



Experience the Classic Elegance of Weddings at  
*THE INN at mountain gate*



2016-2017 Venue, Catering, Rental & Service

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The Inn at Mountain Gate  
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## *The perfect wedding at The Inn at Mountain Gate*

C&J Catering has exclusively partnered with the Inn at Mountain Gate and together we will help you plan timeless weddings in the most remarkable of setting.....

Nestled at the top of a mountain in Dillsburg, PA, The Inn at Mountain Gate offers incredible panoramic views that will make for a truly magnificent backdrop for your wedding or special event. Transform your day into a magical weekend experience as we open the Inn exclusively to you for your wedding events Friday through Sunday.

You will quickly begin to feel at home with the use of the chef's kitchen, ample social space and comfortable sleeping accommodations. Imagine waking up on your wedding day and beginning your transformation in our elegant Bridal suite, while your Groom and his groomsmen enjoy the comfort of the Groom's quarters, as they prepare for the big day.

With additional space for rehearsal dinners or a Sunday brunch we will gladly work with you so that your time as our guest is an absolutely unforgettable experience.

## *A little bit about C&J Catering*

C&J Catering debuted in 2004 as personal chefs for hire, exposing a small group of clientele to a passion for great food. Word quickly spread about the quality food and flexibility in menu planning and its owner reacted to the increased demand for larger catering services. In 2006, C&J Catering moved to its first humble location in downtown Mechanicsburg, PA. In 2010, it relocated to a 7000 square foot facility in Harrisburg, PA. C&J Catering's reputation as one of Central Pennsylvania's finest caterers comes from the most talented, dedicated and hardworking staff who work countless hours each week to ensure every client understands just how important they are to us. While the business has grown to more than 50 employees, our fundamental philosophy has not changed. We are committed to providing excellence in food and first rate service for every client, every time. C&J Catering is proud to partner with the Inn at Mountain Gate and we are excited to help you plan your wedding.

Call us today to schedule an appointment 717.576.1610  
For additional information please visit our website at [candjcatering.com](http://candjcatering.com)







# Complete Dinner Package

The following outlines what is included in all of our dinner packages. On the following pages you will have the option of selecting which dinner package is best for you. Keep in mind that the pricing listed for the dinner packages includes all staff and service charges.

## Menu Selection

Choice of 1 cocktail hour station  
Choice of 2 passed hors d'oeuvre  
Choice of 1 menu course  
(dinner package 1,2, or 3)  
Gourmet coffee & tea service



## Ceremony & Cocktail Hour

You will have white folding chairs set up for your wedding ceremony. We will also provide a table and linen as well as complimentary lemonade and water, cocktail napkins and cups.

Your cocktail hour will include four high top cocktail tables, bar and appetizer station tables. All table linens and standard decor for the appetizer table is included.

## Cake Cutting

C&J Catering offers a delectable selection of desserts and wedding cakes. Your coordinator can help you with all of the options that are available to you. You are welcome to work with the bakery of your choice for your wedding cake and/or dessert selections. Following your cake cutting, your cake will be cut and served to your guests. A dessert plate and dessert fork are included in your rental packages.

## Service Staff

You will have one lead server and the appropriate number of service personnel attending to your guests based on your final head count. Our service staff will set up and break down everything needed for your reception including linen placement, china and flatware on guest tables, buffet, bar, and DJ tables so you don't have to worry about a thing.



## Catering Coordination

Covered in your \$600.00 planning fee are two to three meetings with a catering coordinator as well as a final walk through prior to your wedding day. In addition, you will have access to a catering coordinator to answer questions, give guidance and provide expertise. A tasting of your selected menu is also included for the bride and groom. We also assist you with preparation of your wedding day time line and preparation of reception floor plans. We will also help you coordinate your other wedding vendors to ensure a smooth flow on your wedding day as needed. A catering coordinator will be on site throughout your wedding day.



## Champagne Toast

Our service staff will chill and pour your champagne for your toast. Complimentary champagne glasses are provided for toasting purposes. \*Champagne provided by client\*

## Basic Beer & Wine Beverage Service

Under Pennsylvania laws, the client is required to purchase all alcoholic beverages and provide them to the caterer. We will provide all stemware, sodas, bottled water, corkscrews, ice and Liquor Liability Insurance. Liquor Liability Insurance is required by the Inn at Mountain Gate. Included in your package pricing is one RAMP certified bartender who will serve your guests. The bartending charges cover seven hours of service which includes one hour for set up and one hour for break down of your bar. At the conclusion of your event, all remaining alcohol will be left for the client to remove from the premises. \* You may add an additional bartender and a mixer package for an additional fee.\*

# Cocktail Hour Selections

We recommend a cocktail hour that lasts forty five minutes to an hour. This time allows the newly married couple to take pictures immediately following the ceremony. All of our dinner packages include one station and two passed appetizers from the choices listed below.

