \$1999 (\$19.99 for each additional person)

See Hors d' Oeuvres Buffet Package Menu for Options

Wedding Hors d' Oeuvres Buffet Selections



Catering of Greensburg

Package Hors d' Oeuvres Menu Options

Sandwiches

Mini Croissants filled with Chicken Salad

(Mini Croissants stuffed with our own Café Chicken Salad made with red grapes)

Country Ham and Biscuit

(Tea Biscuits with Country Ham)

Mini BBQ Sandwiches

(Pulled Pork BBQ on a Small Brioche Bun Topped with BBQ Sauce and Slaw)

Mini Grilled Chicken Sandwiches

(Tiny marinated and grilled Chicken Breast served on a Small Brioche Bun with a pickle)

Mini Sirloin Beef Cheeseburgers *add \$.25 per person

(Tiny Seasoned Hamburger Patties Topped with Cheese and Pickle)

Petite Panini Sandwiches

(Mini Assortment of our own Hand-Crafted Hearty Sandwiches)

Hot Sliced Roast Beef with Mini Rolls *add \$.50 per person

(Tender Sliced roast Beef in au jus, served with Sliced Soft Buttermilk Rolls on the side)

Hot Sliced Beef Tenderloin with Mini Rolls *add \$.50 per person

(Roasted Tenderloin of Beef Thinly Sliced and served warm in au jus with Sliced Soft Buttermilk Rolls and Horseradish Sauce on the Side)

Hot Sliced Turkey with Gravy with Mini Rolls

(Tender Sliced Roasted Turkey Breast, with a Light Turkey Gravy, served with Sliced Soft Buttermilk Rolls on the Side)

Beef - Pork

All Beef Italian Meatballs

(Gourmet 1.5 oz Meatballs Simmered in a Thick Marinara Sauce with Lots of Flavor)

Roast Beef Rolled in Mini Croissants

(Roast Beef Seasoned with a Cream Sauce Rolled and Baked in a Fluffy Miniature Croissant)

Pork in BBQ Sauce Wrapped in Bacon

(Tender Pork Marinated in BBQ Sauce Wrapped in Bacon on a Skewer)

BBQ Franks

(Miniature Franks Served in our own Tangy Barbecue Sauce)

Franks in a Blanket

(Miniature All Beef Frankfurters Wrapped in a Pastry Blanket)

BBQ Smoked Sausage

(Miniature Smoked Sausage Links in our own Tangy Barbecue Sauce)

BBQ Pork in Biscuit Dough

(Pulled Pork in BBQ Sauce Placed into Handmade Biscuit Dough, for a Country Home Flavor)

Dates with Bleu Cheese Wrapped in Bacon

(Sweet Dates stuffed with Savory Creamy Bleu Cheese Wrapped in Bacon)

Reuben Puffs

(Blend of Corned beef, Sauerkraut & Swiss Cheese Layered in a Flaky Rye Pastry)

Sausage Stuffed Mushrooms

(A Large Whole Mushroom Cap Generously Filled with a Spicy Italian Sausage Stuffing)

Spicy Sausage Won Ton Cups

(Sausage, Shredded Cheese, Red Peppers, Seeded Jalapeño Peppers)

Potato Coins

(Sliced Potato with a Center Scoop filled with toppings of Bacon, Scallions, and Shredded Cheese)

Chicken

Spicy Chicken Wings

(Spicy Chicken Wings served with Ranch and Honey Mustard)

Mild Chicken Wings

(Mild chicken Wings served with Ranch and Honey Mustard)

Breaded Chicken Drumsticks

(Seasoned and Fried Drumsticks served with Ranch and Honey Mustard)

Chicken Cordon Bleu

(Tender Chicken with Ham and Swiss in a Puff Pastry Baked until Golden Brown)

Bacon Wrapped Chicken

(Tender Strip of Chicken Breast Wrapped with Strip of Bacon and Pepper Jack Cheese)

Breaded Chicken Tenders

(Moist Chicken Breast Strip Coated with an Herb Seasoned Breading)

Chicken Quesadillas

(Spicy Blend of Smoked Chicken, Monterey Jack Cheese, and Pepper Rolled in a Flour Tortilla Trumpet)

Quiche

Mini Quiche Florentine

(Tasty Blend of Spinach and Cheese Seasoned with Chives in a Pastry Shell)

Quiche Lorraine

(A Smooth Custard, with Swiss Cheese, Cream & a Touch of Bacon in a Pastry Tart Shell)

Vegetarian

Mushrooms Florentine

(A Large Whole Mushroom Cap Overflowing with a Delicate Blend of spinach, Brie Cheese, and Spices)

Crispy Asparagus with Asiago

(Fresh Cut Asparagus Spear and Asiago Cheese Wrapped into a Crispy Phyllo Roll)

Cheese & Vegetable Quesadillas

(A Blend of Fresh Julienne Vegetables, Cilantro, Monterey Jack and Cheddar Cheese Rolled in a Tortilla Trumpet)

Truffled Mac & Cheese Tart

(Mac and Cheese with Black Truffle Shavings in a Pastry Shell)

