

Wedding Catering Prices

*Prices as of 2018, prices subject to change



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BUFFET STYLE



***Please note:** These are intended to be guides for pricing. Feel free to add or subtract to fit what you want! We will be glad to work with you, making the process easy!

most cost efficient

For brides on a budget, we offer an easy option that saves you money. [Download our "Pans of Food" price sheet here https://www.edithscatering.com/pans](https://www.edithscatering.com/pans) which allows you to order just the pans of prepared food for your big day. This price point generally runs anywhere from \$11-\$16 per person, depending on the amount of food ordered.

Most popular

\$18 per person would include: 2 entrees, 3 sides, garden salad, dinner rolls, "looks real" disposable plates, plastic ware, paper napkins, buffet set up and tear down, two beverages with ice and disposable cups, bottled water, and professional staff on site to assist with beverage station, buffet set up and tear down.

 =included

Add 3 hot hors d'oeuvres stations: \$28.00 per person  =extra

Add Hors d' oeuvres

\$35 per person would include: choice of 3 hors d'oeuvres (stations), 3 entrees, 3 sides, garden salad, dinner rolls, "looks real" disposable plates, disposable silverware, coffee and tea station, 3 beverages, bottled water, disposable cups/ice, and professional staff on site to assist with beverage station, hors d'oeuvres stations, and buffet set up and tear down.

Add real plates and silverware \$40 per person

 =included

 =extra

All-inclusive

\$50 per person would include: choice of three hot hors d'oeuvres (served), 3 entrees, 3 sides, garden salad, dinner rolls, real white porcelain plates, real silverware, linen napkins, tablecloths, glass water goblets, drink station with three beverages, coffee and tea station, and cake cutting

service. Plenty of staff on site throughout the event to set the tables, serve hors d'oeuvres, set up buffet, clear plates, serve the bride and groom, keep the beverage station full, serve cake, cleanup.

 Are included in this option

 includes one high price point entrée & side

Additional Add-On's:

Wine Glasses or Mason Jars: \$1.50 each

Black Iron Grill Pit for doing items like: Smoked Kielbasa, Smoked Meats, Smoked Turkey Legs, Kabobs, Burgers, Roasted Sweet Corn, Roasted Potatoes, Hot Dogs, etc... \$300/ set up and staff (food cost varies).

Sno Cone machine: Includes syrup, ice, as well as a staff member to operate and serve it. Consider this a fun way to serve alcohol in the summer!: \$425 for 100 ppl/ additional \$1 per guest over 100 people

On-Site BBQ with Pitmaster: Includes set up of a mobile BBQ pit or spit. Creates a great mouthwatering aroma for your guests. Does not include cost of food. \$400

Popcorn Machine: Includes popcorn, butter, salt, any special seasonings of your choice. We will pop it, your guests can then serve themselves. \$200 for 100 ppl

Bar Maid or Bartender: \$200 RAMP certified. We cannot provide the alcohol.

Cake Cutting: \$2.00 per person. Includes plates, napkins, forks, and slicing.

Below are some recommendations for buffet style wedding dinners. [Please also reference our Pans of Food price sheet here https://www.edithscatering.com/pans](https://www.edithscatering.com/pans) as well for additional options and if you do not see what you are looking for, just ask! Keep in mind the season of your wedding, we can discuss appropriate seasonal options further on the phone or via email.

Roast Beef & Gravy 

Meatloaf with Ketchup Glaze 

Basil & Mushroom Meatloaf 

Chestnut Burrs (Choice ground beef wrapped around a filling of cranberry, cheese, and bread, when baked they pop open like chestnuts, served with beef gravy) 

Prime Rib w/ au Jus & horseradish sauce/ served at a carving station 

Steak Kabobs 24/48 

Ham Loaf w/ brown sugar glaze 

Chicken Parmesan 

4 Cheese Baked Ziti 

Plain Alfredo 

Chicken Alfredo with Broccoli 

Spaghetti and Meatballs 

Kielbasa Primavera 

Pasta Primavera 

Vegetable Lasagna 

Stack of Baked Eggplant, Basil, Mozzarella Cheese, & Marinara 

Baked Haddock with Lemon, Butter, & Dill 

Herbed Haddock En Papillote (in individual parchment paper and twine) 

Broiled Salmon served with lemon cream sauce 

Shrimp Kabobs 

Crab Cakes made with lump crab meat 

Baked Lobster Tails 

Roasted Chicken with Rosemary, Sage, Thyme, Chicken Stock, de-boned 

Chicken with Peach Glaze 

Stuffed Roasted Quail (Halved) 

Lemon Pepper Chicken Breasts (Real lemon, cracked pepper) 