*Station Options* (Choose one. The seafood station is an additional cost as noted.)

## *Mediterranean Marvels*

Assorted stuffed olives, feta cheese spread, pita chips, Mediterranean salsa, roasted red pepper hummus, and sweet pepper strings.

## *Seafood Extravaganza*

+ 10.00 per person

Hot crab dip, jumbo shrimp cocktail, smoked salmon platter with capers, cream cheese spread, fresh tomatoes, all accompanied by garlic toast and assorted crackers and flat breads. Make it unique by adding a seafood martini to this experience.

## *Artisan Cheese & Fruit Display*

Choose from imported cheeses, domestic cheeses, or both, garnished with fresh grapes, crackers and pita chips. This station also comes with a beautiful seasonal fresh fruit display and our signature artichoke dip.

## *Antipasti Station*

Fresh mozzarella, Swiss cheese, assorted sweet and spicy peppers, pepperoni medallions, sweet cherry tomatoes, Genoa salami cubes drizzled with aged balsamic vinaigrette, and served with bread.

*Butlered Appetizers* (Choose two-additional high end items and add the additional amount as noted.)

## *Vegetarian Options*

- Spanakopita Phyllo Triangles
- Classic Mini Quiche
- Black Bean Quesadillas
- Caramelized Onion Crepes
- Mushroom & Fontina Tarts
- Asparagus Purses
- Cranberry Walnut Pockets

## *Poultry Options*

- Chicken Satay with Peanut Dipping Sauce
- Chicken Quesadillas
- Barbecued Chicken Pizza Bites
- Hawaiian Pineapple Chicken Skewers
- Tandoori Chicken Bamboo Skewer

## *Pork Options*

- Bacon Wrapped Dates with Almonds
- Loaded Potato Skins
- Pot Stickers with Hoisin Sauce
- Italian Sausage Medallions

## *Meat Options*

- Sweet & Sour Mini Meatballs
- Mini Meatballs in Marinara & Parmesan
- Sliced Beef Tenderloin on a Baguette with Horseradish Sauce (+\$2.50 pp)
- Mini Cheesesteak

## *Fish/Seafood Options*

- Breaded Coconut Shrimp with Mango & Orange Dipping Sauce
- Grilled Shrimp in a light Coconut & Red Curry Sauce
- Mini Crab Cakes with Tartar Sauce
- Teriyaki Marinated Salmon Skewers (+\$3.00 pp)
- Bacon Wrapped Scallops (+\$4.00 pp)
- Bacon Wrapped Shrimp (+\$3.00 pp)
- Caribbean Crab Canapé (+\$2.00 pp)
- Jumbo Shrimp Cocktail (+\$3.00 pp)
- Smoked Salmon & Crème Fraîche Triangles (+\$3.00 pp)

# Buffet Dinner Package 1 Dinner Selections

Every dinner service comes with a salad of your choice. We will serve the salads pre-plated at each guest table. Every guest table will receive a basket of warm artisan rolls and whipped butter. For this package you will select two entrée selections and three side dish selections as well as one served salad selection.

**Price per person \$54.95**

Price per person includes all services listed on Pg 5, including your cocktail hour appetizer, and basic beer & wine bar service package, and service staff.

## Choose Two Entrée Selections

Chicken Breasts with Stuffing  
Grilled Barbeque Chicken Breasts  
Chicken Parmesan  
Focaccia Crusted Chicken Breasts  
Fresh Bruschetta Grilled Chicken Breasts  
Pineapple Chicken Kabobs  
Greek Chicken  
Roasted Turkey Breast with Gravy  
Sliced Turkey with Stuffing  
Tuscan Chicken  
Honey and Pineapple Glazed Ham  
Slow Roasted Pulled Pork Barbeque  
Sliced Pork Tenderloin  
Italian Sausage with Peppers and Onions  
Carved Roast Beef Au Jus  
Marinated Beef Kabobs  
Tilapia with Tomato, Feta and Basil  
Mushroom Ravioli with Brown Butter (V)  
Four Cheese Stuffed Shells (V)  
Eggplant Parmesan (V)

## Choose Three Side Dish Selections

Lemon Garlic Pasta with Vegetables  
Rice Pilaf or Wild Rice  
Pierogies with Butter and Onions  
Baked Potatoes with assorted toppings  
Garlic Smashed Potatoes  
Rosemary Roasted Potatoes  
Fresh Sautéed or Steamed Green Beans  
Broccoli Spears  
Grilled Seasonal Vegetable Medley  
Twice Baked Potatoes  
Grilled Root Vegetables  
Whipped Sweet Potatoes  
Scalloped Potatoes  
Black Beans and Rice  
Cauliflower Casserole  
Roasted Potato Wedges with Ranch & Cheddar  
Fresh Herb & Butter Fingerling Potatoes  
Herbed Corn Medley