Artichoke Spinach & Feta Triangle

(A Flaky Triangle Phyllo Pastry Filled with Spinach, Artichoke, Feta Cheese and Spices)

Pin Wheels

(Choice of Ham or Turkey and Cream Cheese Mixture Rolled in a Flour Tortilla)

Battered Sweet Corn Nuggets

Cheese Tray

(Cheddar, Swiss, Pepper Jack)

Cheeseball

(Cheddar, Cream Cheese, Ham, Green Onion, Ham rolled in Pecans)

Assorted Cracker Tray

Dips

Spinach Dip with Bread Bowl

(Spinach Dip in a Hawaiian Bread Bowl)

Hot Spinach & Artichoke Dip

(Hot Cheesy Spinach and Artichoke Dip Served with Assorted Crackers and Herb Toasts)

Hot Spicy Cheese Dip

(Hot Cheesy Seasoned (not too spicy) Cheese Dip with Red Chili Peppers Served with Tortilla Chips)

Hot Artichoke Dip

(Hot, Parmesan-rich Artichoke Dip Served with Herb Toasts and Assorted Crackers)

Ranch and Bleu Cheese Dips

Vegetable – Seafood – Chips

Cucumber Canapés

Cocktail Shrimp

(16-20 Count, Skewered Straight Served in Individual Glass w/Cocktail Sauce and Garnish with Celery)

Shrimp Canapés

(Seasoned shrimp on Coconut Cornbread with Cilantro Mousse & Candied Pineapples)

Chips Tray

(Plain or BBQ Kettle Chips)

Add a Carving Station

Served with Sweet Yeast Rolls and Condiments

Ham or Roast Pork \$249
Roast Beef or Brisket \$349
Prime Rib \$449

Drinks

Freshly brewed (unsweetened and sweet) ice tea is available for \$7.00 per gallon. Coffee, hot chocolate, juices and other drinks also are available upon request. Bottled water and assorted sodas are available for \$1.25 each.

Additional Information

Sales Tax

Added to all catered buffet events

Pricing

Prices listed are per person. All prices are subject to change. All quotes are considered tentative until final agreement. Pricing is guaranteed once final agreement is made.

Event Booking Policy

Event will be considered "CONFIRMED" with a \$150.00 deposit. Amount will be credited to the total actual invoice amount due.

Guest Count

Final guest counts are due two weeks prior to event. Please know, Longhunters will make every effort to accommodate all changes to the best of its ability.

Payment. Balance on Weddings will be due one week prior to the event. Balance on all other events is due on day of the event.

Additional Options

Longhunters Coffee and Tea Company offers full service catering. Custom-designed food choices, buffet arrangements, centerpieces and elegant floral, and any extras are available on request. In addition, Longhunters will work to provide stage entertainment options for your consideration. Fees may vary.

Wedding Tasting

All confirmed wedding receptions will include a tasting for 2-4 people. Our objective is for you to be satisfied with both quality and presentation.

Upstairs Restaurant Rental

Sit-down event room capacity - 50

Room Rental: \$90.00 (two hour limit)

Delivery Charge

Standard local area drop off/delivery charge is \$30.00. Delivery charge does not apply to off-site catered events.

Off Site Service Charge

A service charge of 18% is added which serves to cover administrative, logistical and coordination costs associated with the event. We provide our own buffet tables and table skirts. Our service staff is selected with the greatest of care and dedicated to excellence. Each member of our service staff is trained to provide you and your guests with exceptional and courteous service. Number of service staff provided will be based on menu selection, number of guests, and desired presentation.

Gratuity

Longhunters does not include any gratuities for servers or bartenders in the pricing of events. Although gratuities are not expected, they are always appreciated.

Off Site Tables and Chairs Rental (Price includes delivery and set up.)

60 inch Round Table - \$30.00

Eight Foot Table with Skirting - \$40.00

Six Foot Table with Skirting - \$30.00

Individual White Chairs - \$4.00 each

Off-Site Table Linens Rental

Round White Table Cloth - \$15.00 each

Eight Foot White Table Cloth - \$14.00 each

Six Foot White Table Cloth - \$12.00 each

Cloth Napkins - .75 each

Table Runners - \$4.00 each

Licensed Bartender

Longhunters has on contract a licensed bartender catering special events (wedding receptions, rehearsal dinners, and corporate events). Bartender fee is \$40.00 per hour for 100 guests or below. Bartender fee is \$50.00 per hour for events over 100 guests. Fees apply to both on-site and off-site events.

Bar set-up

Fee is \$90.00. Package includes clear plastic 9 oz cups, two liters each of coke, diet coke and 7-up; beverage napkins and ice for drinks. Specialty glasses (wine, champagne, martini, and daiquiri) are available for .75 each. Fee applies to both on-site and off-site events.

Drinks

Coffee and tea is provided for all dinners. On-site soda fountain is \$20.00. On-site selections available on request.

Wedding Cakes

On staff is a wedding cake specialist – a consultation and tasting is available at no charge on request. Price will vary.

Off-Site Extended Travel Charge

Catered events in excess of 30 miles from Greensburg will incur an additional surcharge of \$150.00

Prices effective 1 March 2021

270-932-2351

www.longhunterscoffeeandtea.com