BBQ Chicken Legs, Thighs, Breasts, Bone-In 

BBQ Chicken Breasts 

Chicken Béarnaise 

Chicken Kabobs 

Chicken & Creamy Mushrooms 

Filled Chicken Breasts (Greek Style, Cranberry & Bread Filling, or Chicken Cordon Bleu) 

Roasted Pork & Kraut (Brown Sugar and Apple Kraut) 

Carved Ham w/ Honey Glaze 

BBQ Ribs (Pork) Dry or Wet 

Filled Pork Chops 

Apple & Cranberry Filled Pork Chops 

Roasted Turkey & gravy 

Acorn Squash Cups filled with Apple and Pear Pork & Kraut 

Yukon Gold Mashed Potatoes or Red Skinned Mashed Potatoes 

Greek Style Red Potatoes with Parsley, Feta and Black Olives 

Roasted Red Potatoes w/ Parsley and Sea Salt 

Loaded Baked Potato Bar 

Baked Potatoes with butter, sour cream, chives 

Scalloped Potatoes 

Baked Sweet Potatoes (with brown sugar & butter) 

Potato Salad 

Mashed Sweet Potatoes 

Hash Brown Casserole with Bacon and Cheddar 

Homemade Perogies (Boston Fisher) Potato and Cheese, with butter & onion 

Polish Platter (kielbasa, onion, & homemade pierogis) 

Roasted Fingerling Potatoes with Crumbled Bacon & Bleu Cheese Crumbles 

Haluski (Cabbage, noodles, butter) 

Haluski with Kielbasa 

Hot Bacon dressing over greens 

Corn, Green Beans, Lima Beans, Mixed Vegetable, Broccoli, Harvard Red Beets, Roasted Seasonal Vegetables 

Roasted Cauliflower Mash 

Stewed Tomatoes 

Bacon Brussel Sprouts 

Baked Beans with Bacon 

Green Beans Almandine 

Macaroni & Cheese 

Baked Pineapple 

Cole Slaw 

Corn Fritters 

Acorn Squash with brown sugar and real butter 

Glazed Apples 

Sweet Potato & Walnut Filling 

Filling (Stuffing) Plain 



Appetizers and Hors D'oeuvres:

Call or email us for even more ideas!

Red Pepper Jelly Cheesecake Cups

Delicate Fillo cups filled with a mixture of Red Pepper Jelly, Jalapeños, Red bell peppers, and Cheese for a true unique spicy sensation.

Franks in Fillo with Mustard & Sauerkraut

All beef premium cocktail Frank in a Fillo Blanket with Smoky Mustard and Sauerkraut. An American tradition.

Bacon Wrapped Sea Scallop



A succulent sea scallop wrapped in bacon. Bound together neatly on a pick.



Assorted Mini Quiche

An assortment of four delicious flavors. Each assortment contains pieces of each: Quiche Lorraine, Spinach Quiche, Monterey Jack Cheese Quiche, and Garden Vegetable Quiche

Antipasto Skewer on Knotted Pick

Sundried tomatoes, fresh mozzarella, artichoke heart quarters, roasted red peppers and Kalamata olives elegantly arranged on a knotted bamboo skewer and brushed with an Italian-herbed marinade



Brie with Raspberry and Almonds in Fillo

We take a slice of brie cheese, cover it with raspberry preserves and almond slivers; wrap it in a flaky fillo dough and viola! Each piece is light and flaky on the outside, while sweet and creamy in the center. Hors d'oeuvre? Dessert? The choice is yours'.

Cocktail Franks in Puff Pastry

A 100% all beef frank wrapped in a flaky French puff pastry dough.

Andouille Sausage & Cheese Puff

Spicy Andouille Sausage combined with a creamy cheese mixture encased in a buttery puff pastry.

Mini Beef Burger with Cream Cheese and Truffle Sauce

Mini Beef Burgers with a Cream Cheese Truffle Sauce. A bite size indulgence!

Spanakopita (Spinach & Cheese Filling)

Spanakopita or spinach pie is a traditional Greek pastry made with a delicious blend of freshly chopped spinach, onions, garlic, feta and cream cheese. So gather round the table, just like the Greeks, and enjoy these hors d'oeuvres with ouzo or your favorite wine.



Crab and Cream Cheese Stuffed Mushrooms

Large button mushrooms filled with yummy lump crab meat and cream cheese. What a treat!



Smoked Salmon & Dill Canapes

These are made on rustic Italian bread and topped with a cream cheese and lemon mixture, smoked salmon, a Dijon mustard sauce and fresh dill.



Large trays

All serve 20-25 people

Veggies with Ranch & Hummus Tray \$90
Cheese Tray (cubes of cheddar, sharp, and swiss) \$125
Kielbasa, Bologna Tray \$125
Fresh Fruit with Fruit Dip \$90