## Salad Selections

- Mixed Green Garden salad with your choice of two dressings per table (Ranch, Italian, Balsamic Vinaigrette or French dressings)
- Caesar salad with house made Caesar dressing
- Greek salad with Balsamic Vinaigrette



# Buffet Dinner Package 2 Dinner Selections

Every dinner service comes with a salad of your choice. We will serve the salads pre plated at each guest table. Every guest table will receive a basket of warm artisan rolls and whipped butter. For this package you will select three entrée selections and four side dish selections as well as one served salad selection.

**Price per person \$60.95**

Price per person includes all services listed on Pg 5, including your cocktail hour appetizer, basic beer & wine bar service package, and service staff.

## Choose Two Entrée Selections

Lump Crab stuffed Chicken Breast or White Fish  
Chicken Marsala  
Salmon with Dill Sauce  
Teryaki Duck Breast  
Crab stuffed Jumbo Shrimp  
Shrimp and Scallop Linguini with Lemon Butter Sauce  
Rosemary Lemon Chicken with Wild Mushrooms  
Grilled Mahi Mahi with Fresh Fruit Salsa  
Horseradish Crusted Beef Tenderloin  
Grilled Flank Steak with Brandied Mushrooms & Onions  
Grilled Veal Steak with Peaches & Prosciutto



## Choose Three Side Dish Selections

Lemon Garlic Pasta with Vegetables  
Rice Pilaf or Wild Rice  
Pierogies with Butter and Onions  
Baked Potatoes with Assorted Toppings  
Garlic Smashed Potatoes  
Fresh Sautéed or Steamed Green Beans  
Broccoli Spears  
Grilled Seasonal Vegetable Medley  
Twice Baked Potatoes  
Grilled Root Vegetables  
Citrus Asparagus  
Whipped Sweet Potatoes  
Scalloped Potatoes  
Black Beans & Rice  
Cauliflower Casserole  
Roasted Potato Wedges with Ranch & Cheddar  
Fresh Herb & Butter Fingerling Potatoes

## Salad Selections

- Raspberry asparagus and feta salad with blanched asparagus over mixed greens with Champagne Vinaigrette, grilled peaches, gorgonzola & fresh pea salad over mixed greens with Honey Vinaigrette.
- Wedge salad with bleu cheese crumbles, apple wood smoked bacon and heirloom tomatoes with bleu cheese dressing or ranch dressing.
- Mixed green garden salad with your choice of two dressings per table (Ranch, Italian, Balsamic Vinaigrette, or French dressings)
- Caesar salad with house made Caesar dressing



# *Stations Dinner Package 3 Dinner Selections*

For this package you will select three station selections. The stations menu also comes with a salad and artisan bread station. Included in the stations pricing are our professional chefs who will attend your stations.

**Price per person \$69.00**

## *Kataifi Station*

Pan seared Scallops, and Shrimp flash-fried by our chef to create ambiance, served with Chipotle Pepper Sauce and Citrus Ginger Aioli.

## *Flaming Steak Diane Station*

Classic dish of tender pieces of Beef Tenderloin seasoned with Worcestershire, Mustard, Mushrooms, Scallions and Flambéed on site with a touch of Brandy.

## *Hot Island Flavors*

Spicy Jerk Chicken skewers, served with a spicy jerk sauce. Chorizo and Potato Empanadas served with creamy tomatillo sauce, Roasted Corn and Fontina Quesadillas served with Sour Cream and sliced Jalapeños, Green Chili Torte with Papaya Salsa served with herbed pita chips.

## *Cold Bar*

Icy Cold Boiled Shrimp served with spicy red sauce and creamy remoulade, Smoked Salmon served with Capers, Red Onions, Eggs, Sour Cream and Black Bread triangles, Seafood Martini (Shrimp and Lump Crab meat with a Chipotle Cocktail sauce, served in a martini glass).

## *Chef's Carving Station*

A personal chef experience with fresh roasted top round Beef, Turkey Breast and Honey Ham. Served with Rolls, Gravy, Horseradish, Mustard, Mayonnaise and Au Jus. A chaffer of Rosemary Roasted Potatoes will be placed at this station.

## *Chef's Pasta Station*

Guests will enjoy personal chef service including their choice of Grilled Chicken or Italian Sausage medallions. They will choose their pasta and sauce from Marinara, Vodka or Alfredo. Artisan rolls and whipped butter available at this station. This is prepared right before your guests and served on a 7" plate, a perfect, easy to eat meal.

## *Lettuce Wrap Station*

Crispy butter lettuce cups served with your choice of Five Spice Beef, Buffalo Chicken, and Garlic Tabasco Baby Shrimp. Wrap station condiments include Julienne Cucumbers, Carrots and Scallions, chopped Peanuts, Celery, Cilantro, Mint, Bleu Cheese sauce and Limes.

## *California Fresh Station*

Enjoy a beautifully displayed spread of marinated and grilled vegetables including Portobello Mushrooms, Red, Green and Yellow Peppers, Eggplant and Zucchini. A display of Fresh Crudités with dipping sauces are included in this station. Our signature Artichoke Dip and Garlic toast is the perfect accompaniment to complete this station.

# Wedding Planning & Day of Coordinator Packages

Starting at \$1000.00 including in your catering package, you will have a catering coordinator assigned to assist you with the floor plan, layout and timing of your reception. In order to ensure that your day runs as smoothly as possible, we highly recommend that you hire one of our Day of Coordinators to assist you with the following:

## Wedding Rehearsal

Complete facilitation of wedding rehearsal which includes instruction on usher seating, family seating, wedding party processional, ceremony, wedding party recessional, and family recessional.

## Pre-Ceremony

- Distributes necessary balance checks to any remaining wedding service providers the day of the event
- Liaisons with florist, photographer, videographer, musicians, soloists, minister, and ceremony participants upon arrival regarding specific duties and distributes event time lines to all wedding professionals
- Assists wedding party/family with pinning of boutonnieres and corsages
- Works with photographer to ensure that pre-ceremony pictures adhere to the predetermined event time line
- Coordinates with program/guest book/gift attendants upon arrival regarding duties
- Coordinates with groomsmen and/or ushers regarding proper etiquette for guest seating & pre-seating of family & guests
- Cues pre-ceremony music
- Gathers all family and wedding party attendants
- Cues musicians and participants for family seating processional music and wedding/bridal party processional music
- Cues musicians, bride, and escort for bride's ceremony processional
- Adjusts train and/or veil of bride upon entrance

## Post-Ceremony

- Works with photographer to ensure that post-ceremony pictures adhere to the predetermined event time line
- Gathers any extra programs, unity candle, etc. from the ceremony site

## Reception

- Works with catering coordinator and reception entertainment and reviews script for announcements and activities
- Ensures that the reception site is set up properly and that the cake has arrived and is in place
- Coordinates with bride/groom/wedding party and family regarding announcements into reception, places them in line for announcements, and ensures that announcements go smoothly
- Coordinates all special dances with reception entertainment and all special dance participants
- Notifies photographer, videographer, reception entertainment, and parents for the cake cutting
- Cues reception entertainers of cake cutting and toast announcements to guests
- Cues guest to giving toasts
- Gathers bags, etc. that will leave with the couple and ensures that they are placed in the departure vehicle or rooms you'll be staying in
- Displays favors/memorabilia on guest tables or at the end of the event
- Ensures that photographers, videographers and reception entertainment are prepared for couple's departure
- Works with reception entertainment to facilitate bouquet/garter toss and departure of couple

## Post- Reception

- Supervises collection of all gifts, bridal memorabilia and/or supplies (guest book, cake knife, centerpieces, etc.) and ensures that all items are taken into designated area

# Bartender & Beverage Packages

## Basic Bar Package \$3.50 Per Person

Under Pennsylvania laws, the client is required to purchase all alcoholic beverages and provide them to the caterer. We will provide all stemware, sodas, bottled water, corkscrews, ice and Liquor Liability Insurance. Liquor Liability insurance is required by The Inn at Mountain Gate. This package is included in your Dinner Package Pricing.



## Bartending Services \$35.00 per hour One bartender included in package

A RAMP certified bartender will serve your guests. All bartending fees are charged per hour and will include one hour to set up and one hour for tear down. At the conclusion of your event, all remaining alcohol will be left for the client to pick up and remove from the premises.

\* We do require an additional bartender for guest counts over 100

## Mixer Packages \$3.50 per person

Includes lemons, limes, cherries, olives, tonic and club soda, ginger ale, tomato juice, cranberry, orange and apple juice.

## Signature Drinks

We can work with you to help create a signature drink for your special event. This fee includes all necessary specialty mixers. Alcoholic beverages may be served under the terms and conditions consistent with the liquor liability laws of Pennsylvania and the policies set forth by The Inn at Mountain Gate. Alcohol service must conclude thirty minutes prior to the scheduled end time of your event. We will allow you to bring your own sodas, water and mixers to the event, provided that you understand that we are unable to provide additional quantities if you do not provide enough. The client is also responsible for removing all unused items they provided upon conclusion of the event.





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